The Eleventh Annual
American Wine
and Food Festival
MCMXCVIII

Catrina © 1993
Wolfgang Puck
and Vincent Price
present the Eleventh Annual

American Wine & Food Festival

Eleventh Anniversary
1982-1993

To Benefit Meals
on Wheels of
West Los Angeles,
Santa Monica/Malibu,
Los Angeles and
Cuisine à Roulettes

Saturday, October 9, 1993
Universal Studios
Universal City, California
OUR SPONSORS

The outstanding commitment and financial support provided by the following companies have completely underwritten the expenses of the 1993 American Wine and Food Festival. Thus, every dollar received may go directly to the Meals on Wheels programs in Los Angeles, and over 180,000 meals will be distributed to the aged and disabled citizens of our city. We are greatly appreciative of their generous contributions.

GODIVA LIQUEUR

MARTELL COGNAC & SOMERS GIN

VISA U.S.A.

CONRAD N. HILTON FOUNDATION

•

PIPER SONOMA SPARKLING WINES

FINLANDIA VODKA

RYKOFF-SEXTON

SAN PELLEGRINO SPARKLING MINERAL WATERS

MANSOUR TRAVEL COMPANY

REGAL RENTS

LOS ANGELES MAGAZINE

L’ESCOFFIER AT THE BEVERLY HILTON

•

AVERY KITCHENS

UNIVERSAL CITY STUDIOS RENTAL DIVISION GROUP

SHELLY’S BALLOON UNIQUE PRESENTATIONS
Three Star Patrons
Paul Marciano • GUESS?, Inc.
BABY GUESS? • GUESS? MEN’S CLASSICS
Anonymous

Two Star Patrons
Jules Berlin Agency
Bonnie and Alan Enge
The Feintech Family Foundation
Irving Feintech Family Foundation
Mr. & Mrs. W. Owens Miller
Jerry & Tawny Sanders
Jerry and Joan Snyder
Bill Tenenblatt
Muller Family Foundation
Robert and Gerri Dickinson
Jennings • Levy & Co.
Rosenfeld & Wolff
St. Vincent Medical Center
St. Vincent Medical Center
St. Vincent Medical Center
St. Vincent Medical Center
St. Vincent Medical Center
St. Vincent Medical Center Foundation
St. Vincent Medical Center Foundation
Eva and Charlie Elkins

One Star Patrons
Richard M. Cohen
Mr. Fred Hayman
John and Joan Hotchkis
Sandra Moss and Lew Hyman
Creative Artists Agency

...and our deepest appreciation to all those patrons whose responses we received after the program went to press. They are acknowledged in this program's insert.
GREETINGS

AMERICAN WINE AND FOOD FESTIVAL

As the Mayor of the City of Los Angeles, on behalf of its citizens, it is a great pleasure for me to extend warm greetings to everyone participating in the celebration of the Eleventh Anniversary of the American Wine and Food Festival.

This is certainly a very special occasion paying tribute to the very essence of commitment, caring and giving. It is a celebration of community involvement which will be of great benefit to the Meals-On-Wheels program. My heartfelt appreciation to everyone participating in this worthwhile cause enhancing the lives of countless individuals.

Best wishes for an enjoyable and memorable celebration, and for continued success in all your future endeavors.

Sincerely,

RICHARD J. RIOR丹
Mayor

September, 1993
October 9, 1993

Dear Friends:

"I slept and dreamt that life was joy. I awoke and saw that life was service. I acted and behold service was joy."

Tagore

We are grateful to the Wolfgang Puck Charitable Foundation for providing us with the funds to continue our service of joy. Over 1,500,000 hot, nutritious meals were served to our home-bound senior citizens since last year.

With your support we will continue to provide this much-needed service to all those who need us.

Sincerely,

Carressa Carstedt
Sister Alice Marie Quinn, D.C.
Faye Washington
Rosemary Regalbuto

Carressa Carstedt
Meals-on-Wheels of West Los Angeles
900 Hilgard Avenue
Los Angeles, CA 90024
(213) 208-3439

Sister Alice Marie Quinn, D.C.
St. Vincent Meals-on-Wheels
2131 West Third Street
Los Angeles, CA 90057
(213) 484-7775

Faye Washington
Meals-on-Wheels Los Angeles
Los Angeles Department of Aging
600 S. Spring Street, Suite 900
Los Angeles, CA 90014
(213) 485-4402

Rosemary Regalbuto
Santa Monica/Malibu Meals on Wheels
P.O. Box 1402
Santa Monica, CA 90406
(310) 394-5133
<table>
<thead>
<tr>
<th>Winery</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acacia Winery</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Au Bon Climat</td>
<td>Santa Maria, CA</td>
</tr>
<tr>
<td>Beringer Vineyards</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Bernard Pradel Cellars</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Bonny Doon Vineyard</td>
<td>Santa Cruz, CA</td>
</tr>
<tr>
<td>Burgess Cellars</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Cain Cellars</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Cakebread Cellars</td>
<td>Rutherford, CA</td>
</tr>
<tr>
<td>Carmenet Vineyard</td>
<td>Sonoma, CA</td>
</tr>
<tr>
<td>Caymus Vineyards</td>
<td>Rutherford, CA</td>
</tr>
<tr>
<td>Chalone Vineyards</td>
<td>Soledad, CA</td>
</tr>
<tr>
<td>Chappellet Winery</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Charles Krug Winery</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Chateau Montelena Winery</td>
<td>Calistoga, CA</td>
</tr>
<tr>
<td>Chateau Romanin</td>
<td>Les Baux-de-Provence, France</td>
</tr>
<tr>
<td>Chimney Rock Winery</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Clos du Val Wine Co., Ltd.</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Cuaison Winery</td>
<td>Calistoga, CA</td>
</tr>
<tr>
<td>Dominus</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Edna Valley Vineyard</td>
<td>San Luis Obispo, CA</td>
</tr>
<tr>
<td>Ferrari-Carano Vineyard &amp; Winery</td>
<td>Healdsburg, CA</td>
</tr>
<tr>
<td>Fetzer Vineyards</td>
<td>Redwood Valley, CA</td>
</tr>
<tr>
<td>Flora Springs Wine Co.</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Forman Vineyards</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Frog’s Leap Winery</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Grgich Hills Cellar</td>
<td>Rutherford, CA</td>
</tr>
<tr>
<td>Groth Vineyards &amp; Winery</td>
<td>Oakville, CA</td>
</tr>
<tr>
<td>Hanzell Vineyards</td>
<td>Sonoma, CA</td>
</tr>
<tr>
<td>Havens Wine Cellars</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Iron Horse Vineyards</td>
<td>Sebastopol, CA</td>
</tr>
<tr>
<td>Jordan Vineyard &amp; Winery</td>
<td>Healdsburg, CA</td>
</tr>
<tr>
<td>Joseph Phelps Vineyards</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Justin Vineyards &amp; Winery</td>
<td>Paso Robles, CA</td>
</tr>
<tr>
<td>Kalin Cellars</td>
<td>Novato, CA</td>
</tr>
<tr>
<td>Kendall-Jackson</td>
<td>Lake County, CA</td>
</tr>
<tr>
<td>Kistler Vineyards</td>
<td>Glen Ellen, CA</td>
</tr>
<tr>
<td>La Jota Vineyard Co.</td>
<td>Angwin, CA</td>
</tr>
<tr>
<td>MacRostie Winery</td>
<td>Sonoma, CA</td>
</tr>
<tr>
<td>Matanzas Creek Winery</td>
<td>Santa Rosa, CA</td>
</tr>
<tr>
<td>Mayacamas Vineyards</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>McDowell Valley Vineyards</td>
<td>Hopland, CA</td>
</tr>
<tr>
<td>Morgan Winery</td>
<td>Monterey, CA</td>
</tr>
<tr>
<td>Neyers Winery &amp; Vineyards</td>
<td>St. Helena, CA</td>
</tr>
<tr>
<td>Niebaum-Coppola Estate Winery</td>
<td>Rutherford, CA</td>
</tr>
<tr>
<td>Pahlmeyer</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Pine Ridge Winery</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Piper Sonoma</td>
<td>Healdsburg, CA</td>
</tr>
<tr>
<td>Qupe Wine Cellars</td>
<td>Santa Maria, CA</td>
</tr>
<tr>
<td>Ridge Vineyards</td>
<td>Cupertino, CA</td>
</tr>
<tr>
<td>Robert Keenan Winery</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Robert Mondavi Winery</td>
<td>Oakville, CA</td>
</tr>
<tr>
<td>Robert Sinskey Winery</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>St. Francis Winery &amp; Vineyards</td>
<td>Kenwood, CA</td>
</tr>
<tr>
<td>St. Supéry Vineyards &amp; Winery</td>
<td>Rutherford, CA</td>
</tr>
<tr>
<td>Sanford Winery</td>
<td>Buellton, CA</td>
</tr>
<tr>
<td>Shafer Vineyards</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Signorello Vineyards</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Silver Oak Cellars</td>
<td>Oakville, CA</td>
</tr>
<tr>
<td>Simi Winery</td>
<td>Healdsburg, CA</td>
</tr>
<tr>
<td>Sonoma-Cutrer Vineyards</td>
<td>Windsor, CA</td>
</tr>
<tr>
<td>Stags’ Leap Winery</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Steltzner Vineyards</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Sterling Vineyards</td>
<td>Calistoga, CA</td>
</tr>
<tr>
<td>Talley Vineyards</td>
<td>Arroyo Grande, CA</td>
</tr>
<tr>
<td>Tobin James Cellars</td>
<td>Paso Robles, CA</td>
</tr>
<tr>
<td>Trefethen Vineyards</td>
<td>Napa, CA</td>
</tr>
<tr>
<td>Turnbull Wine Cellars</td>
<td>Oakville, CA</td>
</tr>
<tr>
<td>Viader Vineyards &amp; Winery</td>
<td>Deer Park, CA</td>
</tr>
<tr>
<td>Vichon Winery</td>
<td>Oakville, CA</td>
</tr>
</tbody>
</table>
The House of Seagram
SALUTES
THE AMERICAN WINE & FOOD FESTIVAL

GODIVA™ Liqueur

MARTELL COGNAC

SOMERS™
British Gin
with Citrus and other
Natural Flavour
<table>
<thead>
<tr>
<th>Name</th>
<th>Restaurant 1</th>
<th>City, State</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michel Blanchet</td>
<td>L’Escoffier at the Beverly Hilton</td>
<td>Beverly Hills, California</td>
</tr>
<tr>
<td>Philip Costner</td>
<td>Universal Studios Hollywood Universal City, California</td>
<td></td>
</tr>
<tr>
<td>Robert Del Grande</td>
<td>Cafe Annie, Cafe Express Houston, Texas</td>
<td></td>
</tr>
<tr>
<td>Dean Fearing</td>
<td>Mansion on Turtle Creek Dallas, Texas</td>
<td></td>
</tr>
<tr>
<td>Larry Forgione</td>
<td>An American Place New York, New York</td>
<td></td>
</tr>
<tr>
<td></td>
<td>The Beekman 1766 Tavern Rhinebeck, New York</td>
<td></td>
</tr>
<tr>
<td>Anne &amp; David Gingrass</td>
<td>Postrio</td>
<td>San Francisco, California</td>
</tr>
<tr>
<td>Vincent Guerithault</td>
<td>Vincent’s on Camelback Phoenix, Arizona</td>
<td></td>
</tr>
<tr>
<td>Nobu Matsuhisa</td>
<td>Matsuhisa</td>
<td>Los Angeles, California</td>
</tr>
<tr>
<td>Mark Miller</td>
<td>Coyote Cafe</td>
<td>Santa Fe, New Mexico</td>
</tr>
<tr>
<td></td>
<td>Red Sage</td>
<td>Washington, D.C.</td>
</tr>
<tr>
<td>Bradley Ogden</td>
<td>Lark Creek Inn</td>
<td>Larkspur, California</td>
</tr>
<tr>
<td></td>
<td>One Market</td>
<td>San Francisco, California</td>
</tr>
<tr>
<td>Mark Peel &amp; Nancy Silverton</td>
<td>Campanile, LaBrea Bakery Los Angeles, California</td>
<td></td>
</tr>
<tr>
<td>Alfred Portale</td>
<td>Gotham Bar &amp; Grill</td>
<td>New York, New York</td>
</tr>
<tr>
<td></td>
<td>One Fifth Avenue</td>
<td>New York, New York</td>
</tr>
<tr>
<td>Paul Prudhomme</td>
<td>K-Paul’s Louisiana Kitchen</td>
<td>New Orleans, Louisiana</td>
</tr>
<tr>
<td>Wolfgang Puck</td>
<td>Joe Manzare</td>
<td>Spago</td>
</tr>
<tr>
<td></td>
<td></td>
<td>West Hollywood, California</td>
</tr>
<tr>
<td>Makoto Tanaka</td>
<td>Chinois on Main</td>
<td>Santa Monica, California</td>
</tr>
<tr>
<td>Kevin Ripley</td>
<td>Granita</td>
<td>Malibu, California</td>
</tr>
<tr>
<td>Stephan Pyles</td>
<td>Star Canyon</td>
<td>Dallas, Texas</td>
</tr>
<tr>
<td>David Robins</td>
<td>Spago Las Vegas</td>
<td>Las Vegas, Nevada</td>
</tr>
<tr>
<td>Anne Rosenzweig</td>
<td>Arcadia, The “21” Club</td>
<td>New York, New York</td>
</tr>
<tr>
<td>Jimmy Schmidt</td>
<td>Rattlesnake Club, Buster’s Bay, Stelline, Tres Vite, Cocina del Sol Detroit, Michigan</td>
<td></td>
</tr>
<tr>
<td>Piero Selvaggio</td>
<td>Valentino, Primi and Posto</td>
<td>Los Angeles, California</td>
</tr>
<tr>
<td>Hiro Sone &amp; Lissa Doumani</td>
<td>Terra</td>
<td>St. Helena, California</td>
</tr>
<tr>
<td>Joachim Splichal</td>
<td>Patina, Pinot Bistro</td>
<td>Los Angeles, California</td>
</tr>
<tr>
<td>Alice Waters</td>
<td>Chez Panisse, Cafe Fanny</td>
<td>Berkeley, California</td>
</tr>
<tr>
<td>Jonathan Waxman</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jasper White</td>
<td>Jasper’s</td>
<td>Boston, Massachusetts</td>
</tr>
</tbody>
</table>
We propose a toast to the chefs who feed people without reservations.

Visa® applauds the Wolfgang Puck Charitable Foundation and the nation's finest restaurants for their continued dedication to feeding the needy. We thoroughly enjoyed being a part of this team and are honored to be a sponsor of the American Wine & Food Festival. So raise your glasses and join us in a toast to the people who made it all possible.
MESSAGE FROM SAM BRONFMAN II

In 1988 Joseph E. Seagram & Sons, Inc. took a serious look at America’s future. The growth rate of the nation’s elder population reflects a dramatic change in the demographics of the United States. Americans aged 60 and older number 42 million and represent 17 percent of the U.S. population.

It is expected that in just 20 years, the first wave of baby boomers will dramatically increase the country’s elderly population by 30 percent. In addition, the United States is assured a substantial increase in the number of elderly aged 85 years and older. Increased age brings frailty, and the need for meals and in-home care to help individuals remain in their homes and neighborhoods where they want to be.

According to the U.S. Senate Special Committee on Aging, malnutrition may account for substantially more illness among elderly Americans than has been generally assumed.

Founded in 1988, Meals on Wheels America today includes 40 U.S. communities, including Los Angeles. Totally funded by the private sector, the program helps communities to become self-sufficient providers of weekend, emergency and holiday meals to their elderly. Today, Meals on Wheels America communities raise an annual $4 million in local corporate funds to provide more than 3 million meals.

Real impact requires focus. Since 1988, we have concentrated on network-building. Seagram distributors and employees, their families, friends and business associates number 350; they are volunteers in the service of meals, sit on local boards and steering committees; access their contacts to help communities help themselves and improve the quality of life for the homebound.

I am deeply appreciative of the ongoing efforts of the House of Seagram, the relentless hard work of Chef Wolfgang Puck, and the contributions of all of the participating chefs and vintners who have made the American Wine & Food Festival a huge success.

[Signature]

SAM BRONFMAN II
President
The Seagram Classics Wine Company

October 9, 1993
The Conrad N. Hilton Foundation
<table>
<thead>
<tr>
<th>Winery</th>
<th>Location</th>
<th>Owners/Owners</th>
<th>Products</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Acacia Winery</strong></td>
<td>Napa, CA</td>
<td>Phil Woodward &amp; Dick Graff, Larry Brooks</td>
<td>Chardonnay, Pinot Noir Acacia, Carneros 1990</td>
</tr>
<tr>
<td><strong>Au Bon Climat</strong></td>
<td>Santa Maria, CA</td>
<td>Jim Clendenen, Owner &amp; Winemaker</td>
<td>Chardonnay Au Bon Climat 1992, Pinot Noir “La Bauge Au-Dessus” Estate Au Bon Climat 1991</td>
</tr>
<tr>
<td><strong>Cain Cellars</strong></td>
<td>St. Helena, CA</td>
<td>Christopher &amp; Sandra Howell, Christopher Howell &amp; Craig McLean, Winemakers</td>
<td>Cain Five 1987, Cain Cuvee 1989</td>
</tr>
<tr>
<td><strong>Cakebread Cellars</strong></td>
<td>Rutherford, CA</td>
<td>Bruce Cakebread, Winemaker</td>
<td>Cabernet Sauvignon Cakebread 1992, Cabernet Sauvignon Cakebread 1990</td>
</tr>
<tr>
<td><strong>Carmenet Vineyard</strong></td>
<td>Sonoma, CA</td>
<td>Phil Woodward &amp; Dick Graff, Owners Jeff Baker, Winemaker</td>
<td>Cabernet Sauvignon Dynamite Carmenet 1990</td>
</tr>
<tr>
<td><strong>Caymus Vineyards</strong></td>
<td>Rutherford, CA</td>
<td>Chuck Wagner, President Jeffrey Friedman, Dir. of Marketing &amp; Sales Jon Bolta &amp; Chuck Wagner, Winemakers</td>
<td>Caymus Conundrum 1992, Cabernet Sauvignon Caymus Napa Valley 1990</td>
</tr>
<tr>
<td><strong>Chalone Vineyard</strong></td>
<td>Soledad, CA</td>
<td>Dick Graff &amp; Phil Woodward, Michael Michaud, Winemaker</td>
<td>Pinot Blanc Chalone 1991</td>
</tr>
<tr>
<td><strong>Chappellet Winery</strong></td>
<td>St. Helena, CA</td>
<td>Molly &amp; Donn Chappellet, Owners Philip Corallo-Titus, Winemaker</td>
<td>Chenin Blanc Chappellet 1991, Cabernet Sauvignon Chappellet 1988</td>
</tr>
<tr>
<td><strong>Chateau Montelena Winery</strong></td>
<td>Calistoga, CA</td>
<td>James L. Barrett, General Partner Bo Barrett, Winemaker</td>
<td>Chardonnay Chateau Montelena, Napa 1991, Cabernet Sauvignon Estate Bottled Chateau Montelena 1989, Cabernet Sauvignon Calistoga Cuvee Napa Valley 1991</td>
</tr>
<tr>
<td><strong>Chateau Romanin</strong></td>
<td>Les Baux-de-Provence, France</td>
<td>Jean-Andre Charial, Owner Jean Francois Broussous, Winemaker</td>
<td>Chateau Romanin Blanc 1990, Chateau Romanin Rouge 1990, Chateau Romanin Rose 1991</td>
</tr>
</tbody>
</table>
Chimney Rock Winery
Napa, CA
Stella & Sheldon Wilson, Owners
Douglas Fletcher, Winemaker
Chardonnay Chimney Rock 1990
Cabernet Sauvignon Chimney Rock 1989

Clos du Val Wine Co., Ltd.
Napa, CA
John Golet, Owner
Bernard Portet & Krimo Soullah, Winemakers
Cabernet Sauvignon Stags' Leap District
Clos du Val 1989
Chardonnay Carneros Clos du Val 1991

Cudivaison Winery
Calistoga, CA
Manfred Esser, President
John Thacher, Winemaker
Chardonnay Cuivaison, Carneros 1991
Merlot Cuivaison Napa 1990
Cabernet Sauvignon Napa 1989

Dominus
Napa Valley
Christian Moueix, Robin Lail & Marcia Smith, Owners
Chris Phelps, Winemaker
Dominus Estate 1989

Edna Valley Vineyard
San Luis Obispo, CA
Dick Graff & Phil Woodward, Owners
Stephen Dooley, Winemaker
Chardonnay Edna Valley 1991

Ferrari-Carano Vineyards
Healdsburg, CA
Rhonda & Don Carano, Owners
George Bursick, Winemaker
Merlot Sonoma County Ferrari-Carano 1990
Chardonnay Alexander Valley Ferrari-Carano 1991

Fetzer Vineyards
Redwood Valley, CA
Brown-Forman Beverage Co., Owners
Dennis Martin, Winemaker
Chardonnay Reserve Fetzer 1991
Pinot Noir Barrel Select Fetzer 1991

Flora Springs Wine Company
St. Helena, CA
The Komes & Garvey Families, Owners
Ken Deis, Winemaker
Soliloquy Flora Springs 1989
Trilogy Flora Springs 1991

Forman Vineyards
St. Helena, CA
R.W. Forman, Owner & Winemaker
Chardonnay Forman 1992

Frog's Leap Winery
St. Helena, CA
Julie & John Williams, Owners
John Williams, Winemaker
Merlot Napa Valley Frog's Leap 1991
Chardonnay Carneros Frog's Leap 1992

Grgich Hills Cellar
Rutherford, CA
Miljenko "Mike" Grgich & Austin Hills, Owners
Miljenko Grgich, Winemaker
Chardonnay Grgich Hill 1990
Cabernet Sauvignon Grgich Hill 1988

Groth Vineyards & Winery
Oakville, CA
Judy & Dennis Groth, Owners
Nils Venge, Winemaker
Chardonnay Groth 1992
Cabernet Sauvignon Groth 1990

Hanzell Vineyards
Sonoma, CA
The de Brye Estate, Owners
Bob Sessions, Winemaker
Chardonnay Hanzell 1991
Pinot Noir Hanzell 1989
Cabernet Sauvignon Hanzell 1989

Havens Wine Cellars
Napa, CA
Michael Havens, Winemaker and Owner
Merlot Havens 1991
Syrah Havens 1991
Sauvignon Blanc Havens 1992

Iron Horse Vineyards
Sebastopol, CA
Audrey & Barry Sterling and Joy Sterling & Forrest Tancer, Owners
Forrest Tancer, Winemaker
Chardonnay Iron Horse 1992
Cabernet Sauvignon Iron Horse 1990
<table>
<thead>
<tr>
<th>Winery</th>
<th>Location</th>
<th>Owners/Winemakers</th>
<th>Wines</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Jordan Vineyard &amp; Winery</strong></td>
<td>Healdsburg, CA</td>
<td><strong>Sally &amp; Thomas Jordan and Judy Jordan</strong>, Owners</td>
<td>Chardonnay Estate Bottled Jordan 1990</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Rob Davis</strong>, Winemaker</td>
<td>Cabernet Sauvignon Estate Bottled Jordan 1989</td>
</tr>
<tr>
<td><strong>Kalin Cellars</strong></td>
<td>Novato, CA</td>
<td><strong>Francis &amp; Terry Leighton</strong>, Owners &amp; Winemakers</td>
<td>Chardonnay Cuvée W Kalin 1989</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>John Hawley</strong>, Winemaker</td>
<td>Cabernet Sauvignon Sonoma County “Reserve” Kalin 1987</td>
</tr>
<tr>
<td><strong>La Jota Vineyard Co.</strong></td>
<td>Angwin, CA</td>
<td><strong>Joan &amp; Bill Smith</strong>, Owners</td>
<td>Viognier La Jota 1992</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Bill Smith</strong>, Winemaker</td>
<td>Cabernet Sauvignon La Jota 1989</td>
</tr>
<tr>
<td><strong>Mayacamas Vineyards</strong></td>
<td>Napa, CA</td>
<td><strong>Robert B. Travers</strong>, Owner &amp; Winemaker</td>
<td>Cabernet Sauvignon Mayacamas 1981</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Chardonnay Mayacamas 1990</td>
</tr>
<tr>
<td><strong>Neyers Winery</strong></td>
<td>St. Helena, CA</td>
<td><strong>Barbara &amp; Bruce Neyers</strong>, Owners</td>
<td>Chardonnay Neyers 1990</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Bruce Neyers</strong>, Winemaker</td>
<td>Cabernet Sauvignon Neyers 1987</td>
</tr>
<tr>
<td><strong>Joseph Phelps Vineyards</strong></td>
<td>St. Helena, CA</td>
<td><strong>Joseph Phelps</strong>, Owner</td>
<td>Sauvignon Blanc Joseph Phelps 1991</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Craig Williams</strong>, Winemaker</td>
<td>Insignia Joseph Phelps 1989</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Vin du Mistral “Le Mistral” Joseph Phelps 1991</td>
</tr>
<tr>
<td><strong>Kendall-Jackson</strong></td>
<td>Lake County, CA</td>
<td><strong>Jess Jackson</strong>, Owner</td>
<td>Chardonnay “Proprietor’s Reserve” Kendall-Jackson 1991</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>John Hawley</strong>, Winemaker</td>
<td>Cabernet Sauvignon “Grand Reserve” Kendall-Jackson 1990</td>
</tr>
<tr>
<td><strong>MacRostie Winery</strong></td>
<td>Sonoma, CA</td>
<td><strong>Thale &amp; Steven MacRostie</strong>, Owners</td>
<td>Chardonnay Carneros MacRostie 1992</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Steven MacRostie</strong>, Winemaker</td>
<td>Merlot Carneros MacRostie 1991</td>
</tr>
<tr>
<td><strong>McDowell Valley Vineyards</strong></td>
<td>Hopland, CA</td>
<td><strong>Jim Kopp &amp; Bill Crawford</strong>, Owners</td>
<td>Syrah McDowell 1990</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>John Buechseustein</strong>, Winemaker</td>
<td>Grenache Rose McDowell 1992</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Viognier McDowell 1992</td>
</tr>
<tr>
<td><strong>Nievbaum Coppola Estate Winery</strong></td>
<td>Rutherford, CA</td>
<td><strong>Eleanor &amp; Francis Ford Coppola</strong>, Owners</td>
<td>Cabernet Sauvignon Niebaum Coppola Rubicon 1987</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Scott McLeod &amp; Tom Soter</strong>, Winemakers</td>
<td>Cabernet Franc-F. Coppola Family Wines 1990</td>
</tr>
<tr>
<td><strong>Pahlmeyer</strong></td>
<td>Napa, CA</td>
<td><strong>Jayson Pahlmeyer</strong>, Owner</td>
<td>Pahlmeyer Red 1990</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Randy Dunn</strong>, Winemaker</td>
<td>Pahlmeyer Merlot 1990</td>
</tr>
<tr>
<td><strong>Justin Vineyards &amp; Winery</strong></td>
<td>Paso Robles, CA</td>
<td><strong>Justin C. &amp; Deborah Baldwin</strong>, Owners</td>
<td>Chardonnay Justin 1991</td>
</tr>
<tr>
<td><strong>Kistler Vineyards</strong></td>
<td>Glen Ellen, CA</td>
<td><strong>The Kistler Family</strong>, Owners</td>
<td>Chardonnay Durell Vineyard Kistler 1991</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Pinot Noir McCrea Vineyard Kistler 1991</td>
</tr>
<tr>
<td><strong>Matanzas Creek Winery</strong></td>
<td>Santa Rosa, CA</td>
<td><strong>Sandra &amp; Bill MacIver</strong>, Owners</td>
<td>Chardonnay Sonoma Valley Matanzas Creek 1991</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Susan Reed &amp; Bill Parker</strong>, Winemakers</td>
<td>Sauvignon Blanc Sonoma County Matanzas Creek 1992</td>
</tr>
<tr>
<td><strong>Morgan Winery</strong></td>
<td>Monterey, CA</td>
<td><strong>Donna &amp; Dan Lee</strong>, Owners</td>
<td>Chardonnay Morgan 1992</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Dan Lee &amp; Joseph Davis</strong>, Winemakers</td>
<td>Cabernet Sauvignon Morgan 1990</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sauvignon Blanc Morgan 1992</td>
</tr>
</tbody>
</table>
Pine Ridge Winery
Napa, CA
R. Gary & Nancy Andrus, Owners
R. Gary Andrus & Stacy Clark, Winemakers
Cabernet Sauvignon Stags’ Leap District Pine Ridge 1990
Chardonnay Napa Pine Ridge 1990

Piper Sonoma
Healdsburg, CA
Remy Martin, Owner
Chris Markell & Rob McNeill, Winemakers
Piper Sonoma Blanc de Noirs 1988
Piper Sonoma Brut 1988

Qupé Wine Cellars
Santa Maria, CA
Bob Lindquist, Owner & Winemaker
Chardonnay Sierra Madre Reserve Qúpê 1991
Syrah Reserve “Bien Nacido” Qúpê 1992

Ridge Vineyards
Santa Cruz Mts., CA
Paul Draper, Chairman & Winemaker
Cabernet Sauvignon Santa Cruz Mountains Ridge 1991
Gey Serville, Ridge 1991

Robert Keenan Winery
Napa, CA
Ann & Robert Keenan, Owners
Matthew Cookson, Winemaker
Merlot Robert Keenan 1989
Chardonnay Robert Keenan 1990

Robert Mondavi Winery
Oakville, CA
The Robert Mondavi Family, Owners
Charles Thomas, Winemaker
Chardonnay “Reserve” Robert Mondavi 1991
Fume Blanc “Reserve” Robert Mondavi 1991
Cabernet Sauvignon Reserve Robert Mondavi 1989
Pinot Noir Reserve Robert Mondavi 1991

Robert Sinskey Winery
Napa, CA
Robert Sinskey, Owner
Jeff Virnig, Winemaker
Pinot Noir Carneros Robert Sinskey 1991
Merlot Carneros Robert Sinskey 1990

St. Francis Winery & Vineyards
Kenwood, CA
Joseph Martin, Owner
Tom Mackey, Winemaker
Merlot Estate St. Francis 1990
Chardonnay Reserve Estate St. Francis 1991

St. Supéry Vineyards and Winery
Rutherford, CA
The Skalli Family, Owners
Bob Broman, Winemaker
Chardonnay St. Supéry 1991
Sauvignon Blanc St. Supéry 1991
Cabernet Sauvignon St. Supéry 1989

Sanford Winery
Buellton, CA
Thekla and Richard Sanford, Owners
Bruno D’Alfonso, Winemaker
Chardonnay Sanford 1991
Pinot Noir Vin Gris Sanford 1991
Sauvignon Blanc Sanford, 1992

Shafer Vineyards
Napa, CA
John Shafer, Owner
Doug Shafer & Elias Fernandez, Winemakers
Chardonnay Napa Valley Shafer 1992
Cabernet Sauvignon Hillside Select Shafer 1988

Signorello Vineyards
Napa, CA
Ray Signorello, Winemaker and Owner
Pinot Noir Founders Reserve Signorello 1991
Chardonnay Estate Signorello 1992

Silver Oak Cellars
Oakville, CA
Justin Meyer & Ray Duncan, Owners
Justin Meyer, Winemaker
Cabernet Sauvignon Silver Oak, Alexander Valley 1989

Simi Winery
Healdsburg, CA
Zelma Long, President/CEO
Nick Goldschmidt, Winemaker
Cabernet Sauvignon Reserve Simi 1989
Chardonnay Reserve Simi 1989

Sonoma Cutrer Vineyards
Windsor, CA
Brice Cutrer Jones, President
Terry Adams, Winemaker
Chardonnay “Cutrer Vineyard” Sonoma Cutrer 1991
<table>
<thead>
<tr>
<th>Winery</th>
<th>Location</th>
<th>Owners/Winemaker</th>
<th>Wines</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stags' Leap Winery</td>
<td>Napa, CA</td>
<td>Carl Doumani, Owner&lt;br&gt;Robert Brittan, Winemaker</td>
<td>Petite Syrah Stags' Leap Winery 1990</td>
</tr>
<tr>
<td>Trefethen Vineyards</td>
<td>Napa, CA</td>
<td>Janet &amp; John Trefethen, Owners&lt;br&gt;Peter Luthi, Winemaker</td>
<td>Chardonnay Library Magnus&lt;br&gt;Trefethen 1986&lt;br&gt;Cabernet Sauvignon Estate Magnus&lt;br&gt;Trefethen 1987</td>
</tr>
<tr>
<td>Turnbull Wine Cellars</td>
<td>Oakville, CA</td>
<td>Patrick O'Dell, Owner&lt;br&gt;Kristin Belair, Winemaker</td>
<td>Cabernet Turnbull 1989&lt;br&gt;Cabernet Vineyards Selection '67&lt;br&gt;Turnbull 1989</td>
</tr>
<tr>
<td>Viader Vineyards &amp; Winery</td>
<td>Deer Park, CA</td>
<td>Delia Viader, Owner&lt;br&gt;Tony Soter, Consultant</td>
<td>Viader 1990</td>
</tr>
</tbody>
</table>
Michel Blanchet

L'Escoffier
at the Beverly Hilton
Beverly Hills California

Michel Blanchet, Executive Chef at L'Escoffier, brings a distinctly French vision to the food he prepares at the posh penthouse restaurant atop The Beverly Hilton. But that's no surprise since Blanchet began his cooking career in Los Angeles in 1975 at the famed L'Ermitage restaurant. There he worked side-by-side with the restaurant's legendary founder Jean Bertranou who set the standard for French restaurants in Los Angeles, and possibly the United States. Having helped Bertranou put L'Ermitage on the culinary map, Blanchet is now setting new standards at L'Escoffier. He recently introduced a menu that reflects the health and budgetary concerns of the 1990s. French food, long assumed to be high in fat and calories, as well as too costly, has received a complete reinterpretation under the skilled hands and innovative thinking of Executive Chef Blanchet. A Los Angeles resident, Blanchet is a member of the prestigious French Culinary Academy, and Master Chefs of France.

Chicken Tournedos in a Coconut Curry Sauce

4 double chicken breasts (boneless and skinless)
1 lb. fresh rhubarb stalks (peeled and diced)
2 lemons (cured and diced)
juice of 1 lemon

4 oz. peeled and diced ginger
1 onion (diced)
1 apple (diced)
2 cloves garlic (chopped)

2 tablespoons powdered Madras curry
2 oz. grated coconut
16 oz. chicken stock
1 oz. butter

Chicken Tournedos:
A: Sprinkle two double chicken breasts with salt and pepper. Roll them side-by-side, first in plastic wrap, then in aluminum foil. Shape into a uniform cylinder. Cook for 18 minutes at 400°.

Coconut Curry Sauce:
A: Cook onion, apple, garlic and 2 oz. ginger in 1 oz. of butter slowly for 10 minutes. Next add curry powder, cooking for 5 minutes. Add chicken stock and boil for 20 minutes. Blend the sauce in the blender until very smooth. After blending, stir in coconut.

Rhubarb Chutney:
A: Cook rhubarb with lemon juice and 2 oz. ginger for 20 minutes. Then add the cured lemon.
Aztec Chicken Salad

10 chicken breasts, boneless and skinless
1 tsp. ground cumin

3 fresh buds garlic, peeled and minced
½ tbsp. McCormick’s mesquite seasoning
⅛ tsp. cayenne pepper
8 oz. olive oil

A: Combine everything except chicken. Mix well.
B: Pour over chicken; marinate for 2-4 hours.
C: Grill the chicken on both sides.

D: Cool the chicken and cut into strips.
E: Toss with the Aztec mayonnaise or reserve the mayonnaise as a dipping sauce.

* Serving suggestion: Toss the chicken strips with wild rice and the Aztec mayonnaise. Serve in a peeled and seeded Anaheim pepper.

Aztec Mayonnaise:

8 oz. mayonnaise
1 tbsp. cumin
⅛ tsp. cayenne pepper

⅛ tsp. salt
1 bud garlic, peeled and minced
1 roasted green pepper

2 oz. lime juice

A: Combine all ingredients and mix well.

B: Refrigerate until needed.

** Ortega brand canned chilies may be substitute for fresh peppers.
Braised Short Ribs in Red Pumpkin Seed Sauce (Serves 4)

1 1/2 cups hulled pumpkin seeds
4 lbs. beef short ribs
1 tsp. salt
1 tsp. ground pepper
1 tbsp. peanut or vegetable oil
4 to 5 cups water

4 guajillo chiles (approx. 1 1/2 oz.), stemmed and seeded
1 large ancho chile (approx. 1 oz.), stemmed and seeded
2 chile arbol (optional), stemmed and seeded
4 plum tomatoes, quartered
4 cloves garlic, peeled
1/2 white onion, peeled and roughly chopped
1 tsp. dried oregano
1/2 tsp. ground cinnamon
pinch ground cloves
1 tsp. salt or to taste

A: Heat a 5-qt. heavy-bottom pot over medium-high heat. Add the pumpkin seeds and shake over the heat until the seeds are toasted and puffed. Remove and reserve.
B: Add the chiles to the pot and lightly toast. Turn the chiles frequently to avoid burning them. Remove and reserve.
C: Season the short ribs with 1 tsp. of salt and 1 tsp. of black pepper. Add the oil to the 5-qt. pot and heat until very hot (just smoking). Lower the heat to medium-high and add the ribs. Brown the meat on all sides. Remove the ribs from the pot and reserve. Optional: The hot oil may be discarded.
D: Add the tomatoes, onion, garlic and chiles to the pot and sauté over medium-high heat (about 2 to 3 minutes).
E: Put the ribs back into the pot and add the water. Bring the liquid to a boil, then lower the heat and simmer for 1 1/2 hours or until the meat is tender.
F: Remove the ribs from the liquid and reserve on a platter.
G: Combine 1 cup of toasted pumpkin seeds, the simmered vegetables, and the liquid in a blender and puree until smooth.
H: Return the puree to the 5-qt. pot. Add the dried oregano, cinnamon, cloves and salt. Add the short ribs back to the sauce. Bring the liquid to a boil and then simmer for about 30 minutes.
I: Place the short ribs on a serving platter and spoon some sauce over the ribs. Garnish with the remaining 1/2 cup toasted pumpkin seeds. Serve with some roasted potatoes and onions (or possibly some new potato salad); a crisp romaine salad should complete the picture nicely.
Barbecued Oysters on Spinach—Red Onion Salad with Bacon—Blue Cheese Dressing (Serves 4)

20 large fresh oysters
Mansion Barbecue Spice Mix
1 tbsp. all-purpose flour

1 cup peanut oil
Spinach—Red Onion Salad
Bacon—Blue Cheese Dressing


B: Heat 1/4 cup oil in a small sauté pan over medium heat. Fry oysters, 5 at a time, for 1 minute per side or until golden. Wipe pan and use fresh oil for each batch. Drain on paper towel. Keep warm.

Spinach—Red Onion Salad:
1 1/2 cups packed fresh spinach leaves, washed and dried
1 small carrot

1 red onion
1/4 cup sweetened rice wine vinegar
1 tbsp. sugar

pinch of salt

A: Stack spinach leaves together, 5 or 6 leaves thick. Roll into a log shape and cut into thin slices. You will have spinach threads. Set aside.

B: Peel carrot and cut into very thin julienne. Toss with spinach in a medium bowl and set aside. Peel onion. Cut in half and slice into very thin half-moon shapes. Put in a small bowl and set aside.

Bacon—Blue Cheese Dressing:
4 slices bacon
3 shallots, peeled and minced
1 clove garlic, peeled and minced
2 tbsp. white wine vinegar

1/4 cup heavy cream
1/4 cup Chicken Stock
1 cup fresh buttermilk
1 tbsp. corn starch

1 tbsp. water
salt to taste
fresh cracked black pepper to taste
1/4 cup blue cheese, crumbled

buttermilk. Return to a boil.

A: Julienne bacon across grain into short strips. Place in a medium sauté pan over medium heat and sauté for 6 minutes or until bacon is crisp. Remove and drain on paper towel. Pour off half of bacon fat from pan. Add shallots and garlic and sauté for 2 minutes. Stir in white wine vinegar. Bring to a boil, stirring constantly, then add cream, chicken stock, and bacon pieces. Reduce heat to low and simmer for 1 minute. Slowly add buttermilk to the sauce. Stir in fresh cracked black pepper to taste. Add blue cheese and bacon strips. Keep warm.

Ancho Chili Mayonnaise
4 ancho chilies, seeded
1 large egg yolk
1 tbsp. Dijon mustard

2 tbsp. balsamic vinegar
1 cup corn oil
juice of 1 lime or to taste

salt to taste

A: Soak chilies in hot water for about 20 minutes or until soft. Place in a blender and purée until smooth. Add egg yolk, Dijon mustard, and balsamic vinegar. Process until well incorporated. With blender running, slowly add oil in a thin, steady stream. When well combined, blend in lime juice. Season to taste. Pour mixture into a plastic ketchup bottle or jar, set aside until ready to use.

Mansion Barbecue Spice Mix (Makes about 1/2 cup)
2 tbsp. paprika
1 tbsp. chili powder
1 tsp. ground cumin
1 tsp. ground coriander

1 tsp. sugar
1 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. black pepper

1/2 tsp. dried thyme leaves
1/2 tsp. curry powder
1/2 tsp. cayenne pepper

A: Mix all ingredients together and store in a cool, dry place.

C: On each side of four salad plates, arrange 5 little mounds of Spinach—Red Onion Salad, allowing about 2 tbsp. per mound, around the outside of each plate. Drizzle Bacon—Blue Cheese Dressing in the center of each plate. Place an oyster on each salad mound, then spread about 1/2 tsp. Ancho Chili Mayonnaise on top of each oyster. Serve immediately.

C: Heat rice vinegar and sugar in a small saucepan over medium heat, stirring constantly. When sugar dissolves, remove from heat. Add pinch of salt and pour over onion. When cool, drain onion and pour over spinach and carrot and toss to combine.

C: Dissolve corn starch in water. When dressing returns to a boil, stir in corn starch little by little until dressing is slightly thickened. Season with salt and pepper. Add blue cheese and bacon strips. Keep warm.

One of Texas’ culinary stars, Dean Fearing creates inventive yet balanced Southwestern dishes using the fiery influences of his adopted home state. At the Mansion on Turtle Creek, Fearing blends a personal array of locally raised ingredients with classical training from the Culinary Institute of America. As Executive Chef of Rosewood Hotels, Fearing also oversees menu development at his Crescent Court, the Hotel Hana-Maui and Los Angeles’ own Hotel Bel-Air. Fearing shares his many sidelines, the country & western band the Battle Wires, with associate Robert Del Grande. Del Fearing’s Southwestern Cuisine, published last year and The Mansion on Turtle Creek Cookbook, published in 1987, share the recipes which have made the Kentucky native a Texas star.
Larry Forgione

An American Place
New York, New York
The Beekman 1776 Tavern
Rhinebeck, New York

Inspired by James Beard and America’s culinary heritage, Larry Forgione adapted his European training to prepare innovative menus based on traditional American dishes. An American Place exemplifies the belief of chef-owner Forgione that Americans can successfully grow and raise many of the products we have been importing for years. As a restaurateur and founder of American Spoon Foods, Forgione has helped to bring small regional producers to the forefront of contemporary American cuisine. A dedicated supporter of Meals-on-Wheels on both coasts, Forgione is the culinary advisor for the Morgan Hotel Group and has published a cookbook on the evolution of American cuisine in 1993 with William Morrow and Company. Larry has opened The Beekman 1776 Tavern at the Beekman Arms, the oldest Inn in America, with his business partner Michael Weinstein of Ark Restaurants.

Hudson Valley Camembert Crisp
with Fresh Apple–Pear Conserve and Wild Hickory Nut Vinaigrette (Serves 4)

3 sheets phyllo dough
2 tbsp. clarified butter
1 large egg, beaten

2 ripe 6-ounce Camembert cheeses, cut in half to
form triangle
2 tbsp. unsalted butter

4 cups assorted lettuce leaves (red leaf, bibb, oak
leaf, watercress, spinach, arugula, etc.):

A: Cut each Camembert cheese in half to form two triangles per cheese. Set aside.

B: Place 1 sheet of phyllo dough on a clean, dry surface and brush with clarified butter; repeat. Top with third sheet. Cut the stack of phyllo dough sheets into four equal strips. Place each triangle of Camembert on the bottom corner of each phyllo strip. Roll up, maintaining the “triangle.” Brush with beaten egg to seal.

C: Heat the butter in a heavy skillet over medium heat until it begins to foam. Place the cheese in the pan and sauté each side until light brown and crisp. Remove with a spatula and drain on paper towels.

D: Put the lettuces in a large bowl; add enough vinaigrette to coat greens and season with salt and pepper. Toss well. Divide the salad among 4 serving plates. Spoon equal amounts of the conserve over the greens and put a piece of Camembert on top.

Apple–Pear Conserve:
1 tbsp. lightly salted butter
1 crisp Granny Smith apple, peeled, cored and diced
1 ripe Bartlett or Bosc pear, peeled, cored and diced
1 tsp. brown sugar
1 tbsp. cider vinegar

1 tsp. halved dried tart cherries
pinch each allspice, cumin and freshly grated nutmeg

S. PELLEGRINO
SPARKLING NATURAL MINERAL WATER
Maine Lobster with Lentils, Angel Hair and Spicy Curry Sauce (Serves 4)

- 2½ lb. lobster
- ½ lb. angel hair pasta, dried
- 4 cups water
- 1 cup green French lentils
- 1 tsp. salt
- 2 tbsp. unsalted butter
- 1 tbsp. extra-virgin olive oil
- 3 tbsp. grated parmesan cheese
- 2 cloves garlic
- 2 anchovy filets
- ¼ bunch basil
- 1 tbsp. toasted pine nuts
- ¼ bunch parsley
- ¼ cup olive oil
- 4 tbsp. olive oil
- 1 cup sliced ginger
- 2 jalapenos, sliced thin
- 1 cup plum wine
- 2 cups lobster stock
- salt and pepper
- 1 cup chopped green onions
- 5 cloves garlic, sliced thin
- ¼ cup curry powder
- 1 cup port wine
- 1 cup heavy cream
- juice from ½ lemon

A: Bring water to a boil in a pot large enough to hold two lobsters. Cook lobster for five minutes. Remove and let cool. Separate the claws and tail from the body and set aside. Remove the outer shell or head from the body and discard. Chop legs and body into quarters and reserve for sauce. Using a sharp knife, cut through the shells and tail at the separations. Cut tail into 5 pieces and cut the last fin into two. Set aside until you are ready to put together the dish.

B: Bring 4 cups of water with 1 tsp. salt to boil. Add lentils and simmer until tender. This takes about 30 minutes. Strain and let cool.

C: Puree garlic, pine nuts and anchovy filet in a food processor. Add parsley, basil, olive oil and salt and pepper. Puree until smooth; adjust seasonings.

D: While the lentils are cooking, you can prepare the sauce. Sauté the lobster bodies in 4 tbsp. olive oil until dark red. Add green onions, ginger, garlic and jalapenos. Sauté for 1 minute, then add curry powder. Sauté for 1 minute until you smell the curry. Add wines and reduce by half. Add the lobster stock and reduce by half again. Add cream and reduce until it coats the back of your spoon. Press through a fine strainer, getting all the juices from the lobster and vegetables. Season with salt, pepper and lemon juice. Keep warm while you make the pasta.

E: Bring the water to a boil, add pasta and salt. Simmer until al dente. While the pasta is cooking, prepare the sauce. In a large sauté pan, brown 2 tbsp. butter, add lentils and pesto. When the pasta is cooked, strain and add to the lentils. Finish with parmesan cheese and olive oil.

F: Heat a pan large enough to sauté all the lobster meat. Add 2 tbsp. olive oil (or chili oil for extra spicy) and then the lobster. Cook until long enough to reheat the lobster. Then add the sauce and bring to a boil; remove from the heat.

G: Divide pasta on 4 plates and evenly arrange lobster meat around. Pour little sauce over the lobster and garnish with deep-fried spinach.
**Grilled Rack of Lamb with Spicy Bell Pepper Jelly**  (Serves 8)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 1-lb. racks of lamb</td>
<td></td>
</tr>
<tr>
<td>salt and pepper to taste</td>
<td></td>
</tr>
<tr>
<td>8 sprigs of dried rosemary*</td>
<td></td>
</tr>
<tr>
<td>2 red bell peppers</td>
<td></td>
</tr>
<tr>
<td>2 yellow bell peppers</td>
<td></td>
</tr>
<tr>
<td>8 red serrano chilies</td>
<td></td>
</tr>
<tr>
<td>½ lb. sugar</td>
<td></td>
</tr>
</tbody>
</table>

**A:** Trim lamb in portions of approximately 8 oz. (per person). Grill over mesquite to desired temperature (rare — 3 minutes per side; medium — 6 minutes per side; well — 9 to 10 minutes per side). Add dried rosemary (one per portion) and flame. After rosemary is flamed, blow out at once and serve immediately so essence of rosemary is fresh.

**Spicy Red Bell Pepper Jelly:**

**A:** Slice or julienne peppers and chilies. Mix with sugar and set overnight in refrigerator. The next day, cook over low heat for approximately 10 to 15 minutes without adding any liquid.** Proceed to cool and serve at room temperature.

*To dry rosemary, put fresh rosemary in oven for approximately 10 minutes at 350°F.

**The peppers and chilies mixed with sugar will create their own liquid overnight.
Nobuyuki Matsuhisa was one of America’s “10 Best New Chefs” for 1989. Born and raised in Tokyo, Japan, Matsuhisa served a rigorous apprenticeship at sushi bars in Tokyo before his dreams of seeing the world moved him to open a sushi bar in Peru. Classically trained, Matsuhisa was challenged by the culture and regional ingredients that kindled his inventive style, and after three years, he moved to Argentina. He then returned home to Japan, to Alaska, and finally Los Angeles, where he opened his restaurant in Beverly Hills in 1987. In 1988, Los Angeles Times Magazine included him among Southern California’s 88 Rising Stars, while in a July 1990 Money magazine story on top restaurant cities in the country, Matsuhisa was listed as among Los Angeles’s best. He is the recipient of many other prestigious awards. Additionally, Matsuhisa was named one of the best restaurants by Zagat magazine in 1990 and 1991.

Fresh Sashimi Salad with Matsuhisa Soy Sauce Dressing  (Serves 4)

3–4 oz. fresh yellowtail (hamachi)  1 oz. mixed baby greens

Dressing:
1 oz. soy sauce  1 oz. vegetable oil  1 oz. sesame oil  1 oz. rice vinegar  ¾ oz. water  1 piece Maui onion, grated  ½ tsp. black pepper  ½ tsp. sugar  ¼ tsp. salt  ¼ tsp. mustard

A: Sprinkle pepper and salt over hamachi. Grill 10 seconds per side until seared. Place in ice water to cool so as to maintain rareness on inside.
B: For dressing: mix all ingredients well.
C: To serve, slice seared fish about ¼ inch thick and place neatly on mixed baby greens and pour on dressing completely.
Mark Miller's interest in cooking began as a means of cultural exploration while studying anthropology. Cooking with Alice Waters at Chez Panisse, Miller's enthusiasm for food transformed him into a skilled and creative chef. Miller developed a passion for Southwestern cuisine at his own Fourth Street Bar and Grill, and further experimented with ethnic dishes, mesquite and creative presentations at the Santa Fe Bar & Grill. In 1987, Miller finally settled in Santa Fe, the heart of the Southwest, and opened the Coyote Cafe. Miller's restaurant represents the traditions of Santa Fe, as well as the trend-setting style of Miller himself. Miller's recently published cookbook, Coyote Cafe: Foods from the Southwest, features many of the restaurant's popular dishes, as well as a wealth of information on foods of the region. For the Great Chile Poster, Miller researched dozens of chile varieties, both common and rare, to create an educational, colorful companion to his book. Mark's latest project is the Red Sage in Washington, D.C. — a culinary complex including a modern Western-theme restaurant with a wood-burning grill, a Chile Bar, bakery and retail store — which opened to rave reviews in the fall of 1991.

---

**Braised Duck with Posole**

- 2 cups chicken stock
- 5 cups water
- 1 cup fresh posole
- 2 tbsp. medium New Mexican chili powder
- 2 ducks, room temperature
- ½ cup salt
- 6 cloves garlic, pureed

A: To prepare posole, put stock, water, posole, and chili powder in a pan. Bring to a boil, lower heat, cover, and simmer 3 hours.

B: Quarter the duck, rub with salt and garlic, and let sit for 30 minutes. Meanwhile, remove stems and seeds from chilies and roast in a 250° oven for 3 to 4 minutes. Shake once or twice and do not allow to blacken. Add the water in a covered pan and simmer for 20 minutes to rehydrate. Allow to cool. Taste the chili water, and if not bitter, add about 2 cups and the chili to a blender (use plain water if bitter). Puree and strain, reserving both liquid and puree.

C: Wash off duck and dry thoroughly. In a skillet, sear the duck breasts with the butter over medium heat for about 10 minutes. Then add the

- ½ oz. dried ancho chilies
- ½ oz. dried pasilla chilies
- ½ oz. dried mulato chilies
- 3 cups water
- ½ cup clarified butter
- ½ cup diced carrot
- 1½ cups diced onion

- 2 cups diced chayote
- 1 cup diced zucchini
- 2 cups chicken stock
- 1½ cups red chili honey
- 2 bay leaves
- 2 sticks canela (or cinnamon)

D: Preheat oven to 225°. Place reserved chili liquid, duck, vegetables, and posole in a casserole with a lid. Deglaze saute pan with ½ cup stock and add to casserole. Then add remaining stock, red chili honey, chili puree, bay leaves, and canela. Cover and bake for 2 hours. Remove duck and keep warm. Transfer vegetables, posole, and sauce to a pan. Discard bay leaves and canela, skim off fat, and reduce sauce to medium thickness. Place duck on plate with posole, vegetables and sauce, and serve.
Bradley Ogden
The Lark Creek Inn
Larkspur, California
One Market
San Francisco, California

Bradley Ogden's appreciation for quality American ingredients developed during his Michigan childhood. Now the inspiration for his seasonal country menus at the Lark Creek Inn, Ogden's distinctive style draws on fresh regional ingredients and culinary traditions from across America. Trained at the Culinary Institute of America, Ogden gained renown at the American Restaurant in Kansas City, before moving to San Francisco's Compton Place Hotel in 1983. Under his creative direction, Compton Place restaurant earned a reputation for outstanding innovative American cuisine. Nestled in the redwoods of idyllic Larkspur, the Lark Creek Inn provides the perfect setting for Ogden's inventive country fare. Ogden's first book, Breakfast, Lunch and Dinner with Bradley Ogden was published in the spring of 1991 by Random House. Bradley opened his second restaurant, One Market, in the fall of 1992.

Oak-Grilled BBQ Beef Tenderloin Salad with Chipotle Mayonnaise (Serves 4)

| 10-oz. piece trimmed beef tenderloin | 4 cups tender young salad greens, washed and dried |
| 2 tbsp. olive oil | 1 tbsp. balsamic vinegar |
| ¼ cup barbecue sauce | 3 tbsp. extra-virgin olive oil |
| Ancho Seasoning Salt | kosher salt |
| | fresh ground black pepper |
| | ½ cup Chipotle Mayonnaise |

**A:** Pat the beef tenderloin generously on all sides with Ancho Seasoning Salt. Place on grill and cook the meat quickly on all sides. The meat should remain quite rare in the center. When the meat is grilled, paint it with barbecue sauce and allow it to cool to room temperature.

**B:** When ready to serve, toss salad greens with balsamic vinegar, extra-virgin olive oil, and salt and pepper to taste. Arrange on salad plates and top greens with thin slices of the grilled beef. Garnish each plate with 2 tbsp. of Chipotle Mayonnaise.

### Ancho Seasoning Salt:

| 2 tsp. ancho chili powder (dried pasilla chilis) | ½ tsp. kosher salt |
| 1 tsp. powdered cumin | ½ tsp. fresh cracked black pepper |

**A:** Mix above ingredients together and store covered in a dry place.

### Chipotle Mayonnaise: (Makes 1 ½ cup)

| 2 small canned chipotle chilis | 1 egg yolk |
| 2 tbsp. adobo sauce from the canned chipotles | ½ cup olive oil |

| 2 tsp. lemon juice | ½ tsp. kosher salt |

**A:** Put chipotles, adobo sauce, and the egg yolk in the jar of a blender and blend until smooth. While blender is running, slowly pour in the olive oil until the ingredients thicken to form a mayonnaise. Remove from the blender and stir in the lemon juice, vinegar, and salt. Thin with a little, water if necessary.

**B:** Store covered in the refrigerator.
Mark Peel, executive chef and owner of Campanile Restaurant, was born in Los Angeles and was raised in both Southern and Northern California. Peel was sous-chef at Michael's Restaurant in Santa Monica, when he met his future wife, pastry chef Nancy Silverton. Before working for 3½ years as head chef under Puck at Spago, he spent a year working at the celebrated Chez Panisse in Berkeley, California. In June of 1989, Peel opened Campanile Restaurant. He and Silverton are currently co-authoring a cookbook. The couple have two children, Vanessa and Benjamin.

Nancy Silverton, pastry chef and owner of Campanile Restaurant, and baker and owner of La Brea Bakery, was born and raised in Los Angeles, California. Silverton was employed as an assistant pastry chef at Michael’s Restaurant in Santa Monica. The turning point in her career occurred after completing a series of pastry courses at the Ecole Le Notre in Pansier, France. Soon after, Silverton was appointed head pastry chef at Wolfgang Puck’s Spago Restaurant where she was responsible for developing their highly acclaimed desserts. In 1985, she and her husband, chef Mark Peel, moved to Manhattan and spent six months revamping Maxwell’s Plum. La Brea Bakery was opened in January 1989; Campanile was opened in June 1990. She has written a successful cookbook, Desserts (Harper and Row), and is currently co-authoring a second book with Peel.

Grilled Pecorino with Roasted Eggplant and Red Bell Pepper Wrapped in Swiss Chard (Serves 6)

About ¾ cup olive oil
2 red bell peppers, each about 8 oz.
6 slices (about 6 oz.) eggplant, about ½-in. thick, each about 3½-in. square
6 oz. pecorino, cut into 6 slices, 3- to 3½-in. square
freshly ground pepper
8 to 12 (depending upon size) large Swiss chard leaves

about 1 cup balsamic vinegar
about 2 cups chiffonade of radicchio

A: Rub a little of the olive oil all over the red peppers and roast on a grill or under a broiler, turning as necessary, until the skin blisters and blackens on all sides. Place the peppers in a paper bag to soften the skin as the peppers cool. When cool, peel away the charred skin. Core and seed the peppers and wipe clean. Cut each into 3 equal pieces and trim each piece to a 3- or 3½-inch square. Set aside.

B: Brush a little of the oil over the eggplant slices and season with pepper. Grill the slices on both sides until tender. Set aside to cool. When cool, cut away the dark outer edges.

C: Rub a little oil on each slice of cheese and season lightly with pepper. Grill about 1 ½ minutes and set aside.

D: Meanwhile, blanch the Swiss chard leaves in boiling, salted water until just softened, about 20 seconds. Drain and dry on clean toweling. Cut away some of the coarse rib that runs down the center of each leaf.

E: To assemble, lay out 1 or 2 Swiss chard leaves so that the layered filling can be covered completely. Rub with a little olive oil and start layering the filling: a slice of cheese, a slice of red pepper, then a slice of eggplant. Fold up the edges towards the center to form a completely enclosed package. Rub the entire package with olive oil and arrange on a large platter. Repeat with the remaining leaves, cheese, peppers and eggplant. As the packages are made, transfer to the large platter. Refrigerate, covered, until needed.*

F: When ready to serve, preheat the grill or broiler.

G: In a small pan, reduce the vinegar by half. Drizzle a little vinegar and then olive oil decoratively over the inside service of 6 plates. Scatter some radicchio on each plate and season with pepper. Grill the Swiss chard packages on both sides to heat through. Carefully open packages in half, forming 2 triangles and arrange the 2 triangles atop the radicchio. Serve immediately.

*The Swiss chard packages can be prepared early in the day and refrigerated until needed.
Morel and Pea Shoot Risotto
with Sauteed Quail, Sage, Savory, and White Truffle Oil

4 Butterfield quails
1 lb. Arborio rice
up to 3 qts. rich turkey or chicken stock
1 1/2 cups of finely sliced shallots
4 to 6 oz. fresh Mor-1 mushrooms (sauteed), or 2 oz. dried

1 cup fresh pea shoots
1 clove garlic, finely sliced
2 tbsp. chopped Italian parsley
1/4 cup fresh-cooked peas
extra-virgin olive oil
sweet butter
Sage and Savory Butter
salt
freshly ground white pepper
white truffle oil

Quails:
A: Season quails with salt and pepper. Heat butter in saute pan and cook quails skin-side-down for 4 minutes over medium heat. Turn over and continue to cook 2 minutes. Remove from pan. Keep warm.

Pea Shoots:
A: Heat extra-virgin olive oil in saute pan over medium heat. Add sliced garlic and cook until lightly browned, then remove and discard. Add shoots and cook until wilted (approximately 1 minute). Season with salt and pepper and serve immediately.

Risotto:
A: In a large pot, melt 2 tbsp. butter. Add shallots and cook for 4 minutes without coloring. Add rice, thyme and stir until coated and rice begins to stick. Add stock 8 oz. at a time and stir until liquid is absorbed. When rice is nearly cooked, add sauteed mushrooms and peas. Continue adding stock until rice is cooked (approximately 15–18 minutes). Stir in 2 oz. Sage and Savory Butter and chopped parsley. Serve immediately.

To Serve:
A: Place mound of pea shoots in center of 4 deep soup plates. Spoon risotto around and place quail on top. Drizzle with white truffle oil. Garnish with savory sprig.

Sage and Savory Butter:
1/2 lb. butter at room temperature
1 tsp. black cracked pepper
1/2 tsp. fine salt
1 tsp. each fresh chopped thyme, savory, and sage
1/2 oz. minced garlic
1 tsp. chopped parsley
A: Blend all ingredients. Cover and refrigerate.
Vincent Price is an expert cook and connoisseur of fine wines, as well as an international legend in theatre, film and television. Between shooting schedules for films and PBS' "Mystery!" series, Mr. Price generously serves as Honorary Chairman of the American Wine & Food Festival. He shares with us a recipe from his cookbook A Treasury of Great Recipes.

**Mediterranean Fish Soup** *(Serves 6)*

- jumbo shrimp
- mussels
- cherrystone clams
- striped bass
- thyme
- bay leaf
- salt, pepper
- peppercorns
- olive oil
- carrot
- leeks
- garlic
- tomato
- saffron
- French bread

**Seafood:**

- **A:** Wash: 6 jumbo shrimp. Remove shells and intestinal vein that runs down the back. Set shrimp aside, save shells.
- **B:** Fillet: a 2-pound striped bass and cut the meat into 6 thick slices.
- **C:** Scrub: 12 mussels carefully. Wash: 12 cherrystone clams. Set aside.

**Soup:**

- **A:** Heat in kettle: ½ cup olive oil. Add: 1 carrot, finely chopped, and 2 leeks, finely chopped (white part only). Cook over low heat for 10 minutes until slightly browned, stirring occasionally.
- **B:** Add: 2 cloves garlic, minced, and 1 small tomato, peeled and chopped, and cook for 5 minutes longer, stirring occasionally. Strain the hot stock from fish bones and shrimp shells into the kettle and add: ½ tsp. saffron.

**D:** Wash heads and bones of bass and put into saucepan with the shrimp shells and 2 quarts water.

**E:** Add: ½ tsp. thyme, 1 bay leaf, ½ tsp. peppercorns, and ½ tsp. salt. Bring to a boil and simmer for 15 minutes.

**Presentation:**

Correct seasoning with salt and freshly ground pepper and serve from large tureen. Ladle into individual soup plates, dividing fish and seafood equally among them, with open mussels and clams on top. Serve with hot crusty French bread.
Butter Beans "That Make You Crazy" (Serves 12 or more)

1 5-6 lb. domestic duckling
(or stewing or roasting chicken), cut up
2 tbsp. Chef Paul Prudhomme's Poultry Magic®
1 cup all-purpose flour
chicken fat or vegetable oil
1 lb. pork chops, ¼” thick
½ lb. lamb chops

½ lb. tasso (or good smoked ham),
cut into 1” squares
1½ tbsp. Chef Paul Prudhomme's Meat Magic®
1 lb. andouille (or good smoked sausage),
cut into 2” pieces
5½ cups duck or chicken stock (or water)
¾ cup peeled and chopped whole tomatoes

4 cups chopped onions
3 cups chopped bell peppers
1½ cups chopped celery
1 tsp. minced garlic
1 lb. large, dry butter beans, soaked overnight
hot cooked rice (preferably converted)

A: Remove visible fat from duck (or chicken) and sprinkle evenly with 1 tablespoon Poultry Magic, patting it in. In a paper bag, mix flour with 1 tablespoon Poultry Magic. Dredge duck pieces in the flour. Shake off excess. Put remaining flour aside.

B: Heat ¾” chicken fat in a large skillet to 350°F. Fry the duck (skin side down and large pieces first) in the hot oil until brown, 3-6 minutes per side. Be sure oil stays at 350°F. Drain on paper towels. Set aside skillet with oil.

C: Place the duck pieces in a large ungreased roasting pan. Bake at 375°F until tender, about 40 minutes.

D: Meantime, season the pork and lamb chops with 1½ teaspoons Meat Magic. Dredge in the reserved seasoned flour. Reheat the oil to 350°F. Brown the pork, lamb, ham (if used) and andouille, about 2 minutes per side. Drain on paper towels and set aside.

E: When the duck is tender, remove pan and stir to loosen any sediment sticking to the pan bottom. Add the stock, tomatoes, onions, bell peppers, celery, garlic and 1 tablespoon Meat Magic to the pan. Stir well. Add the drained beans, pork, lamb, tasso and andouille; stir until well mixed and most of the beans are in the liquid. Return to oven and continue baking until the beans and the duck are tender, about 1½ hours, stirring every 15 minutes or so, and more often toward the end of the cooking time. Adjust seasoning with Meat Magic. Serve immediately.
Wolfgang Puck
Spago
Los Angeles, California
Chinois on Main
Santa Monica, California
Postrio
San Francisco, California
Granita
Malibu, California
Spago Las Vegas
Las Vegas, Nevada

Makoto Tanaka
Chinois on Main
Makoto began his culinary career at the age of 18, in his native Japan, at the Italian restaurant Suehiro in Tokyo. With no formal training behind him, Makoto came to Los Angeles to work at Rikaen, a steak and seafood restaurant. Kazuto Matusaka, a good friend of Mako's recruited him to help open Chinois as a line cook, where Mako first met Wolfgang Puck. After four years at Chinois, Mako moved to New York City to open China Grill as executive chef. In 1989 Wolfgang asked Mako to bring his culinary expertise back to Los Angeles as executive chef of Spago restaurant. In January of 1992 Mako came full circle and returned to Chinois as the Executive Chef.

Joseph Manzare
Spago
A native of New York, Joseph has worked in restaurants in various capacities since 1974, coming to California in 1985 to apprentice at L'Orangerie. Joseph began his association with Wolfgang Puck in 1986, when he worked as a line cook at Spago, and worked through all the stations before leaving in 1988 to spend one year at San Domenico restaurant outside Bologna, Italy. In 1989, Mr. Manzare rejoined Wolfgang to assist with the opening of Postrio and worked there as sous chef until April 1990, when he returned to New York as executive chef of 44 in the Royalton Hotel, which he left to accept a position at Granita. After working at Granita for two years, he moved to executive chef at Spago.

Kevin Ripley
Granita
A veteran of Wolfgang Puck's kitchens, Kevin completed his culinary training at L.A. Trade Tech. A Los Angeles native, Kevin began his career at the West Beach Cafe in Venice, California. He came to Spago in 1984 and worked in all kitchen departments, including pastry, prep and line until his departure in 1987. From 1987 to 1988, at Wolfgang's recommendation, Kevin resided in Vienna and worked as the private chef of the American Ambassador to Austria. After his experiences in Europe, he returned to Spago where he supervised the prep kitchen until the opening of Eureka in 1990. Kevin left his position as sous chef at Eureka to open Granita, where he is executive chef.
Duck Potsticker with Rare Duck Breast and Orange Ginger Glaze (Serves 4)

1 duck, 4-5 lbs., boned (legs are used for filling potstickers, breasts will be seared and served, and legs will be used for duck stock)
8 scallions, diced
1 cup shiitake mushrooms, diced

Pickled Ginger:
½ cup julienened ginger
1 cup rice wine vinegar

Salad:
2 cups spicy Asian greens
½ cup shredded cabbage
½ cup shredded carrots

Vinaigrette:
4 tbsp. cooking liquid from pickled ginger
6 tbsp. peanut oil
1 tbsp. rice wine vinegar
salt and pepper

A: Prepare potstickers. Chop duck legs finely with sharp knife. Heat wok or saute pan. Add 1 tbsp. of peanut oil. Season chopped duck meat with salt and pepper and add to pan when oil starts to smoke. Sear duck meat until brown, add chopped scallions, mushrooms and ¼ orange peel. Deglaze with plum wine and white wine, add orange juice, reduce to ½ and add duck stock (duck stock can be made with duck neck and bones from your duck the day before). Cook duck mixture for 30 minutes until sauce slightly thickens. Strain the sauce and keep warm. Cool off duck meat and when cold, make potstickers by brushing outside of potsticker skin with egg white and put 1 tbsp. mixture in center of skin. Place duck potsticker on sheet pan with parchment paper and semolina.

B: Cook ginger and remaining orange peel in the vinegar, plum wine and water until ginger is tender.

C: Season duck breast with salt and pepper and sear over high heat until rare. Remove from heat and keep warm.

D: Toss salad greens with pickled ginger and vinaigrette and place in center of each plate.

E: Cook potstickers for 4–5 minutes in boiling salted water. Heat saute pan with 2 tbsp. peanut oil until oil begins to smoke. Remove potstickers from water and gently place in peanut oil, browning potstickers on each side. Discard excess oil and deglaze potsticker with ½ duck sauce. Toss for a few seconds until each side of potsticker is shiny.

F: Divide potsticker evenly among plates.

G: Slice duck breast and fan the pieces against salad and nap with remaining sauce.

H: Sprinkle with toasted black and white sesame seeds.

Copyright Wolfgang Puck 1993
David Robins
Spago Las Vegas
Las Vegas, Nevada

David Robins began his culinary career while studying broadcasting at both Humboldt University and San Francisco State. Working in the kitchen between classes at the award-winning Santa Fe Bar and Grill, David developed his passion for gourmand cuisine, which inspired him to make a career change. Robins rapidly moved up the culinary ladder when he became a line cook at Masterchef Jeremiah Tower’s Stars Restaurant in San Francisco. He was quickly promoted to sous-chef and began an eight-year career with Mr. Tower. When Jeremiah decided to open a second restaurant in 1989, “690” Restaurant, David was awarded the title of executive chef. In 1991, he returned to Stars as the executive sous-chef. David Robins’s dream of working with Wolfgang Puck at Spago became a reality when he was offered the position of executive chef at the new Spago in Las Vegas, which opened in December of 1992.

Big-Eye Tuna Tartare on Crisp Lotus Cups

A: Season to taste, 1 lb. of high-quality raw tuna with salt and pepper. Chop the tuna very finely into small cubes.
B: Dress with the Soy–Lime Vinaigrette.
C: Peel 1 lotus root and slice it thinly into round slices. Fry in peanut oil at 350° until crisp (about 30 seconds).
D: Garnish with fried nori (seaweed) and 1 oz. of black caviar.
E: Optional: Serve with chilled cucumber and red onion salad.

Soy–Lime Vinaigrette:

½ cup soy sauce
½ cup lime juice
½ cup peanut oil

½ cup rice wine vinegar
1 scallion
2 or 3 cloves garlic

2 or 3 shallots
1 ginger root
1 jalapeño pepper

A: Cut vegetables into large pieces.
B: Combine all ingredients.
C: Let sit until flavors combine.
D: Strain.
Anne Rosenzweig

Arcadia • The ‘21’ Club
New York, New York

A native New Yorker, Anne Rosenzweig’s interest in food became a professional ambition while doing anthropological field work in Africa and Asia. Through apprenticeships at top New York restaurants, Rosenzweig learned all angles of the restaurant business and became an accomplished chef. Arcadia’s menu, dishes with rural roots and urban polish, is acclaimed for its exotic qualities and seasonal variations. Rosenzweig’s book, The Arcadia Seasonal Mural and Cookbook, depicts the restaurant’s imaginative wall paintings and her unique culinary style. Her ambitious and successful renovation of the legendary ‘21’ Club in New York has earned Rosenzweig further respect and renown.

Buckwheat Risotto with Wild Leeks and Goat Cheese (Serves 4)

4 tbsp. sweet butter
1 cup chopped wild leeks
1 tsp. chopped garlic
1 cup cooked buckwheat groats

1 cup dry orzo
1/2 cups rich chicken stock
1/2 cup crumbled goat cheese
1/2 cup chiffonade of Swiss chard

4 tbsp. chopped parsley
4 tbsp. chopped chives
salt and pepper to taste

A: Heat medium saucepan over moderate heat. Add tbsp. butter, let sizzle, and stir in leeks and garlic for 2 minutes. Add buckwheat groats, orzo and 1/2 cup stock, and cook slowly until stock is absorbed. Add remaining stock in 1/4 cup increments until all the stock is absorbed. Pasta should be al dente. Stir in goat cheese, Swiss chard, parsley, chives, remaining butter and salt and pepper to taste. Pasta should be creamy and luxuriant. Serve immediately.

Shelly's Balloon Express

UNIQUE PRESENTATIONS
Parties - Presents - Promotions
"One Call Does It All"
Jimmy Schmidt
The Rattlesnake Club
Tres Vite • Stelline
Cocina Del Sol • Buster’s Bay
Detroit, Michigan


Maine Lobster and Quinoa Risotto (Serves 4)

2 each 1½–2-lb. lobsters
2 cups quinoa
1/2 cup virgin olive oil
1 red onion, peeled and diced
2 cloves garlic, finely minced (optional)
4 cups light vegetable stock or substitute water
freshly ground black pepper
1 cup quartered chanterelle mushrooms
1 large red pepper, seeded and diced
1 cup baby corn, blanched and cut half lengthwise or substitute sweet corn kernels
2 tbsp. chopped fresh basil leaves
1/2 cup grated parmesan cheese (optional)
4 springs fresh basil or herbs for garnish

A: In a large pot just about full of water, bring to a boil over high heat. Add salt and the lobsters, cooking for 5 to 6 minutes. Transfer the lobsters to a colander to drain and allow to cool to room temperature.

B: With your hands, separate the claws with arms and tail from the lobster, saving all the juices. Using a sharp, heavy knife, carefully cut the tail in half lengthwise, then each half into four pieces. Remove the meat from the claws and knuckles. Reserve the meat and juices while repeating this procedure on the remaining lobster. Refrigerate if not using immediately in the recipe.

C: Place the quinoa in a fine strainer and rinse under running cold water to remove any residue of the bitter husks. Allow to thoroughly drain. In a large saucepan, heat 1/4 cup of the olive oil over medium-high heat. Add the onion and the garlic, cooking until translucent and tender. Add the quinoa and cook until hot. Remove from the heat and carefully pour the boiling vegetable stock or water over the quinoa. Return to the heat and bring to a simmer. Season with salt and a generous dose of black pepper. Cook until just about all the liquids are reduced, about 8 minutes.

D: Meanwhile, in a skillet, heat the remaining olive oil. Add the mushroom, cooking until browned on the edges (about 4 minutes). Add the peppers and cook until al dente. Transfer the mushrooms and the peppers to the quinoa saucepan and combine.

E: Add the blanched corn, lobster meat and juices to the quinoa. Cook until the quinoa is softened and creamy but not mushy (about 4 minutes). Add the chopped basil and adjust the seasonings as necessary. Remove from the heat and stir in the parmesan. Transfer to rimmed soup bowls. Garnish with the sprig of basil and serve immediately.
Restaurants Valentino and Primi are equally renowned for the warm hospitality of proprietor Piero Selvaggio as for the myriad wonderful Italian dishes prepared in their kitchens. Returning frequently to Italy, Selvaggio recruits young chefs from Italy’s top restaurants to create in his kitchens. Known for its extensive wine list and opulent, serene dining rooms, Valentino has drawn Los Angeles diners for fifteen years. Primi offers an entire menu of first courses, a unique opportunity to sample a range of Italian specialties, and Posto, Selvaggio’s newest venture, features traditional Italian food.

Angelo Auriana

With veteran restaurateur Piero Selvaggio, Angelo Auriana creates innovative menus faithful to Italian culinary tradition. After studies and apprenticeship in San Pellegrino, Auriana served a long tenure in his hometown of Bergamo, where he received his best training and developed his own personal style. In stints around Italy, Auriana learned the cuisine of Italy’s other regions before coming to America in 1984. A Florida vacation evolved into two years at an old-style Italian restaurant, and a subsequent vacation brought Auriana to Los Angeles, where he met Selvaggio. “It was like a marriage,” he says of Selvaggio. Auriana helped open Primi and has served four years as Valentino’s head chef.

Luciano Pellegrini

Luciano Pellegrini, the new chef of Posto in Sherman Oaks, comes from Lombardy, one of the richest regions in terms of tradition. Luciano comes from the prestigious San Pellegrino hotel school and has worked at fine restaurants such as Vecchia Lugana in Lake Garda and Locanda Dell’Angelo in Bergamo. After being chef at Primi in West Los Angeles, he went back to Italy to perfect his skills of traditional grilling. At Posto, Luciano will be featuring his interpretation of traditional Italian food revisited, emphasizing straightforward flavors, a variety of sausages, and some of the classics in authentic Italian cooking.

Vegetable Lasagna

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>fresh pasta dough</td>
<td></td>
</tr>
<tr>
<td>large pot of boiling water with olive oil and salt added</td>
<td></td>
</tr>
<tr>
<td>6 baby artichokes</td>
<td></td>
</tr>
<tr>
<td>1 lb. asparagus</td>
<td></td>
</tr>
<tr>
<td>¾ lb. carrots</td>
<td></td>
</tr>
<tr>
<td>¾ lb. baby zucchini</td>
<td></td>
</tr>
<tr>
<td>¾ lb. fresh peas</td>
<td></td>
</tr>
<tr>
<td>1 lb. fresh mushrooms</td>
<td></td>
</tr>
<tr>
<td>6 cloves garlic, chopped</td>
<td></td>
</tr>
<tr>
<td>6 shallots, minced parsley</td>
<td></td>
</tr>
<tr>
<td>extra-virgin olive oil</td>
<td></td>
</tr>
<tr>
<td>white wine</td>
<td></td>
</tr>
<tr>
<td>salt and pepper to taste</td>
<td></td>
</tr>
</tbody>
</table>

Bechamel Sauce:

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 qts. milk</td>
<td></td>
</tr>
<tr>
<td>7 oz. unsalted butter</td>
<td></td>
</tr>
<tr>
<td>7 oz. flour</td>
<td></td>
</tr>
<tr>
<td>pinch nutmeg</td>
<td></td>
</tr>
</tbody>
</table>

D: Prepare pasta dough, and work it through the pasta machine until it is thin. Cut it into 6-in. wide strips. Blanch the strips in boiling water and strain each individually, and pat dry. Grease the bottom of a lasagna pan with butter. Line the bottom of the pan with one layer of the pasta strips. Spread one of the vegetable/bechamel sauce mixtures over the pasta; spread evenly. Repeat this procedure until you have spread each of the vegetable mixtures over a layer of pasta. Finish with a layer of pasta. Spread the remaining bechamel sauce over the last layer of pasta, and sprinkle with parmesan cheese. Bake 15–20 minutes.
**Grilled Filet of Salmon with Thai Curry Sauce and Basmati Rice** *(Serves 8)*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Salmon:</strong></td>
<td></td>
</tr>
<tr>
<td>8 6-oz. filets salmon</td>
<td></td>
</tr>
<tr>
<td><strong>Sauce:</strong></td>
<td></td>
</tr>
<tr>
<td>1 1/2 tbsp. peanut oil</td>
<td></td>
</tr>
<tr>
<td>3/4 tbsp. chopped ginger</td>
<td></td>
</tr>
<tr>
<td>3/4 tbsp. chopped garlic</td>
<td></td>
</tr>
<tr>
<td>1/2 tbsp. coriander seeds, cracked</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. curry powder</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. Thai red curry paste</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. paprika powder</td>
<td></td>
</tr>
<tr>
<td>1/2 tbsp. cumin powder</td>
<td></td>
</tr>
<tr>
<td>20 oz. coconut milk</td>
<td></td>
</tr>
<tr>
<td>3 oz. tomato puree</td>
<td></td>
</tr>
<tr>
<td><strong>Rice:</strong></td>
<td></td>
</tr>
<tr>
<td>2 cups Basmati rice</td>
<td></td>
</tr>
<tr>
<td><strong>Vinaigrette:</strong></td>
<td></td>
</tr>
<tr>
<td>1 oz. soy sauce</td>
<td></td>
</tr>
<tr>
<td>3 oz. rice wine vinegar</td>
<td></td>
</tr>
<tr>
<td><strong>Cabbage Mixture:</strong></td>
<td></td>
</tr>
<tr>
<td>6 cups julienne of cabbage</td>
<td></td>
</tr>
<tr>
<td>1/2 cups julienne of cucumber</td>
<td></td>
</tr>
<tr>
<td>1/2 cup cilantro leaves</td>
<td></td>
</tr>
</tbody>
</table>

**A:** Cook Basmati rice: Put Basmati rice, water, butter in medium-size saucepan. Put it on high heat, bring to boil. Cover the pot with lid and put it in 400°F oven. Cook about 12 minutes. Keep warm.

**B:** Make sauce: Saute ginger and garlic with peanut oil in medium-size saucepan until light brown. Then add coriander seeds, curry powder, curry paste, paprika and cumin, and saute about 1 minute on low heat until flavor gets stronger. Then add coconut milk, tomato puree, soy sauce and brown sugar. Bring it to just before boiling point. Keep it warm.

**C:** Grill salmon: Brush olive oil on salmon filet, season with salt and pepper. Put it on grill. Cook it until medium. Keep warm. Mix cabbage mixture with vinaigrette.

**D:** Place Basmati rice on center of plate. Put grilled salmon on the rice. Put dressed cabbage mixture on the salmon. Pour sauce around salmon. Sprinkle with roasted peanuts.
As chef and co-owner of Patina, Joachim Splichal is regarded as one of this country's masters of nouvelle cuisine. Born in the Black Forest region of West Germany, Splichal began his career at an early age working in the family hotel and restaurant. He later graduated from Hotel and Management School in Switzerland and trained in some of Europe's most prestigious hotels. Splichal's most significant instruction began with Louis Outhier at L'Oasis in La Napoule and continued under Jacques Maximin at the Chantecler Restaurant in Nice's Hotel Negresco. With experience in both formal, traditional French and lighter Mediterranean cuisines, Splichal came to Los Angeles as Executive Chef of the Regency Club, and later of the Seventh Street Bistro. After leaving his subsequent post at Max Au Triangle, Splichal served as a consultant to several distinguished hotels, and planned to open Patina with his wife and partner Christine Splichal. Since Patina's opening in August 1989, the restaurant has enjoyed great success, earning its talented owners a name among the top restaurateurs of Los Angeles. In 1992, Splichal opened Pinot Bistro in Studio City to rave reviews.

Breast of Farm Chicken with Carrot Rounds and Thyme Lemon Sauce (Serves 4)

<table>
<thead>
<tr>
<th></th>
<th>4 oz. sugar</th>
<th>8 oz. chicken stock</th>
<th>6 oz. butter</th>
<th>2 oz. thyme, chopped</th>
<th>salt and pepper</th>
<th>4 oz. parsley, chopped</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 6-oz. chicken breasts</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 oz. carrot strips (use peeler)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1½ lbs. carrot rounds</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 oz. shallots</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

A: To prepare the chicken and carrots: Sauté the chicken and then finish in the oven at 300° for about 8 minutes.

B: Deep-fry the carrot strips in 325° vegetable oil until crispy.

C: Sweat the carrot rounds in butter with shallots and sugar until tender. Reheat the carrots in chicken stock with butter, lemon rind and thyme.

D: Season with salt and pepper and finish with parsley.

To serve: Slice the chicken and place it on top of the carrot rounds on each plate. Sauce each plate with 2 oz. of the chicken sauce, and place the deep-fried carrot strips on the chicken.
Duck Braised in Red Wine with Orange Zest and Garlic

8 pair duck legs
salt and pepper
3 yellow onions, sliced

zest of ¼ orange
1 bay leaf
2 sprigs fresh thyme (or a pinch of dried thyme)

2 cloves garlic, thinly sliced
1 cup red wine
8 cups duck or chicken stock

A: Trim the excess fat from the legs and render it. Season the legs with salt and pepper and allow them to rest at room temperature for 1 hour.

B: In a skillet, melt 1 tbsp. of rendered fat, and over low heat, brown the duck legs on all sides, a couple at a time. This should take about 10 minutes. Remove the legs from the pan, add the sliced onions and brown them slightly. Deglaze with ¼ cup of stock.

C: Transfer the onions and pan drippings into a 2½-in. baking dish. Add the zest of ¼ orange, 1 bay leaf, 2 sprigs of thyme, 2 cloves of thinly sliced garlic, and 1 cup of red wine. Arrange the duck legs in 1 layer, skin-side-down (use 2 baking dishes if necessary), and add warm stock to nearly cover them. Tightly seal the baking dish and cook in a preheated oven at 450°F for 20 to 30 minutes, or until the stock starts to simmer gently. Turn oven down to 350°F and continue to cook covered for 45 minutes. Turn the legs over, skin-side-up, and cook uncovered for 15 minutes allowing them to brown until their skin is crisp and golden and the meat is done.

D: To check for doneness, use a small knife to cut through the meat. If it offers no resistance, and separates gently from the bone, it is done.

E: Remove the legs from the baking dish, set aside, and strain the braising juice through a sieve into a tall and narrow container. Skim off the fat that rises to the top.

F: Just before serving, reheat the duck and braising juice in a covered saucepan, simmering it gently for 5 minutes.
Cabernet-Marinated Lamb T-Bone Steaks with Cherry Tomato, New Potato, Eggplant Salad and Roasted Corn Sauce  (Serves 8)

8 lamb T-bone steaks, about 8 oz. each (cut from saddle of lamb, split on center and cross-cut to include both the tenderloin and loin)
2 cups Cabernet Sauvignon
2 pts. mixed sizes and colors cherry tomatoes
2 lbs. small new potatoes
4 ears corn
1 bowl small, assorted mixed greens
1 red onion
1 white onion
1 head plus 4 cloves garlic
3 shallots
1½ cups good extra-virgin olive oil
8 sprigs each thyme, oregano, rosemary, sage and basil
¾ lb. butter
¾ cup Cabernet vinegar
1 lb. small Japanese eggplant

A: Make a marinade for lamb as follows: Crush the head of garlic and place crushed, peeled cloves in a bowl. Add in ¼ cup olive oil and 1 cup Cabernet. Peel and slice the white onion and add to mixture. Place half of all herbs in bowls, stems and all. Mix well. Add a liberal dose of cracked black pepper. Put half the marinade in a shallow, non-corrosive dish, place lamb on top, cover with remaining marinade. Cover with a plastic top or wrap and leave in a dark, cool spot for 4-8 hours. Turn T-bones every 2 hours.

B: Peel remaining garlic. Peel red onion and shallots. Fine mince garlic, fine chop shallots and cut red onion into small dice about the size of a corn kernel.

C: Wash and top eggplants. Cut in half lengthwise and place on skewers split-side-up. Brush with olive oil and season with salt and pepper. Wash potatoes and place in a pot of cold water just to cover. Salt water and bring to a simmer. Remove potatoes and discard water. When cool, cut potatoes in half. Shuck corn and rub cobs with olive oil and salt and pepper.

D: Wash and stem herbs. Fine chop them into a mixture and keep cold.

E: Prepare a charcoal fire with wood or mesquite charcoal.

F: In a mixing bowl, add minced shallots and vinegar. Wash tomatoes and cut half of them (the larger ones) in half. Put cut tomatoes in bowl; add remaining olive oil and mix well. Add potatoes and half of chopped herbs.

G: Wash and dry lettuce.

H: Remove lamb from marinade. Reserve marinade for sauce. Don’t dry the T-bones, but salt them lightly.

I: In a saucepan, place the garlic and Cabernet. Heat until liquid boils. Add in the marinade and simmer for 10 minutes. Strain and reserve.

J: Roast corn on fire with eggplants. Both should remain tender but golden brown in color. Remove and cut eggplant into bite-sized pieces. Cut kernels of corn off cob.


L: Place T-bones on hottest part of grill. When seared, turn over and sear other side. Remove to plates when rare. Let them sit for 3 minutes or so to turn them medium rare.

M: Toss the eggplant, lettuce and remaining tomatoes with the potato mixture. Taste for seasoning and mix well. Place on plates. Top T-bones with corn sauce.
Cherrystone Clam Ceviche (Serves 4)

The success of this simple, refreshing appetizer depends on the freshness and quality of the clams. Look for silver-colored, heavy clams. The chalky white shell of clams is a sign of age; lightness indicates loss of juices. I buy cherrystones from Pat Woodbury of Great Atlantic Aquaculture in Wellfleet, MA. Pat delivers them the same day they are harvested. In New England, tomatoes last well into the fall. If good tomatoes are not available, omit them. Salt is not needed in this recipe... the cherrystones bring their own.

12 cherrystone clams (2 to 2½ lbs.)
juice from 3 large limes
2 jalapeno peppers, seeded and finely diced

½ medium red onion, small dice (2 oz.)
1 ripe tomato, seeded, small dice
4 sprigs cilantro, chopped
fresherly ground black pepper

A: Shuck the cherrystones into a bowl with their juice. Save the 16 to 18 of the best ½ shells; scrape clean and keep chilled. Remove the clams from their juice, checking for fragments of shell, and cut into small pieces (about 6 from each clam). Strain half of the clam juice over the chopped clams.

(The remaining juice will not be needed for this recipe.) Add the lime juice, jalapeno, red onion, tomato and cilantro. Season to taste with black pepper. Chill at least 1 hour; 2 hours is perfect. Spoon back into shells and serve on crushed ice.
Congratulations to the 1993
American Wine
& Food Festival

Anonymous
Ash Tray Sales
Contemporary Installations, Inc.
Stefan Gerber
Thomas & Michele Kneafsey
Albert Litewka
Mr. & Mrs. Michael Maggiore
Martine's Wines, Inc.
Bernice Schoket
Fran and Ray Stark Foundation
Joseph Sugarman, M.D.
We are greatly indebted to the support of all the following food companies who have very generously donated their products to the American Wine and Food Festival. Whether they be large corporations or small companies, individual operators or farmers, they have unselfishly responded to provide the chefs with their quality products. In this way, not a single dollar has to be used to purchase food, and every dollar raised can go to feed the hungry.

Special Thanks To

Nelson Moy
United Poultry Company/United Foods Company, Inc.
Los Angeles, California

California

Alta Dena Certified Dairy, Alta Dena — Zauner Foods
Campbell Livestock Management, Santa Rosa — Bruce Campbell & Kate Summers
Chino Nojo, Inc. ‘‘The Vegetable Shop,’’ Del Mar — Kay, Frank & Tom Chino
Gourmet Mushrooms, Inc., Sebastopol — Brian Malcom and Richard Clark
Jofa Enterprises, Seal Beach — Sue & Dick Hunter
Kenter Canyon Farms, Inc., Studio City — Andrea Crawford
L.A. Specialty Produce Co., Inc., Los Angeles — Michael & John Glick
Sutton Gourmet, Sherman Oaks — Gerald Tervow
Pacific California Fish Co., Inc., Los Angeles — Frank and Yoshi Tsuchiya
Scarborough Gardens, Woodland Hills
S.E. Rykoff & Co., Los Angeles — Tom Rykoff
Newport Meat, Irvine — Rick Nicholas
Orland Olive Oil, Orland — Marino Garbis
Aristoff Caviar, Los Angeles — Paul McBride
Osprey Seafood, San Francisco — Mike Weinberg-Lynn
Universal Seafood, Los Angeles
Special Foods International, Inc., Santa Monica — Brian Converse & Paul Moriates
Superior Meat Company, Inc., Los Angeles — Barney & Steve Grayson
Tama Trading Company, Inc., Los Angeles — William Sauro
Van Rex Gourmet Foods, Van Nuys — David Darwish
Ventura Walnut Shelling Company, Somis — Joyce and Stephen Resnick

Maine
Browne Trading, Peaks Island — Rod Mitchell

Michigan
Gass Centennial Farm, Romeo — Ellen Gass

New York
American Spoon Foods, New York City — Larry Forgione
Hudson Valley Foie Gras, Ferndale
Santa Monica/Malibu Meals on Wheels has been providing liquid nutrition and two meals a day to home-bound residents of their community for over twenty years. With the goal of helping all those unable to shop or prepare meals for themselves to remain self-sufficient in their own homes for as long as possible, we currently deliver over 400 meals a day, providing nutrition for up to seven days per week. As community awareness of our valuable service has spread, the number of homebound clients seeking our help has steadily increased, almost doubling in the past two years alone. This is why we are so grateful to all of you for attending and supporting the American Wine and Food Festival.

We would also like to extend a special thank-you to each and every one of you who worked so hard on this wonderful event, as well as to our board of directors and the 300 volunteers, who keep us on our wheels.

Patricia Fox
Acting Chair

Rosemary Regalbuto
Executive Director

Board of Directors

Ben Cumin
Bill Doak
Rev. Greg Garland
Mayor Ken Genser
Barry Glaser
Patricia Hoffman
Judy Holsten
Dr. Ben Hutchinson
Jennifer Jensen
James C. Karsch
Misti Kems
Norma Laine
Marvin Moffie
Mark Olson
Dr. Gene Oppenheim
Susan Potter
Mits Shimotsu
American Wine & Food Festival

MCMXCIII