

Generation **BY** Generation

... a celebration of the chefs who have influenced
the styles and tastes of what has become
known as "**Modern Cuisine**"



Sunday, January 10, 2010

The Grille Room

THE
Glencoe
CLUB

Dean Kanuit
Executive Chef

Ron Adlington
F & B Manager

Marc Badorek
Maitre'd

Arrival wine:
**Graham Beck Brut,
South Africa**

**ONE:
Cioppino Terrine**

an adaptation from his
"New Fish Cookery,"
a San Francisco classic,
presented in my modern
rendition, encompassing
all of the original ingredients

"Red Eye"
Big Rock Alberta Genuine Draft
with house made clamato juice
served in an old ALCB draft glass

James Beard
*is best recognized
for his namesake
"James Beard Foundation,"
a place where foundation members,
the press and general public are
encouraged to savor the creations of
both established and emerging
chefs from around the globe.*



TOP

Julia Child,
whose warbling,
encouraging voice and
able hands brought
the intricacies of
French cuisine to
North American homes
through her television
series and books.



TWO:

The best-recognized dishes
she introduced were
Coq au Vin and
Beef Bourguignon
red wine, beef, carrots,
onions and bacon

Chanson
Gevrey-Chambertin
Burgundy '06



1926

Paul Bocuse,
one of the true
ambassadors
of French cuisine,
took over his family's failing
restaurant near
Lyon and saved
it from ruin.
An understatement
to say the least.

THREE:
**Black Truffle & Wild Mushroom
Soup en Croule**

wild mushroom soup with
black truffle essence
baked in butter puff pastry

**J. Lohr Riverstone Chardonnay,
Arroyo Seco, California '07**

FOUR:
**Quebec Maple
Gastrique Sorbet**
tart, tangy, sweet

Marcel Kretz
reigned as the
executive chef at
Hôtel La Spinière in the
Laurentians for 30 years.
He was the first
chef in Canada
to receive the
"Order of Canada."

1931





Joel Robuchon,
the guide, Gault Millau,
awarded him
in 1989 the title
"Chef of the Century."
He currently holds 25
"Michelin Stars,"
the most of any chef
in the world.

FIVE:

one of his many signature
dishes is this one from
L'Atelier in Las Vegas:

Breast of Muscovy Duck

carved onto a
tart cherry and liquorice
essence seared foie gras and,
of course, pomme purée.

**Jordan Cabernet Sauvignon,
Alexander Valley,
California '04**



Thomas Keller
opened the "French Laundry"
in 1994 in
Yountville, California,
later writing
its namesake cookbook
in 1999, one the most
highly regarded
cookbooks in today's
professional repertoire.

SIX:
Salad of Ruby Beet
"Cuites Sous Vide"
marinated beet root
slow cooked "sous vide"
chilled with orange "supremes"
and "alanea" Hawaiian sea salt

Big Rock,
Rock Creek Dry Cider

SEVEN:
**Manchego, Almond,
Honey, Quince & Thyme**

Faustino 1
Grand Reserve Rioja,
Spain '96

Ferran Adria is one of the
founders of molecular cuisine.
His restaurant, *El Bulli*,
in Spain, has been recognized
as the top restaurant in the
world for the last four years.
His philosophy is to
"provide unexpected contrasts
of flavour, temperature
and texture ...
nothing is what it seems."





Grant Achatz
an American chef
and restaurateur,
is considered being
on the cutting edge
of menu item construction
referred to as progressive cuisine.
His restaurant, Alinea,
located in Chicago,
has scored "Zagat's"
highest rating of 29
in both food and service.



EIGHT:
Chocolate Crackle
chocolate warmed to 94°,
served with red raspberry
"crackling" and
liquefied caramel corn

Peter Lehmann
Black Queen Sparkling Shiraz,
Barossa,
Australia 2000
served in a champagne flute
with cubes of Shiraz