



Chef Jean Pierre Giron



La Choucroute Alsacienne



Pan-seared Escolar Caribbean style



Mediterranean Bass



Filet mignon



Nougat Glacé

BRASSERIE DES ARTISTES A Taste of France in Beverly Hills

Don't get on a plane to enjoy the best that France has to offer...dine at **Brasserie Des Artistes** in Beverly Hills. According to owner Georges Etesse "everything in the restaurant is authentic." The charming owner has filled every space with photos, posters and drawings of French performers, sports memorabilia, and art. Even the music you hear comes straight from France. By day patrons may enjoy a bevy of delicious breakfast and luncheon items. In the evening, tempting aromas permeate the dining room while wonderful French torch songs are artistically presented by entertainer Nicole Martel.

Some of the outstanding menu items prepared for me were *Portabello Mushroom Salad*; *pan-seared Escolar French Caribbean style*; *Mediterranean Bass (loup de mer) with star anise sauce*; *Filet mignon and Mushrooms with spicy poached pear*; *Nougat Glace (Iced Italian Meringue)* and *Choucroute of Alsace* skillfully prepared and artistically presented by executive chef **Jean Pierre Giron**, a native of Bordeaux, France. Perhaps this is why they have such a marvelous selection of Bordeaux wines.

The *La Choucroute Alsacienne* is sauerkraut with smoked pork chop, knuckle of pork, poached bacon, and montbelliard sausage that is simmered in *Alsacien Riesling* with

herbs. The chef suggests enjoying this with a bottle of imported French beer. This is a signature dish at George's place, and it is outstanding. The special lamb shank, with Bordeaux wine reduction and tiny mixed vegetables is also one of the best ever, as well as the chicken with dijon mustard.

This is a very relaxing spot to enjoy wonderful French cuisine in the company of friends, along with a charming host and his staff. I sometimes forget where I am when dining at Brasserie Des Artistes. They have created a seductive Parisian zone in the middle of L.A., and I am a willing hostage for their fine food and entertainment. Bon Appetit!



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