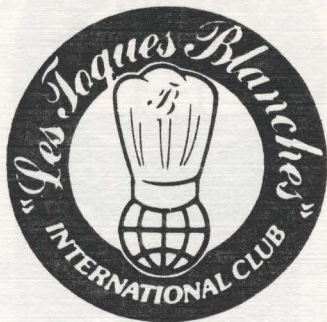




Venu





"An Evening with the Chefs"

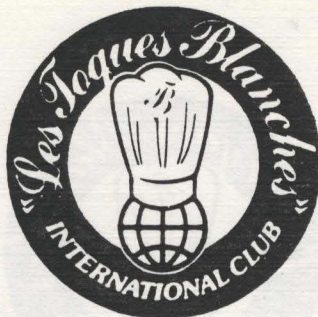
WOLFGANG PUCK MICHEL RICHARD

PRESENTED BY
LES TOQUES BLANCHES INTERNATIONAL
AND
FOOD AND WINES FROM FRANCE, INC.

NOVEMBER 5, 1991
BEL-AIR BAY CLUB

PIERRE SAUVAGET EXECUTIVE CHEF





The idea of this club came from a French industrialist engaged in Agro-Alimentary activities, Jean Rougie, who was surprised to note, in 1979, during the course of his world-wide travels, the isolation and often the solitude of *Chefs de Cuisine*, engaged in high quality catering.

Together with Jacques Bruel, he organized "THE TOQUES BLANCHES INTERNATIONAL CLUB," an Amical Association composed of a professional elite, irrespective of nationality, race and creed.

This club does not replace or contravene existing cooperative or trade union activities. It is not a folk brotherhood, nor an organization with commercial aims.

Since 1980, this chain of friendship has developed with a regularity which proves the interest and originality of this initiative.

The rigor in the selection of active members could be a handicap, for we do not seek quantity but quality.

Now in the latter part of 1991, we number approximately 1,800 active members, from 90 countries and five continents.

The majority of them are grouped in 60 organized chapters operating in 42 countries.

In addition to these active members, Associate or Supporting Members help these chapters to live, often by supplying moral or financial support to aid them in their task. But, only the Active Members directly participate in the life of the club.

We are pleased to induct these new members into our chapter:

Active Members

David M. Keith, Executive Sous Chef, Bel-Air Bay Club

Keith A. White, Executive Chef

Associate Members

Larry Levine, President, The Levine Group Public Relations
Editor, *Western Chef Magazine*

Elliot Katz, Superior Coffe and Foods

Honorary Members

Gerard Coste, Consul General of France

L'Association Internationale des Maîtres-Conseils en Gastronomie Française



L'Association Internationale des Maîtres-Conseils en Gastronomie Française was reorganized on an international level in 1984. With 900 members throughout the world, the society's sole objective is to further the prestigious and eminently refined French art of dining and the knowledge and appreciation of French gastronomic specialties. Members are selected in recognition of their outstanding contributions to this goal. Those honored have demonstrated their devotion to the French *art de vivre*.

This evening, we are pleased to induct into our
Les Toques Blanches California Chapter:

Commandeurs

Bert Cutino, Executive Chef, Restaurant Central

Roberto Gerometta, Corporate Executive Chef, Nestlé Brands Food Service Co.

Wolfgang Puck, Chef/Owner, Spago

Michel Richard, Chef/Owner, Citrus

Chevaliers

Patricia Barroll, Public Relations, Carillon Importers Ltd.

Netta Habel, Regional Manager, Dreyfus Ashby & Co.

Dale Payne, Chef/Owner, Dale's Bistro

Chantal Plasse, President, La Ferme Imports

Dana Quillen, Vice President Marketing, Nestlé Brands Food Service Co.

Christian Rassinoux, Executive Chef, The Ritz Carlton, Laguna Niguel

Pierre G. Sauvaget, Executive Chef, Bel-Air Bay Club Ltd.

Wines

Eaux-de-Vie Massenez, Poire Williams, Framboise
Crème de Massenez, Peach, Raspberry
Lillet White
Champagne Laurent-Perrier Brut N.V.

Chablis 1er Cru "Vaillons" Moreau '89
Mercurey "Château de Chamirey" Antonin Rodet '88
"Château Greysac" Cru Grand Bourgois Medoc '88

Hine Antique Cognac
Marie Brizard Anisette
Crème de Grand Marnier Liqueur
Perrier and Volvic

Menu

*Seared Angler Fish Tournedos in Bayonne Ham, Served on a
Fennel Confit with Matelote Sauce "style grec"*

\$ \$ \$

Blood Orange and Gin Sherbet

\$ \$ \$

*Lightly Smoked Lamb Loin, Ratatouille Timbale
Served with a Flageolet and Rosemary Sauce*

\$ \$ \$

California Field Greens and Imported Cheeses

\$ \$ \$

Caraibe Chocolate "Grand Dessert"

Coffee

Evening's Recipes

LIGHTLY SMOKED LAMB LOIN, RATATOUILLE TIMBALE SERVED WITH A FLAGEOLET AND ROSEMARY SAUCE

PROCEDURE:

Completely clean domestic lamb loin of sinew and marinate overnight in extra virgin olive oil, fresh herbs and garlic. The next day, in a hot smoker, place lamb loin for 3 minutes only, then put back into marinade for an additional day. Cook Flageolet beans in chicken stock with garlic, onions, thyme and rosemary. Prepare a good lamb juice sauce with garlic and rosemary. Prepare a traditional small diced Ratatouille and cook *à la minute*. Combine the Flageolet cooking liquid with lamb juice sauce. Reduce to nappé, finish *monter au beurre*. Remove lamb loins from marinade, season and sear in very hot pan. Place on drip rack and place in oven till cooled medium rare. Arrange cooked Ratatouille on plate and place sliced lamb loin on top. Sprinkle cooked Flageolets around lamb and finish with sauce.

SEARED ANGLER FISH TOURNEDOS IN BAYONNE HAM, SERVED ON A FENNEL CONFIT WITH MATELOTE SAUCE "STYLE GREC"

PROCEDURE:

Cut the fresh imported Lotte in 3 ounce steaks. Salt and Pepper. Sear Lotte in very hot pan with olive oil. When cool, wrap each steak with slice of Bayonne Ham. Sweat Julienne of Fresh Fennel in clarified butter until translucent. Season. Put Lotte Steak in oven to finish cooking until 3/4 cooked. Place lotte on top of Fennel Confit and ladle Matelote sauce around.

SAUCE:

Make a Greek-style matelote sauce with red wine, olive oil, coriander, green peppercorns, thyme, bay leaf, fennel, celery, garlic and fresh mushrooms. Season to taste.

WOLFGANG PUCK

Austrian-born Wolfgang Puck apprenticed in France's three-star restaurants and earned recognition as a major American talent at Los Angeles' Ma Maison. Branching out from classical French cuisine, Puck and interior designer Barbara Lazaroff opened Spago, where Puck's signature pizzas and fresh, California-style cuisine became renowned, and Chinois on Main, famed for imaginative fare with Oriental influences. With chefs Anne and David Gingrass, Puck opened Postrio in San Francisco in April, 1989, to a great fanfare. Last year Puck returned to his Austrian roots, brewing traditional style lager at Eureka Brewery and Restaurant, where the menu of ethnic-influenced dishes complements the house beverage. Puck's trademark pizzas appear in supermarket freezers across the country, and his culinary secrets are published in both *The Wolfgang Puck Cookbook* and *Adventures in the Kitchen with Wolfgang Puck*, out this fall (Random House). Puck and Lazaroff opened Granita this past summer, a Mediterranean-inspired restaurant in Malibu. Dedicated to supporting "Meals on Wheels," Puck also organizes charity benefits from coast to coast for numerous worthy groups.

MICHEL RICHARD

Michel began his life in the restaurant business at the tender age of 13 when he apprenticed in a restaurant that ran a pastry shop as well. Upon moving to Paris, he worked in the pastry department of Gaston Lenôtre's famous pastry shops where he remained for seven years - eventually rising to the topmost chef position in the establishment. In 1977, Michel opened his unassuming little French pastry shop on Robertson Blvd. in L.A., and in no time at all he had people waiting in line half-way around the block for his delicious pastries. Michel and Laurence, his wife and partner, opened Citrus on Melrose, fulfilling Richard's dream of owning his own restaurant where he can truly express his wonderful creativity. In April of 1990, Richard opened the very successful Broadway Deli in the Promenade Mall of Santa Monica and in 1991, opened Citronelle in Santa Barbara.

PIERRE SAUVAGET

Pierre originated from France where he studied his art and became proficient as a first class gourmand. He has been actively involved in the food service industry for the last 25 years, and has recently taught French Cuisine and Wine at UCLA. In his busy schedule, he manages to find time for charity work and feeding the hungry.

His years of experience in food service led to the opening of such famous restaurants as the "Theme Room" at LAX and the "French Pavilion" at Disney World. In addition, he is involved with chef organizations, having founded Les Toques Blanches in the United States.

His interest and education in the intricacies of the food service began as a child. As a result, Pierre has won many prestigious awards for his extraordinary cuisine as well as the Les Toques Blanches President's award in 1990.

CHRISTIAN RASSINOUX

As Executive Chef of the Ritz Carlton Laguna Niguel, California's only five-star and five-diamond rated resort, Chef Rassinoux is steadfast in improving his already successful food operation with a commitment to excellence and further development of high quality and diversity of food. His efforts have earned him several awards in his field including the 1986 Chef of the Year Award given by the Southern California French Culinary Association and the 1990 Chef of the Year Award given by the California Toques Blanches International.

Chef Rassinoux received his major culinary training in cooking and charcuterie from Jean Ferandi Culinary School in Paris. He continued to serve three years' apprenticeship at the two-star Michelin family restaurant and finished his studies at the Hotel School in Lausanne, Switzerland.

His international background also included hotels such as the Westin Century Plaza in Los Angeles, the Westin Scandinavia in Copenhagen, the Westin Carlton in Johannesburg, South Africa and the Mandarin in Singapore and Hong Kong.

ROBERTO GEROMETTA

Italian born and French trained, Chef Roberto Gerometta brings with him a wealth of culinary experience. Currently Gerometta serves as Corporate Executive Chef for Nestlé Brands, The Foodservice Company and has played an integral role in recipe creation and new product development for a wide variety of Nestlé and Carnation products.

Prior to joining Nestlé, Gerometta was the California Culinary Academy's executive chef for two years. And before that, Gerometta spent four years as executive chef for Chez Michel in San Francisco. He also has served as chef at restaurants throughout Europe and the U.S. and was featured on the PBS series "Great Chefs of San Francisco."

In April 1990, Gerometta served as Captain for the 1990 Team at Salon Culinaire — the 1990 International Culinary Arts Exhibition in Singapore. Gerometta's team of talented chefs won 14 medals at this event. He also served as captain of the 1988 International Culinary team made up of nine members from the California chapter of Les Toques Blanches International. The team competed and won 27 medals at the 1988 International Arts Exhibition in Frankfurt, West Germany.

Some of Gerometta's other culinary accolades include the prestigious Medal of "Les Toques Blanches" International, Medal of the Great Chefs of San Francisco, Silver Medal and Grand Award at the 1986 San Francisco Culinary Show, Gold Medal awarded by the Club Culinaire Français de Californie, and the Civic Star, awarded by the French government for Culinary Art. Gerometta is also a member of the Chaîne des Rôtisseurs and the current president of Les Toques Blanches Chapter California.

FREDERIC CASTAN

Frederic Castan was born and raised in southeast France and began his apprenticeship at the age of 15 in a two-star Michelin restaurant and then graduated from culinary school in Marseille, France. Frederic worked his way up in various five-star hotels and restaurants throughout France. In 1973, Frederic moved to the United States and worked at Le Saint Michel restaurant. In 1978, after a stay in Acapulco and Texas, and as executive chef for the Westin company, he moved back to California and served as executive chef at Hotel Laguna and Ritz Carlton Hotel. Frederic is currently the executive chef at the Coto de Caza Golf and Raquet Club.

HEINZ NAEF

Heinz Naef was born, educated and apprenticed as a cook in Switzerland. Then, in 1974, Heinz went abroad to obtain additional culinary experience. His travels took him to England, Israel, Korea, the Philippines, and then to Hawaii, before he settled down and began Gourmet Foods in 1986.

PHILIPPE REYNAUD

Born in Cannes on the French Riviera, Philippe Reynaud was raised and exposed to local and Provençal food cooked in his parent's restaurant in Cannes. Reynaud served his apprenticeship in the Cannes and Deauville Casinos and then worked throughout the different provinces of France to master his culinary skills. In 1981, Reynaud left the restaurant Le Lac d'Azur to come to the United States. He served seven years at the Westwood Marquis Hotel then moved on to open the prestigious Sherwood Country Club in Thousand Oaks. He last served the winter season at the famous Stein Eriksen Lodge in Deer Valley, Utah.

Thank You

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Wine World Estate Nestlé USA

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Steve Geving, International Vice President Les Toques Blanches
Larry Levine
Dale Payne
Shelly Walker

and deep felt thanks to everyone involved from the event chairman

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