

Los Angeles



by Bonnie Carroll

The CENTURY CITY HOTEL and Town Hall hosted a breakfast with First Lady Laura Bush that filled the Crystal Ballroom to capacity. Mrs. Bush addressed the many concerns facing our country following September 11, and graciously answered questions from the audience regarding various issues, including education. As a food writer, I really wanted to know the brand name of that pretzel the President had choked on earlier in the month, but during an interview with Jay Leno, NBC Tonight Show host, she declined to name the brand, and after sampling a replica of the infamous snack, which the First Lady brought to show Leno, he tasted it and described it as a "no-sissy pretzel," to which the first lady replied that from now on they would be "practicing safe snacks" at the White House.

RAFFLES L'ERMITAGE Beverly Hills lux-

urious new Restaurant JAAN (a Cambodian originated word meaning "dish or bowl"), featuring the beautiful and delicious presentations of chef David Myers, has everyone taking notice. The new Zen-like decor in the hotel is most appealing and the culinary creations being offered by chef Myers are amazing.

Chef Myers sumptuous dishes include: ceviche of Maine lobster with calamansi lime, grated daikon and Cambodian peppercorn; crispy golden trout with deconstructed kroeung and white sweet potato; miso marinated Liberty Farms duck breast with grilled okra, forbidden rice and plums. This former Patina chef demonstrates the true talent of a finely trained and well disciplined chef who easily and delicately co mingles subtle Indochine flavors with exciting California accents. For reservations call 310-385-5344.

Top to Bottom;
Century City Hotel and
TownHall hosted a breakfast
with First Lady Laura Bush;
Chef David Myers, JAAN,
Raffles L'Ermitage Beverly
Hills, and his Wild
Scottish Hare & Bresse
Pigeon with Red Wine
Lentils, turnip emulsion)



*Serving quality duck to
the finest restaurants*

Maple Leaf Farms, Inc.
Post Office Box 308
Milford, IN 46542

Phone: 219-658-4121
Fax: 219-658-2208
1-800-Duckling

www.mapleleaffarms.com



It was an AFTERNOON DELIGHT with Chef John P. Workings of *Waters Catering* in San Diego, who created a divine "Afternoon at the Grove" luncheon in the home of Helene Beck, President of *La Vigne Enterprises* in Fallbrook. The Beck Groves provided the 100% organic exotic fruits used in the special menu designed by Workings, which included *Japanese salad, kumquat glazed chicken with bok choy, scallop & fennel salad with kumquat vinaigrette, persimmon glazed pork tenderloin w/carrots & green onions, duck confit quesadilla, chipotle persimmon pumpkin soup, persimmon aspic w/blue cheese sauce, chilled persimmon soup and a variety of scrumptious desserts made with kumquats, including cranberry-kumquat bread.*



Above: Chef John P. Workings of *Waters Catering* in San Diego, created the "Afternoon at the Grove" luncheon and below: his chipotle persimmon pumpkin soup, recipe on right

The luncheon menu was paired with three wines from the *Maurice Carrie Winery* in Temecula, including their newly released *White Merlot*. Workings, a San Diego based chef, is a graduate of the *New England CIA* and has worked for several fine restaurants and caterers in the area, including *Mille Fleurs, Mister A's, George's at the Cove* and *Azul*. "I love creating original recipes using unique and exotic ingredi-

ents like organic kumquats and persimmons," says Workings. Below please find the recipe for chipotle persimmon pumpkin soup. Chef Workings may be contacted at 619-596-2890.

CHIPOTLE PERSIMMON PUMPKIN SOUP

- 3 tbsp butter
 - 1 large onion
 - 6 cups pumpkin puree
 - 3 cups vegetable stock
 - 2 1 / 2 cups La Vigne Persimmon Chipotle
 - 1 cup half & half
- Garnish:
persimmon chipotle, creme fraiche, chopped chives, salt/pepper to taste.
- Cut pumpkins in half, deseed and puree. Bake at 375 or 400 degrees for 45 minutes or until soft. Heat pan on medium high heat, add butter and diced onion; cook until translucent. Add pumpkin puree, vegetable stock and pinch of salt. Raise temperature to 375 or 400. Add persimmon chipotle sauce, stir and taste. Add half & half, stir and taste. Bring soup to a boil; remove from heat and puree in a blender. Pass through a China cap or chinois. Adjust seasoning to taste. Hold or heat and serve. Garnish with persimmon chipotle, fresh cream or chopped chives. For La Vigne Chipotle Sauce go to www.lavignefruits.com

VegiWorks, Inc. is a full-service, customer-oriented, specialty fruit and vegetable produce company in San Francisco, serving the greater Bay Area. Product lines such as certified organics, pre-cut produce, dried legumes & fruits, imported Asian Items, nuts and grains, frozen purees & vegetables make complete our catalog.



Professional management and educational information are what spearheads VegiWorks staff to be the best! Responding to customer requests and suggestions, VegiWorks has extended its regional customer services by shipping fresh produce all across the continental United States to major wholesalers, specialty retailers, restaurants and hotels.



VegiWorks, INC.
SERVICE SALES DELIVERY
SAN FRANCISCO, CALIFORNIA

FINGERLING POTATOES • HEIRLOOM TOMATOES • MICRO-GREENS • BLACK SPANISH & WATERMELON RADISHES • BUDDHA HANDS FRENCH & FORELLE PEARS • ANTIQUE APPLES • WILD MUSHROOMS • SIERRA MOUNTAIN STONE FRUITS • FRAISE DU BOIS SHELLING BEANS • FIGS • BABY VEGETABLES & GREENS • LEMON & JAPANESE CUCUMBERS AND WHITE NECTARINES & PEACHES, PLUOTS & APRIUMS

Nationwide Shipping • Educational Website • Northern California Specialty Produce

OFFICE: 415 643 8686 • FAX: 415 643 5640 • NATIONWIDE SHIPPING: 1 888 FOR VEGI (387-8344)

EDUCATIONAL WEBSITE: www.vegiworks.com • E-MAIL: vegi@vegiworks.com

JERRY'S FAMOUS DELI on Beverly Boulevard in West LA was the venue for my meeting with partner **John Mitchell**, who gave me unending samples of the wonderful food that has been served at the popular deli since Ike and son Jason bought it in 1978. This restaurant is one of many in California they own and operate, and is a place filled with "Broadway" memorabilia. They are dedicated to serving people what ever they want 24 hours a day, including my favorites, corned beef sandwiches and matzo ball soup. The menu includes 700 items, and is a favorite hang out for local entertainment types. The Studio City restaurant shares the same building with an actors workshop.



According to Mitchell, a successful real estate developer who joined the group as an expert in real estate acquisitions, "I love the hospitality aspects of this business." The

group has been very busy in the past few years aquiring locations in Florida. The Wolfie Cohn and Rascal House venues in South Florida are also busy business ventures of the successful restaurateurs.

Jerry's serves an endless variety of New York style pizza that is billed as JFD "The Greatest Pizza" and recently added a breakfast pizza to their menu. The New York style cheese cake also comes in a variety of flavors and is delicious. This is a great place to have a complete breakfast, lunch or dinner at prices that are affordable. Jerry's restaurants are kid friendly and accomodate large parties for birthdays and special occasions. They are renowned for their complete range of catering services. For location information go to www.jerrysfamous-deli.com.

Gabel Entertainment-NY sponsored a Pre-OSCAR CELEBRATION at THE HIGHLANDS, a chic new multi-level restaurant/lounge/club in the heart of

Hollywood KODAK CENTER, which was also the site of a huge celebrity party following the Academy Awards. The dance floor was filled with all the beautiful people, while the drinking, eating and patio areas were filled with a sea of happy guests who enjoyed a runway fashion show for charity.

The L.A. PHILHARMONIC ASSOCIATION in tandem with the Napa Valley Vintners Association and Patina Catering at the Music Center sponsored A Wine Tasting, Dinner and Silent Auction to support Music Matters-Keeping Music Alive in LA. Over 100 wines and a bevy of hors d'oeuvres provided by Patina Catering were enjoyed by guests. The 5-course Connoisseur's Dinner was presented by Masterchefs Joachim Splichal, founder of the Patina Group; Octavio Becerra, Pinot Bistro; Michael Cimarusti, Water Grill; and Josian Citrin, Melisse. (disk with photos: Please select one or two - your choice)

WHERE RESTAURANTS SHOP

FOR SAVINGS • SELECTION • SERVICE • SEVEN DAYS A WEEK

- full grocery line • fresh meats
- fresh produce daily • frozen food
- glassware & china • restaurant & catering supplies • bar supplies
- commercial foodservice equipment

FREE MEMBERSHIP CARD
entitles you to



Where Restaurants Shop®

WHOLESALE ONLY. NOT OPEN TO THE PUBLIC.
Please bring your reseller's permit on your first visit.
Serving restaurants & caterers from 26 locations nationwide:
CA, FL, IL, MD, MA, NJ, NY, PA, VA and WI



- Name Brands & Private Labels
- No Minimum Purchase



The WATERFRONT GRILL, located in the Santa Barbara Maritime Museum, offered a special touch of Maritime history for my guests, who viewed the Tall Ships in the harbor, while savoring a Sunset Dinner Special in a the restaurants charming nautical atmosphere. The Sunset Dinner Special is served from 5:00-6:30 nightly, and includes a choice of fresh grilled salmon with tartar sauce and lemon, single cut roasted and grilled prime rib of pork with caramelized shallots and port wine sauce, boneless grilled chicken breast with dijon mustard cream, eight ounce grilled prime top sirloin steak that all come with a small Caesar salad, fresh vegetables and rice pilaf for \$9.95. The regular menu offers appetizers of cioppino, ahi sashimi, oysters, steamed clams, Island mussels, prawn cocktail and a Waterfront Grill version of oysters Rockefeller. Seafood specialties include pacific sand dabs, pan roasted local halibut, grilled pacific salmon, and grilled fresh



Tablespread from the Waterfront Grill in the Santa Barbara Maritime Museum

whole lobster. They also serve a delicious sirloin steak with grilled onions, chicken breast, prime rib of pork that is outstanding and filet mignon. A delightful children's menu is available as well.

Executive Chef Jerry Wilson, owned a restaurant for ten years, received his chef's degree from the CIA, and has worked at renowned dinner spots such as *Gastons* and the *Spa in Palm Springs*, and *El Encanto* in Santa Barbara. "I am still learning, and the owners have some great ideas. We have a fish and

game permit to buy fresh fish locally, and this provides great fresh fish for our seafood menu on a daily basis," said Wilson.

For a casual lunch or some trendy cocktails try their upstairs **Endless Summer** bar-
cafe. Waterfront Grill Co-owners Larry Stone, Nan Stone and Steve Hyslop have a successful history in the hospitality industry; they are also owner's of the award-winning **Chuck's of Hawaii** in Santa Barbara and the **Ballard Inn and Cafe Chardonnay** in Santa Ynez Valley. For Waterfront Grill reservations call 805-564-1200.

SONOMA'S IRON HORSE VINEYARDS brought favorite wines of the White House to the Pink Palace in Beverly Hills. The BEVERLY HILLS HOTEL featured a reception and four-course dinner created by award winning chef Katsuo "Suki" Sugiura, who perfectly matched the dinner menu with selected Iron Horse wines from vintner Joy Sterling. For hotel reservations call 310-276-2251.

The
summertime
sausage you've
been saving
yourself for™

Saag's Specialty Meats
1799 Factor Avenue,
San Leandro, California 94577
800-352-7224
www.saags.com



SPECIALTY MEATS



Circle #322 on the Reader Service Card

© 2002 Saag's