

BOCUSE D'OR USA

INSPIRING CULINARY EXCELLENCE

DESTINATION: YOUNTVILLE, CA

ISSUE 1 • VOL.1

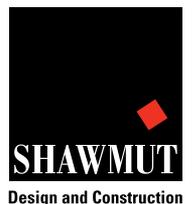


He is the only
American born
chef to have
been awarded
simultaneous
three star
Michelin ratings
for **two**
different
restaurants.

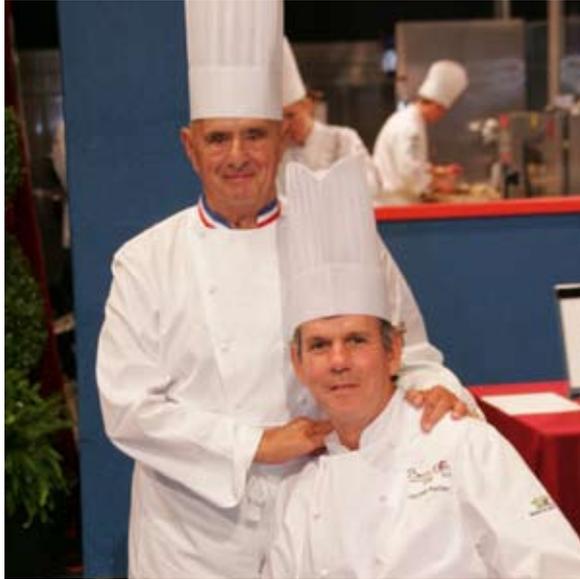
Congratulations, from one perfectionist to another.

Photo by Art Gray - Bouchon, Beverly Hills.

Building exceptional restaurants for exceptional chefs like Thomas Keller.



www.shawmut.com



Chefs Paul Bocuse and Thomas Keller at Bocuse d'Or USA finals, 2008.

CONTENTS

4 Thomas Keller on Bocuse d'Or in America	10 Bocuse d'Or USA Culinary Council
Plus: A Weekend in Yountville	Plus: Chefs Spotlight
5 Kitchen Conversation	13 Purveyors A'Field
7 The Garden Pantry	15 By Design
9 Our Daily Bread	17 Recipes
	18 Upcoming Events

BOCUSE D'OR USA

FRANCE

In 1987, France's legendary Chef Paul Bocuse created the Bocuse d'Or World Cuisine Contest to broaden the public's understanding of the extraordinary dedication, hard work, practice and precision required to execute the finest cuisine. Held every two years in Lyon, France, the Bocuse d'Or today is the world's most rigorous culinary competition, a spectacle that combines the intensity and pressure of crafting three-star cuisine with the raucous atmosphere of soccer's World Cup.

Twenty-four countries are selected to compete, and each country's team is comprised of one chef and one *commis* assistant. The teams are required to prepare two protein platters—one of seafood, one of meat—accompanied by three elaborate garnishes, cooked in just five and a half hours in front of a thunderous live audience and a jury of top chefs from around the world.

**FOR MORE INFORMATION ABOUT
THE BOCUSE D'OR USA AND HOW TO
SUPPORT THE FOUNDATION, PLEASE VISIT
WWW.BOCUSEDORUSA.ORG**

USA

For the last 20 years, the United States has participated at the Bocuse d'Or World Cuisine Contest but has never reached the winners' podium. In 2008, Paul Bocuse asked two of the most respected chefs in America, Daniel Boulud and Thomas Keller, to develop a structure to provide more support for the United States team, particularly for the training period leading up to the global competition. Together with U.S.-based Jerome Bocuse, son of Paul Bocuse, the three formed the Board of Directors of what is now the Bocuse d'Or USA Foundation.

The Foundation is a non-profit (501(c)(3)) culinary organization devoted to inspiring culinary excellence within young professionals and preserving the traditions and quality of classic cuisine in America. The Foundation helps support the country's most promising young professionals who are interested in competing and representing the U.S. in the prestigious Bocuse d'Or competition and is equally dedicated to making the careers of serious young chefs more meaningful and successful by offering them educational scholarships, internships and access to a Culinary Council of established professionals.

The Bocuse d'Or USA Foundation's fundraising program includes destination weekends of special events in the hometowns of each of the Foundation's Board members. Coming up next: Thomas Keller's Labor Day Weekend in Yountville, California (see page 4).

THOMAS KELLER

ON BOCUSE D'OR IN AMERICA: SETTING LASTING EXPECTATIONS

Very simply, I got involved with Bocuse d'Or because Paul Bocuse asked me to. He's a chef who for my entire career has been a role model, one of the greatest chefs in France, and here he is asking me to become involved. As a young chef, you are conditioned in the kitchen to say, "Oui, chef." So when Paul Bocuse called me up for this, I said "Oui, chef." It may be funny for people to hear that it happened liked that.

Daniel Boulud, Jerome Bocuse (Paul's son), and I came together to form the board for the Bocuse d'Or USA in the spring of 2008. Daniel is the chairman, I am the president, and Jerome is the vice president. Our goal for the team is to win. Our second goal is to inspire culinary excellence, and support young chefs by offering them scholarships and *stages* to hone their potential for lifelong career success. Our Foundation is developing an infrastructure to participate in every cycle of the Bocuse d'Or competition in a meaningful way. We want to set standards and expectations that will last.

When you think about the American culinary scene, it is young. The American chefs of my generation were the first to have any kind of recognition. Before that, the best chefs in America always came from Europe. With my generation, we have elevated our restaurants to levels that are competitive with those around the world, and we are starting to think about a heritage and legacy of American culinary tradition.

Competitions like the Bocuse d'Or are new to us. For me, Daniel, and Jerome, our job and our challenge is to take the expectations and high standards inherent in our restaurants—



—serving carefully crafted meals to guests—and translate them for the Bocuse d'Or.

James Kent, this year's United States representative for the competition, along with Tom Allan, his *commis*, is very motivated. James and Tom, both sous chefs at Eleven Madison Park, are open and flexible to being directed by me, Daniel, and Jerome; their head coach, Mark Erickson (Vice President -Dean of Culinary Education, The Culinary Institute of America); and their assistant coaches and former Bocuse d'Or competitors, Timothy Hollingsworth (Executive Chef, The French Laundry) and Gavin Kaysen (Executive Chef, Café Boulud).

When James and Tom come out to the French Laundry to train in late summer, they'll have two weeks to focus on their competition presentations without any distractions. They will work first with our gardeners. I want them to be inspired by the fresh vegetables we grow here, and to try some of the varieties they may want to use for the Bocuse d'Or. I'll be here to give them direction, but I think the ingredients we have here will provide incredible motivation.

Labor Day Weekend 2010 with Thomas Keller

TO SUPPORT BOCUSE D'OR USA IN YOUNTVILLE

I am delighted to have the opportunity to create a special weekend in Yountville for guests to enjoy, all in the name of supporting our cause—training the U.S. candidate for the Bocuse d'Or, the world championships of fine cuisine.

From September 3-5, I will host a series of events in Yountville incorporating all of our restaurants to raise funds for Bocuse d'Or USA Foundation. Guests will arrive on Friday to a dinner outdoors in our Culinary Garden, prepared by our chef at Bouchon, Philip Tessier. The garden is across the street from the French Laundry, and guests will get a firsthand tour and see the vegetables that will be used in the weekend's dinners. Saturday,

I will give guests a private demonstration at The Culinary Institute of America at Greystone, when our Bocuse d'Or team—James Kent and Tom Allen—and I will cook together. We'll most likely be doing something derived from their competition plans—but not in an exact way, because we don't want to give away what they're doing. It's all top secret! Saturday night, we'll create a special dinner at the French Laundry. We'll finish the weekend with a casual Sunday brunch at Ad Hoc, prepared by chef David Cruz. It will be a fun way for guests to cap off the summer and enjoy all that Yountville has to offer.

Purchase tickets at www.bocusedorusa.org/events.html.



KITCHEN CONVERSATION

WITH THOMAS KELLER

The craft of preparing meals is different from other arts, in which work can sit in storage for years—decades, even—waiting to be appreciated. In the kitchen, today's results are tomorrow's memories.

One of our philosophies is to work every day to try doing a better job than we did the day before, even if just by a little bit. Of course, if you do a better job today than you did yesterday, it compounds over the weeks, months, and years. It really has a significant impact on what you do.

Culinary art in restaurants resembles live music or theater: you compose something new and unforgettable for one audience. I know you can rarely do this by yourself.

So another one of our philosophies concerns collaboration, which has borne wonderful fruit. We have leaders of different teams—the *chef de cuisine*, general manager, or the head sommelier—but it's the collaboration within a team that results in a higher-quality experience for the guest. For example, at the French Laundry, we change our menu every day, so the chef leads an ongoing discussion with his *chefs de parties* that results in menu items often arising from their own ideas. This allows everyone to have a voice, while at that same time, the chef is leading and teaching them. They become ingrained in the experience, and they own it as much as the chef.

Never in my wildest dreams would I have thought we'd be the restaurant—the French Laundry—we are now, or that we would be blessed with the other restaurants we have today.

“At every level, it's about ingredients and execution. French Laundry is fine dining personality cuisine. Bouchon is a cuisine of heritage and culture. Ad Hoc is simple, approachable. We call it family dining. The standards are the same. The difference is style.”

Thomas Keller in April 30th's *Wine Spectator*

As told by Chef Thomas Keller

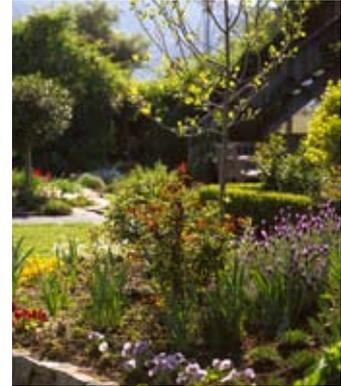
“MY FOOD IS NOT INTELLECTUAL, IT’S EMOTIONAL,” HE SAYS. I WANT TO TOUCH SOMEONE, SERVE A CARROT RIGHT OUT OF THE GARDEN THAT IS SO SWEET. OR GLAZE AN ONION PERFECTLY TO WHERE THERE’S NO RESISTANCE TO IT BUT IT’S STILL INTACT, AND YOU GET THE SWEETNESS AND THE SALTINESS.”

Thomas Keller in April 30th's *Wine Spectator*



THE GARDEN PANTRY

AT THE FRENCH LAUNDRY



FOR A MENU THAT CHANGES DAILY, THE FRENCH LAUNDRY'S THREE-ACRE GARDEN, LOCATED DIRECTLY ACROSS THE STREET FROM THE RESTAURANT, HAS BECOME ONE OF THE RESTAURANT'S MOST VITAL ASSETS. IT ALL BEGAN NINE YEARS AGO, WHEN A *CHEF DE PARTIE* WANTED TO GROW A FEW VEGETABLES. NOW THE RESTAURANT EMPLOYS A FULL-TIME HORTICULTURALIST AND GARDENER, TUCKER TAYLOR, WHO HAS BEEN WITH THE FRENCH LAUNDRY FOR THREE YEARS. AFTER MAJORING IN FINANCE, TAYLOR'S FIRST JOB WAS IN BANKING. BEFORE LONG, HOWEVER, HE COULDN'T RESIST HIS TRUE CALLING: GARDENS. HIS DEVOTION TO THE PROCESS LED HIM TO THOMAS KELLER.

In the beginning of the year, I give seed catalogs to the chefs. They go through and pick out what they want and what they don't want, and that leaves me room to play around in the middle. I give the chefs a general monthly forecast so they can think ahead. But more importantly, I give them daily forecasts. Every night I offer a fruit and vegetable availability list, an herb list, an edible flower list. The chefs return them the next morning, and we know what to harvest. Then, on any given day, I'll get several phone calls from chefs following up. In essence, the garden has become a working pantry.

Nature is perfect by itself. Of course, tweaking nature is inherent to growing vegetables in a garden. The goal in organic gardening is to have as few interventions as possible. Perfection is relative in gardening, but you keep trying.

Because the garden is across the street, we can harvest things a lot earlier than previously possible. For example, our zucchini is something that we harvest at an inch long. In general, the smaller the vegetable, the shorter the shelf life. You'll have

a hard time finding a one-inch zucchini from purveyors or in the markets, because it doesn't make sense for them. We are harvesting inch-long zucchini, and within an hour or two they are on the plate in the restaurant.

From a growing standpoint, it is important to emphasize the significance of the soil. It's the beginning, the foundation for everything we do. We are constantly striving to improve the life diversity of our soil through different natural techniques. We use a lot of organic compost and other minerals, and crop rotations. Once you have healthy soil, you have healthy plants and thus healthy produce as a result. When you talk about terroir, you have to talk about the terroir of the vegetables—it really determines the quality of the produce.

Timeliness is the reason for having a garden only yards away from the restaurant, but there's also a visual connection at the French Laundry. The garden and dining room are one.

As told by The French Laundry Culinary Gardener Tucker Taylor



OUR DAILY BREAD

GOOD BREAD STARTS WITH THE FLOUR

“My favorite bread is the baguette. I have been doing it for a long time, and I am still trying to make the perfect baguette. If I am ever going to eat anything with bread, my first thought is to eat it with a baguette. Very simple.”



Although Matt McDonald and Thomas Keller have known each other for decades (McDonald's wife worked for Thomas Keller at Rakel in New York in 1985), it was only in recent years that the stars aligned for them to work together. McDonald now runs Bouchon Bakery and makes all the bread for Keller's restaurants and retail business. Says Keller, “Matt is the premier baker in America, as far as I'm concerned.” As with all of Keller's business associates, Keller and McDonald share a spiritual kinship.

I come from a baking family. My mom has a bakery in Eureka, California, called Cherry Blossom, and my grandmother had a donut shop in Los Angeles. So I spent a lot of time around baking. I enjoyed it from the time I was a child. I spent six years of college trying to find something else to do but, finally, in my twenties, I realized that baking would be the course of my life. Being happy was more important than making money.

When I think about creating breads, sometimes the ideas just pop in my head and I share them. Other times, the chefs will tell me what they are making, saying, “I can envision a bread that does this, and goes with this or that flavor profile.” Once I get the parameters, I come up with something that will complement the flavors of the dish, not overwhelm them, and really support the food.

Good bread starts with the flour. I look for flours that taste good; I don't want to add things to make the flour taste good. The flour must be strong enough on its own. I work with flour, water, yeast, and salt—it's that simple. What I do with the four

ingredients makes it memorable. You don't need twenty seven ingredients to make bread memorable.

I have been following bread and its evolution for most of my life, and it's really in 1996 that there was a turning point for bread in the United States. It was then that Baking Team USA went to France for the Coupe du Monde de la Boulangerie, also known as the “world cup” of baking, which takes place the same week as the Bocuse d'Or in Lyon. The American bakers came back with a gold medal in the baguettes and specialty bread category. Everyone was astonished that America could make good bread, let alone world-class bread. We are in a different spot than we were back then, but we are still raising the bar. I've had some of the best bread in the world in France, and some of the worst bread in the world in France. That is true here, too.

Thomas has always been passionate about the breads that he serves, and Bouchon Bakery was initially opened to make bread for the French Laundry. Our priority is to service the needs of the French Laundry, though we have branched out and are making other things as well. Today, all of the breads that we do for the French Laundry are exclusive to them, except for the brioche—but what the French Laundry chefs do with the brioche makes it different from everyone else's. We supply the restaurant with all of their breads at least three times a day, and sometimes five. It is really an extension of their kitchen, where we bake fresh all day long.

As told by Bouchon Bakery Head Baker Matt McDonald

Bocuse d'Or USA

FOUNDATION

INSPIRING CULINARY EXCELLENCE

THE BOCUSE D'OR USA FOUNDATION 2009-2010 CULINARY COUNCIL

The Culinary Council is a network of prestigious industry leaders who contribute their culinary expertise and knowledge to the Foundation in a variety of significant ways. We are appreciative of their commitment to inspiring culinary excellence in America.

NORTHEAST

MARIO BATALI
Babbo, New York City
DAVID BOULEY
Bouley, New York City
TERRANCE BRENNAN
Picholine, New York City
DAVID CHANG
Momofuku, New York City

TOM COLICCHIO
Craft, New York City

DANIEL HUMM
Eleven Madison Park,
New York City

GAVIN KAYSEN
Café Boulud, New York City

GABRIEL KREUTHER
The Modern, New York City

PAUL LIEBRANDT
Corton, New York City

BARBARA LYNCH
No. 9 Park, Boston

NOBU MATSUHISA
Nobu, New York City

JACQUES PEPIN
French Culinary Institute,
New York City

ERIC RIPERT
Le Bernardin, New York City

ALAIN SAILHAC
French Culinary Institute,
New York City

ANDRÉ SOLTNER
French Culinary Institute,
New York City

LAURENT TOURONDEL
BLT Market, New York City

JEAN-GEORGES
VONGERICHTEN
Jean Georges, New York City

MID-ATLANTIC

GEORGES PERRIER
Le Bec Fin, Philadelphia

ERIC ZIEBOLD
CityZen, Washington, D.C.

SOUTH

SCOTT BOSWELL
Stella!, New Orleans

EMERIL LAGASSE
Emeril's, New Orleans

SUSAN SPICER
Bayona, New Orleans

NORMAN VAN AKEN
Norman's, Orlando

MIDWEST

GRANT ACHATZ
Alinea, Chicago

JEAN JOHO
Everest, Chicago

CHARLIE TROTTER
Charlie Trotter's, Chicago

WEST

PAUL BARTOLOTTA
Bartolotta, Las Vegas

JULIAN SERRANO
Picasso, Las Vegas

PACIFIC

MICHAEL CIMARUSTI
Providence, Los Angeles

TRACI DES JARDINS
Jardinière, San Francisco

TIMOTHY HOLLINGSWORTH
The French Laundry, Yountville

DAVID KINCH
Manresa, Los Gatos

WALTER MANZKE
Los Angeles

MICHAEL MINA
Michael Mina, San Francisco

DAVID MYERS
Sona, Los Angeles

ROLAND PASSOT
La Folie, San Francisco

DANIEL PATTERSON
Coï, San Francisco

WOLFGANG PUCK
Spago, Los Angeles

ALAN WONG
Alan Wong's, Honolulu

Chefs Spotlight



ERIC ZIEBOLD What is your advice for young chefs? Live in the moment—whatever station you're on right now, give it 100 percent of your attention. What was the most difficult task you had to undertake when you first started cooking? Making hollandaise. Fortunately, I had two things going in my favor: a chef, Matt Nichols, who had the patience to make sure I got it right,

and someone to show me how to test it to see if it was going to break. What's your favorite season for cooking? Summer—bright, fresh, intense flavors. What gift from nature would you like to have? A giant umbrella to protect a field from rain before you're going to harvest. Your favorite motto is . . . ? We are what we repeatedly do. Excellence, therefore, is not an act but a habit. What's your present state of mind? I'm thinking about: how do we continue to grow, to reach, and to excel? There are always challenges. Sometimes you just need to put your head down and work through them.



DANIEL PATTERSON What is your advice for young chefs? Learn the basics. Before trying the latest fashionable techniques, study traditional ways of cooking that have evolved over centuries. Taste everything with an open mind, a sense of curiosity, and keen attention to detail. What was the most difficult task you had to undertake when you first started cooking? I always wanted to have

a mentor, but I never found one as a young cook. It was very difficult learning how to cook at a high level without the guidance of a great chef, although it has helped create a unique voice. Because of my experience, I have emphasized a strong teaching environment in my kitchens, so that cooks can leave with a strong foundation and confidence in their skills. What's your favorite season for cooking? The current one. Our cooking is very immediate, and we try to pay attention to the feeling of the moment and express that through our food. That being said, I have always been more drawn to seasons of transition—the subtlety and gentleness of spring, and the saturated flavors of fall. What gift from nature would you like to have? A farm—which, as luck would have it, we're starting this year. Your favorite motto is . . . ? Pay attention. What's your present state of mind? Excited. Inspired. Grateful.

BOCUSE D'OR USA CULINARY COUNCIL MEMBERS TOOK TIME TO ANSWER A FEW PROUST QUESTIONNAIRE-STYLE QUERIES TO SHARE THEIR EXPERIENCE AND WISDOM WITH YOUNG CHEFS, AND TO PROVIDE US WITH INSIGHT INTO THEIR OWN CURRENT STATE OF MIND.



GRANT ACHATZ What is your advice for young chefs? Be patient and take the time to learn the foundation of cooking. Even though we all want to become a chef and run our own kitchens, it is critical that young cooks spend time going up through the ranks. What was the most difficult task you had to undertake when you first started cooking? Every task

was difficult the first time I did it. A large part of becoming a good cook is perfecting through repetition and refinement. What's your favorite season for cooking? I love the autumn. I grew up in Michigan, where the seasons' changes were very dramatic. When the air turns crisp, the game and fall fruits and vegetables come into season, and it's my favorite time to cook. What gift from nature would you like to have? The ability to change so gracefully. Your favorite motto is . . . ? Toward creativity. It lasts only a second for the creator. Once you feel you have arrived, you must start all over again because the creative moment has passed and you are left with the end product. So you must start all over again to feel that energy. It is a constant evolution. What's your present state of mind? Tired. It is nearly 3:30 a.m., and the team has left the kitchen for only about 30 minutes. This is the time I catch up on most of my kitchen-related things. Like this interview.



TRACI DES JARDINS What is your advice for young chefs? Be prepared to work very hard for a long time. Though, over time, the nature of the work evolves, a career in the food industry will always require absolute dedication. What was the most difficult task you had to undertake when you first started cooking? The sacrifice of time. Absolute dedication is

required, which means giving up a lot—family holidays, weekends, and vacations. What's your favorite season for cooking? Probably the fall. What gift from nature would you like to have? The ability to cultivate some of the things that occur only in the wild—i.e., truffles. Your favorite motto is . . . ? I'm a great believer in luck and I find the harder I work, the more I have of it. —Thomas Jefferson What's your present state of mind? I'm thinking about the question of how to evolve as a chef—the industry and demands on us are changing so dramatically, it is a bit perplexing at times. We came into this as cooks, and now we can be anything from TV stars to restaurateurs to food marketers.



ANDRE SOLTNER What is your advice for young chefs? Be patient; you don't want to be at the top too fast. It takes time to learn and to experiment in all aspects of cooking. With patience, discipline and some modesty, you can build a great career. What was the most difficult task you had to undertake when you first started cooking? My most difficult task

was to admit that the young chef has a different lifestyle than other youngsters. Working long hours, Sundays, and holidays at age 15, it was very difficult to comprehend.

What is your favorite season for cooking? If you like to cook, all seasons are great. Of course, spring has the advantage of greater varieties of fresh ingredients. What gift from nature would you like to have? The greatest gift from nature for a chef is good health. He needs it for a long career. Your favorite motto is . . . ? Discipline and seriousness. What's your present state of mind? Hopeful and expectant. To be able to transmit what a generation of chefs before us taught us. And hope that the younger generations continue to advance without forgetting the fundamentals of the classics.



"My name is Vitalie.
My legacy is Taittinger.
My passion is Champagne."

- VITALIE TAITTINGER

MAISON FONDÉE EN 1734
CHAMPAGNE
TAITTINGER
MAISON FONDÉE EN 1734
FONDÉE EN 1734
France
A REIMS
BRUT LA FRANÇAISE
ÉLABORÉ PAR TAITTINGER, REIMS FRANCE

VITALIE TAITTINGER IS AN ACTIVE MEMBER OF THE FAMILY CHAMPAGNE HOUSE.

PURVEYORS A'FIELD

COMMON STANDARDS AND SUPPORT



One of Keith Martin's lambs, at Elysian Fields Farm in Pennsylvania.

THOMAS KELLER'S PURVEYOR RELATIONSHIPS ARE LIKE HIS FOOD: ORGANICALLY GROWN, AND NURTURED OVER TIME.

In looking for purveyors, sometimes they find us. If we're looking for something specifically, we will try to go out to find it; but, for the most part, we have our repertoire of purveyors, some of whom we have been working with for decades. Still, there are times when suppliers come looking for us. The best example is **Diane Sinclair**, who makes butter for us in Vermont. She read *The French Laundry Cookbook*, which came out in 1999, and she was compelled to send me some of her butter, which I fell in love with. Now we purchase all the butter she makes.

At the end of the day, the relationship with a purveyor is based on common standards and the support of one another. Standards for butter, standards for lobster, standards for duck, standards for lamb—many times a purveyor will come to us because they know our standards and they share them. So there is a common vision and a common goal, and the relationship continues to endure over time. It is not about what something costs. We never talk about the price of something. I need to support them so they can produce the high-quality items we get from them in return. The support goes both ways.

Keith Martin sets the benchmark for American lamb. He has a very individual preference for texture, for flavor, for size, for the way he raises the animals in a very holistic way. He does not look at the meat as a commodity. He looks at the lambs as animals, and he makes sure he is taking care of them from the day they are born until the day he slaughters them. He has a great respect for that process.

The motto of Martin's farm is "respecting nature." As he explains: "I don't see a difference between the lamb I raise on my farm and the meat you take home. It's all part of the same continuum. It's all one thing, holistic. In order for the lamb you buy to be the best it can be, it has to be properly cared for while it's alive. The entire life of the animal is paramount."

It's that common philosophy we want, whether it is our vegetables or our proteins, making sure that we are committed to the supplier and supporting them over a long period of time, so they can consistently produce the product that we want.

As told by Chef Thomas Keller



THOMAS KELLER:
THE MEAL BEGINS AT THE MOMENT A GUEST ENTERS THE SPACE



BY DESIGN

LIKE ALL GREAT ARTWORKS, THOMAS KELLER'S FRENCH LAUNDRY IS A REFLECTION OF HIMSELF.



“I am modest and simple, and I tend to like simple, practical, and functional designs. I lean toward things that have nice straight or curved lines. I designed my desk, which is very functional and very parallel. I like to design things, and I have a good time doing it.”

Design is really important to me. We can't modify the French Laundry's building, because it's a historic landmark. But what we can do is define the experience through the design of the chairs, which are custom-made; the banisters, which were made without any nails and put together by a local craftsman using cherrywood; and the linens on the table. Together, they define an ambience throughout the restaurant. I designed our china service with Bertrand Raynaud. Our chefs wear black-and-white-checked pants, and I wanted to have that symbol of the kitchen in the dining room, so we put it in our china pattern. There are also design elements in the pieces of our service ware. Every detail is carefully considered and subtle.

The French Laundry is a modest restaurant in terms of design. When people think about great restaurants around the world, the French Laundry probably does not come to mind as one of those specially designed spaces. It is one building—two stories, rather small—with a modest interior. That said, it is a charming space and carefully thought out. We have the culinary garden across the street, where we grow produce, which lends a certain visual charm and spatial elegance to our landscape. The history of the restaurant itself, the building and geographic location, enhances the restaurant's character. I believe the meal begins at the moment a guest enters the space. So the space really sets the expectations for the meal.

As told by Chef Thomas Keller



RECIPES
FROM THE FRENCH LAUNDRY



PURÉE OF SUNCHOKE SOUP

Pickled Red Radishes and Country Bread Croûtons

Yield: 4 Servings

FOR THE SOUP

50 g yellow onions
50 g extra-virgin olive oil
4 g granulated sugar
12 g kosher salt
1 liter vegetable stock
400 g sunchokes
100 g water

Sweat onions in oil until completely soft. Add sugar, salt, vegetable stock, and sunchokes. Cook over medium heat until sunchokes are completely soft. The stock at this point should be reduced by half. Add water and bring to a boil. Purée soup in blender. Pass through a fine mesh sieve.

FOR THE RADISHES

500 g water
250 g Champagne vinegar
250 g sugar
2 bunches red radish, cleaned and trimmed

Bring water and vinegar to a boil in a small pot. Dissolve sugar in the liquid and pour over the radishes. Allow to cool to room temperature, strain. Slice to desired shape.

FOR THE CROÛTONS

100 g country bread
100 g extra-virgin olive oil
kosher salt, to taste

Slice bread into small cubes. Sauté in olive oil until golden brown. Season with kosher salt and drain well on absorbent paper.

TO FINISH

Pour soup into warm demitasses cups. Sprinkle with croûtons and radishes.

SALAD OF ROASTED BABY BEETS

Cipollini Onions, Shaved Black Truffle, and Sauce Soubise

Yield: 4 Servings

FOR THE ROASTED BEETS

16 each baby red beets, 3/4-inch diameter
3 tbsp extra-virgin olive oil
4 tbsp sugar
2 tbsp kosher salt

Wash and trim beets. Combine oil, sugar and salt in mixing bowl. Toss beets in mixture. Wrap beets in aluminum foil, sealing tight. Bake at 375°F for 45 minutes or until tender. Remove and let cool. Peel skin and slice into segments.

FOR THE CIPOLLINI ONIONS

12 each cipollini onions
2 tbsp salt
2 tbsp sugar
extra-virgin olive oil, to taste
Champagne vinegar, to taste

Peel onions, leaving whole. Place onions in a small pot, covering twice over with cold water. Add sugar and salt. Bring mixture up to a simmer slowly. Let simmer for 10 minutes, or until onions are soft. Drain water. Season onions with salt, sugar, olive oil, and Champagne vinegar.

FOR THE BLACK TRUFFLE

1 each black truffle
Champagne vinegar, to taste
Extra-virgin olive oil, to taste
Fleur de sel, to taste

Shave truffle very thin on a truffle slicer. Season to taste with vinegar, olive oil, and fleur de sel.

FOR THE SAUCE SOUBISE

2 each Spanish onion, peeled
3 tbsp canola oil
2 tbsp salt
2 tbsp sugar
1/8 cup steamed white rice

Peel onion, cut in half, and slice into 1/4-inch-thick rings. Place onions in a pot and cover with cold water. Bring water to a boil. Strain water from pot. Add oil to the pot and incorporate with onions over medium heat. Add salt and sugar and sweat until fully cooked, add water if necessary. Place cooked onions in a blender and purée. Add cooked rice as needed and purée again to achieve proper sauce consistency. Season and strain through a fine sieve.

TO FINISH

Place a few small dollops of Sauce Soubise on the plate. Arrange beet segments and cipollini onions and garnish with dressed, shaved truffle.

UPCOMING EVENTS 2010

THE BOCUSE D'OR USA FOUNDATION INVITES YOU TO JOIN THEM AT A VARIETY OF FESTIVE EVENTS THIS FALL AND WINTER. PROCEEDS FROM EACH EVENT WILL BENEFIT THE TRAINING AND SCHOLARSHIPS FUNDS FOR THE FOUNDATION.

**Friday, September 3—
Sunday, September 5, 2010**

**LABOR DAY CELEBRATION
with Thomas Keller**

Yountville, California

This sumptuous weekend with Thomas Keller features an al fresco dinner Friday night by Bouchon in the French Laundry's culinary garden, a private demo on Saturday by Thomas at The Culinary Institute of America at Greystone, followed by an exclusive dinner at the French Laundry that evening and a casual Sunday brunch at Ad Hoc.

Tuesday, September 14, 2010

**NEW ORLEANS FEAST
with Scott Boswell, Thomas Keller, Jerome Bocuse, and Daniel Boulud**

**STELLA!
New Orleans, Louisiana**

Scott Boswell welcomes Thomas, Jerome and Daniel to his acclaimed French Quarter Restaurant, Stella!, for a special dinner to raise funds for the Bocuse d'Or USA Foundation as well as the Barrier Islands Reclamation Development Society to protect and preserve the fragile shoreline of New Orleans.

Sunday, September 26, 2010

**AUTUMN FÊTE
by Thomas Keller,
Jerome Bocuse, and Daniel Boulud with Daniel Humm and James Kent**

**ELEVEN MADISON PARK,
New York City**

Thomas, Jerome, and Daniel team up with their 2011 Bocuse d'Or USA competitor James Kent and his mentor, Eleven Madison Park's Daniel Humm, to craft a once-in-a-lifetime dinner with spectacular all-star appeal.

Thursday, November 18, 2010

**FALL GAME FEAST
with Daniel Boulud**

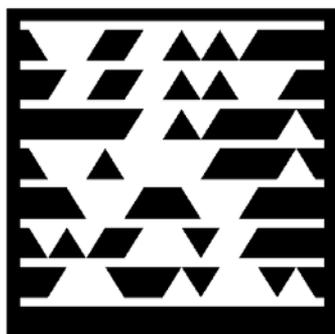
DANIEL, New York City

Daniel Boulud and his chefs from Daniel, Bar Boulud and db Bistro Moderne prepare their annual game celebration, and this year it will benefit the Bocuse d'Or USA Foundation. Expect a festive dinner resplendent with the best game selections, distinctive wines, and an auction of delicious game gifts.

For more information and to purchase tickets, visit www.bocusedorusa.org.

Bocuse d'Or USA
FOUNDATION
INSPIRING CULINARY EXCELLENCE

HAUTELIFE
media



HAUTELIFE IS A FULL-CIRCLE, PRINT-TO-MOBILE MEDIA PLATFORM CONNECTING THE CULINARY WORLD.

HAUTELIFEPRESS.COM HAUTENOTES.COM

Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK
BAIRDesign, Inc.

Managing Editor
CHRISTIAN KAPPNER

Assistant Editor
STEPHANE HENRION

Copy Editor
KELLY SUZAN WAGGONER

Contributing Writers
SAM STEPHENSON
WWW.SAMSTEPHENSON.ORG

Photography
STEVEN JACKSON
DEBORAH JONES

Advertising

Marketing Director
KATHERINE PAYNE

HAUTELIFE
press

HauteLife Press
a division of C-BON MEDIA, LLC.
321 Dean Street
Suite 1
Brooklyn, NY 11217

www.hautelifepress.com
info@hautelifepress.com

Subscription Inquiries
718.858.1187
subscriptions@hautelifepress.com
or visit www.hautelifepress.com

Printed and bound in the U.S.A.

HauteLife Press makes every effort to ensure that the information it publishes is correct but cannot be held responsible for any errors or omissions.

© 2010 All rights reserved.
Reproduction without permission is strictly prohibited.

CHAMPAGNE HENRIOT

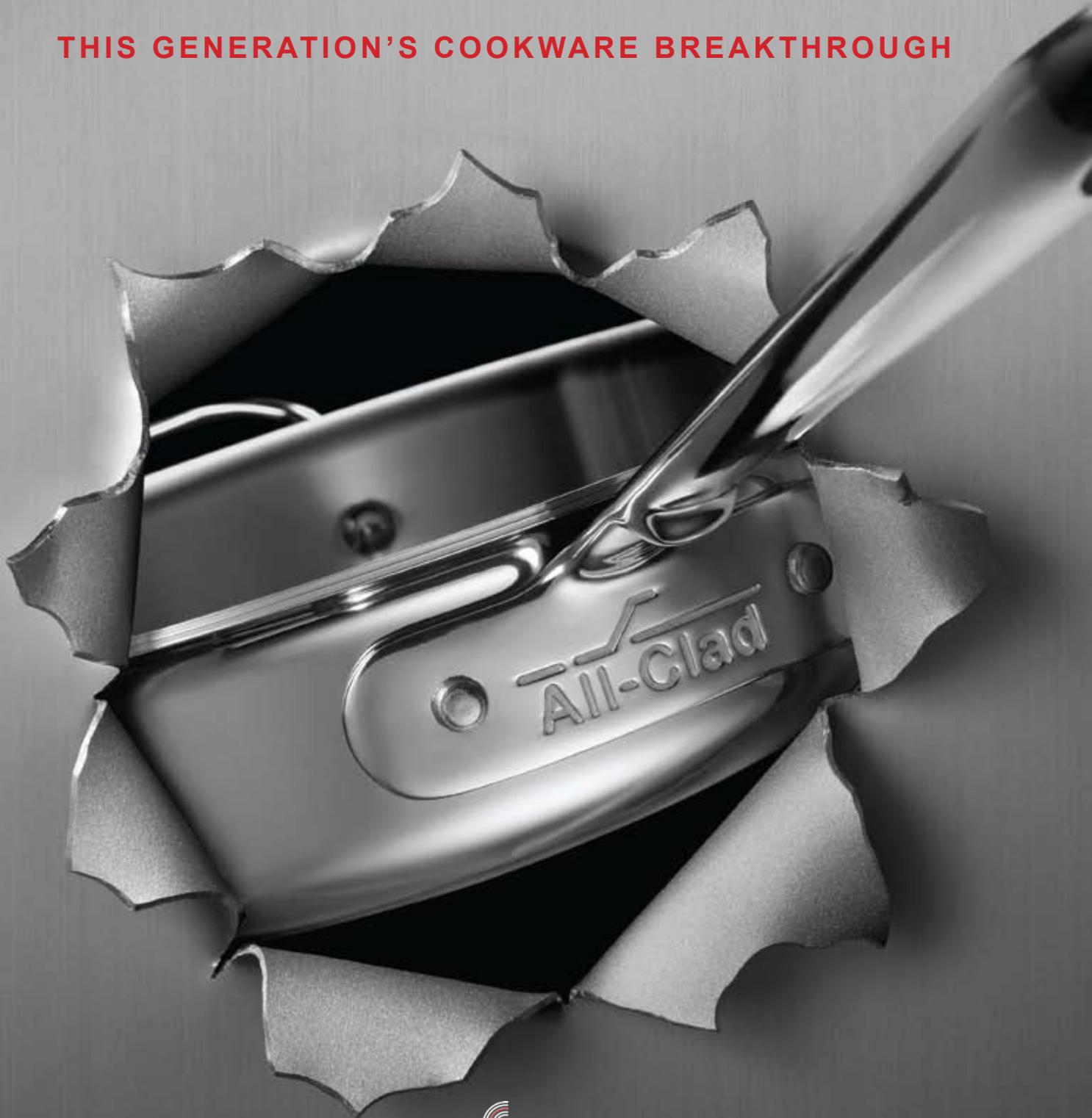
MAISON FONDÉE EN 1808



“Time is our ally and patience our secret...
They are the fundamental elements to our success.”

- Joseph Henriot, 6th Generation Champenois

THIS GENERATION'S COOKWARE BREAKTHROUGH




Stainless
WITH d5 technology™
Made in the U.S.A.

All-Clad introduces patented d5 technology. Hand crafted in Canonsburg, Pennsylvania, five bonded layers of premium metals deliver revolutionary performance and a lifetime of joyful experiences that will include many culinary breakthroughs of your own.

A BOND WITH THE FUTURE

For more information, visit us at all-clad.com. Available exclusively at Williams-Sonoma.