

Living' La Vida Ceviche

**China: The Next
Gourmet Frontier**

Hyper-Regional Cuisine

CULINARY

Trends



Early Spring 2010

**The New Magazine for Executive Chefs
CALIFORNIA & NEVADA**

Change Service Requested

P0 Box 2239, Oceanside CA 92051-2239

PRST STD
US POSTAGE
PAID
ONTARIO, CA
PERMIT #1

Restaurants:

Ajanta: Berkeley, CA — www.ajantaberkeley.com (pg. 36-7, 40)
A.R. Valentien: La Jolla, CA — www.logdgettorreypines.com (pg. 8, 10)
BALEENsandiego: Los Angeles, CA — www.paradisepoint.com (pg. 32)
Bar Crudo: San Francisco, CA — www.barcru.com (pg. 21-22, 24)
Checkers Downtown: Los Angeles, CA — www.hiltoncheckers.com (pg. 34)
Chichen Itza: Los Angeles, CA — www.chichenitza.com (pg. 27-28, 31)
Cochon 555: — www.cochon555.com (pg. 6-7, 9-10)
Craft: Los Angeles, CA — www.craftrestaurant.com (pg. 10, 41)
Dosa: San Francisco, CA — www.dosaf.com (pg. 36-39)
Duck de Chine at 1949 Hidden City: Beijing, China — www.elite-concepts.com (pg. 15-16)
EAST Tours: — www.east-tours.com (pg. 19)
Eden Farms Berkshire Pork: — www.betterpork.com (pg. 6)
Fatted Calf: Napa, CA — www.fattedcalf.com (pg. 9)
El Caserio: Los Angeles, CA — www.elcaserio.com (pg. 22-24)
Fiscalini Farmstead Cheese: Modesto, CA — www.fiscalinicheese.com (pg. 43)
Gather Restaurant: Berkeley, CA — www.gatherrestaurant.com (pg. 6-7, 9-11, 42)
Jean Georges: Shanghai, China — www.threeonthebund.com (pg. 15-18)
La Ciccía: San Francisco, CA — www.laciccía.com (pg. 27, 43)
La Costanera: Montara, CA — www.lacostanera.com (pg. 20-21, 23)

La Mar Cevicheria Peruana: San Francisco, CA — www.lamarcevicheria.com (pg. 22)
La Note: Berkeley, CA — www.lanoterestaurant.com (pg. 27, 29)
Marché: Menlo Park, CA — www.restaurantmarche.com (pg. 6-8, 10, 12)
Mar'sel at Terranea Resort: Rancho Palos Verdes, CA — www.terranea.com (pg. 34-35)
Medjool: San Francisco, CA — www.medjoolsf.com (pg. 33-34)
Mr & Mrs Bund: Shanghai, China — www.mmbund.com (pg. 15, 18, 42)
Neela's: Napa, CA — www.neelasnapa.com (pg. 37, 39)
Origin India: Las Vegas, NV — www.originindia.com (pg. 37-38)
Perbacco: San Francisco, CA — www.perbaccosf.com (pg. 18)
Rancho Gordo: Napa, CA — www.ranchogordo.com (pg. 7)
RH at Andaz West Hollywood: West Hollywood, CA — www.westhollywood.hyatt.com (pg. 26-27; 29-30)
Sakoon: Mountain View, CA — www.sakoonrestaurant.com (pg. 37, 29-40)
Sapphire Laguna: Laguna Beach, CA — www.sapphire.com (pg. 32, 35)
SUSHISAMBA Strip: Las Vegas, NV — www.sushisama.com (pg. 21-23)
TMSK: Shanghai, China — www.tmsk.com (pg. 41)
Wildfire Steakhouse & Wine Bar: Toronto, Canada — www.wildfiresteakhouse.com (pg. 18)
Wine Portfolio: New York, NY — www.wineportfolio.com (pg. 19)

Recipes:

PASS IT ON: KEEPING THE TRADITION OF HERITAGE BREEDS & HEIRLOOM VARIETIES ALIVE

A.R.Valentien: Roasted Vande Rose Pork Loin with Anson Mills Polenta & Pork Confit Cake
Craft: Apple Tart Tatin
Fatted Calf for Cochon 555: Swiss Chard & Walnut Stuffed Pork Shoulder
Gather Restaurant: Genovese-Style Pork Cheeks
 Heirloom Bean Ragout, Root Vegetables "Butter", Brussels Sprouts, Scallions & Grilled Bread
Marché: 9 Spiced California Lamb Saddle, Nantes Carrot, Golden Raisins, Almonds, Fregola & Olive Jus

CHINA: THE NEXT GOURMET FRONTIER

Duck de Chine at 1949 Hidden City: Peking Duck Taco
Jean Georges at Three on the Bund: Cod Steamed with Shimeji Mushrooms, Miso-Yuzu Broth
Crab Fritters: Black Pepper Sauce & Asian Pear
Mr & Mrs Bund: Lemon & Lemon Tart

LIVIN' LA VIDA CEVICHE

Bar Crudo: Rhode Island Fluke Ceviche
El Caserio: Ceviche de Camarones
La Costanera: Blowtorch Tuna Cebiche (recipe online)
La Mar: Halibut Cebiche Classico
Mo-Chica: Sea Bass Ceviche
SUSHISAMBA: Shrimp Seviche with Plantain Chips

HYPER-REGIONAL: A WHOLE NEW ETHNIC

Chichen Itza: Yucatan Papadzules with Pumpkin Seed Sauce (recipe online)
La Ciccía: Sardinian Baby Octopus Stew
La Note: La Ratatouille Borghetti
Perbacco: Agnoloti Dal Plin
RH at Andaz West Hollywood: Périgourdine Poached Egg with Foie Gras & Black Truffle (recipe online)

SPICING IT UP WITH EXOTIC SEASONINGS

BALEENsandiego: Crab Cake with Mango-Poblano Salad & Harissa Aioli (recipe online)
Checkers Downtown: Harissa Rubbed Halibut
Mar'sel at Terranea Resort: Herb Crusted Colorado Lamb Loin with Shell Bean Cassoulet
Medjool: Za'atar Sweet Potatoes with Goat Cheese & Honey
Sapphire Laguna: Baked Indian Salmon with Tomato-Cucumber Couscous Salad & Madras Yogurt (recipe online)

CONTEMPORARY INDIAN CUISINE: BEYOND NAAN & CURRY

Ajanta: Tandoori Portobello Mushrooms with Yogurt-Cashew-Tamarind Sauce/Badam Jaam
Dosa: Manglorean Prawn Masala (recipe online)
Neela's: Shrimp & Potato Bundles
Origin India: Tandoori Chicken
Sakoon: Spaghetti Squash Salad

Favorite Recipes

Australian Lamb: Australian Lamb Chops with Egyptian Dukkah Crust, served with Spiced Yogurt
Chichen Itza: Panuchos
Craft: Berkshire Rack of Pork with Kumquats & Apple Butter
Fiscalini Farmstead Cheese: Three Cheese "Grown Up" Macaroni
Gather: Local Halibut Crudo with California Olive Tapenade & Avocado Salsa
La Ciccía: Spaghetti with Artichokes & Bottarga
TMSK: Tofu Terrines Two Ways
Mr & Mrs Bund: Beef Short Rib with Bordelaise Cepe

CULINARY

Trends

Vol. 17, No. 2
 April 1, 2010

Founding Editor
 Linda Mensinga

Art Director
 David Knopf

Managing Editor
 Carleigh Connelly

Copy Editors
 Eileen Goss and Jean Hutchins

Contributors

Carolyn Alburger
 Alicia Harvie
 Sara Kraus (Photography)
 Melissa Matarese
 Leena Trivedi-Grenier
 Christina Mueller Welter

Editorial Advisory Board

Fred Mensinga, Chairman and Founder
 Pierre Albaladejo (Four Seasons Aviara, Carlsbad), Frederic Castan (St. Regis Monarch Resort, Dana Point), Azmin Ghahreman (Sapphire Laguna, Laguna Beach), Josef Lagered (Balboa Bay Club, Newport Beach), Vesa Leppala (Harrah's Rincon Casino, San Diego), Bradley Ogden (Bradley Ogden, Las Vegas), Charlie Trotter (Restaurant Charlie, Las Vegas), Roy Yamaguchi (Roy's)

Publisher
 Christopher S. Neubauer

Circulation Director
 Jean Hutchins

Advertising Sales
 Beth George, Sales Manager

Subscription Manager
 Evelyn Schumacher

President
 Richard J. Neubauer

Vice-President
 Deborah L. Neubauer

Culinary Trends has been published continuously since 1990. *Culinary Trends* is published six times annually by Neubauer & Associates, Inc.

PO Box 2239 211 Sutter Street #801
 Oceanside, CA 92051 San Francisco, CA 94108
760.721.2500 415.431.1117
 760.721.0294 fax

www.culinarytrends.net

editor@culinarytrends.net
 advertising@culinarytrends.net
 subscriptions@culinarytrends.net

Copyright ©2010 by Neubauer and Associates. All rights reserved.

Subscriptions

Subscription by mail is free for executive and sous chefs in California and Nevada at fine dining restaurants, hotels, caterers and private clubs. For others, \$35.00 for six issues to U.S. and possessions; \$72.00 international. Paid subscription orders may be placed online at www.culinarytrends.net. Requests for free subscriptions should be emailed to subscriptions@culinarytrends.net.



CHINA — THE NEXT GOURMET FRONTIER

Inspiration and investment draw chefs East

Carleigh Connelly

While the West Coast boasts one of the country's most progressive and trend-setting dining scenes, American food and wine establishments can push both their culinary and business boundaries further by looking east. No, for once we're not talking about New York; think further east, think bigger...China. With over 6,000 miles separating Shanghai from San Francisco, why should China be on California chefs' culinary radar? Two words: *inspiration* and *investment*.

Although California's green-driven cooking creed primarily draws inspiration from the area's bounty of sus-

tainable and seasonal ingredients, in today's connected community chefs would be wise to recognize diners' increasing demand for exotic and worldly flavors.

Exploring Chinese flavors inspires innovation

Jean-Georges Vongerichten, one of the most celebrated chefs on the planet and father of "vibrant cuisine," has created new flavors throughout his career by combining traditional French techniques with Asian ingredients. After cooking throughout France in the early stages of his career, his extensive travels in Asia led to his exploration of fresh spices, opening a vast palate of tastes from which to draw. His love for the exotic and aromatic flavors of the

Above: Left to Right: Toasting Chinese Wine on Great Wall, Duck de Chine's Modern Chinese Dining Room, Changyu Castel Vineyards in Yantai, Wangfujing Night Market in Beijing.

LEMON & LEMON TART

INGREDIENTS [Candied lemon]

10 lemons
3 liters water

METHOD

Select lemons with best natural shape. Cut a small hole in bottom of lemon with apple corer. Remove pulp with small Parisian scoop. Clean pith with Parisian scoop. Submerge lemon in water and simmer for 6 hours. Remove the lemon and cool at room temperature.

Remove the remaining pith and place into simple syrup, simmer for 6 hours. Remove and cool at room temperature. Remove pith from syrup and scoop remaining pith. Place lemons in syrup and simmer slowly for 6 hours. Bring lemons to room temperature in syrup.

INGREDIENTS [Simple syrup]

1 kilogram granulated sugar
1 liter water

METHOD

Boil two ingredients together.

INGREDIENTS [Lemon curd]

300 grams sugar	500 grams lemon juice
500 grams eggs	lemon peel
500 grams butter, cut 1 cm	

METHOD

Brink lemon juice to a boil. Mix eggs and sugar. Temper egg and guar with half quantity of hot juice. Add remaining juice, sieve. Cool at room temperature. Blend with butter and zest.

INGREDIENTS [lemon sorbet]

500 grams lemon juice
500 grams simple syrup

METHOD

Mix and freeze ingredients.

INGREDIENTS [Sable pastry dough]

800 grams butter	200 grams egg yolk
10 grams salt	1000 grams flour
600 grams confectioners sugar	200 grams coconut powder



METHOD

Soften butter. Add all of the ingredients. Roll to desired thickness. Bake at 350°F for 15 minutes. Cut sable pastry dough. Brush it with sable glaze and rebake for 5-7 minutes.

INGREDIENTS [Sable glaze]

250 grams confectioners' sugar	200 grams burnt butter
250 grams water	

METHOD

Boil confectioners sugar and water. Blend with burnt butter in vita-prep. Store at room temperature.

INGREDIENTS [Vanilla Chantilly]

500 grams cream
125 grams sugar

METHOD

Whisk ingredients together.

INGREDIENTS [Citrus segment]

1 grapefruit segment	1 orange segment
1 lemon segment	1 lime segment

ASSEMBLY

Add a small quantity of Chantilly to inverted lemon. Arrange citrus sections around the lemon. Flatten one scoop of lemon sorbet on top of sections. Top with lemon curd. Invert onto spatula for plating.

Executive Chef Paul Pairet
Mr & Mrs Bund — Shanghai, China



East, have not only defined his culinary vision but also the way in which Americans eat.

Just as Jean-Georges's early food research and travels throughout France developed the beginning foundation of his signature cooking method, Executive Chef Wilson Lam of Beijing's Duck de Chine dedicated nine months to diligently tasting Peking duck at over one-hundred establishments in order to develop China's best version of the area's hallmark dish. After eating his way across the region, Lam collected the leading preparations from his culinary explorations and experiences, creating the ultimate Peking duck recipe. Each precise step of his final formula is a result of looking beyond his restaurant for inspiration, arguably producing not only one of the best ducks in Beijing, but perhaps even the world.

Chef Lam cooks the four-and-a-half pound duck in a 460 degree wood fire oven, heated by apple wood that is between 60 and 70 years old, for exactly 65 minutes; achieving an exquisitely crisp skin that perfectly balances the unctuous duck fat with every bite. The juxtaposition of the silky and crunchy textures, in combination with the duck's savory character, makes for a winning dish that is undeniably addictive.

Jean-Georges concludes the "only way to expand your palate is to experience it firsthand by traveling," emphasizing that chefs can keep their menu fresh and exciting through interactive research such as eating, exploring and cooking abroad. The success of his nine U.S. restaurants, in addition to five world-renowned international establishments, demonstrates the benefits of coming into

See **China**, Page 18

contact with new forms of inspiration. He further advises that, "You always want to keep clientele interested. Old chicken needs to be dressed up in different ways."

For instance, Jean-Georges takes a staple French appetizer, seared foie gras with caramelized fruit, and reinvents it by adding typical Chinese seasonings, such as sesame and galangal. The complex textures that charac-

terize both traditional and modern Chinese courses, help him develop food where the last bite is as exciting as the first.

Chinese dining model a source of inspiration

More and more culinary professionals are following the lead of world chefs, such as Lam and Jean-Georges,

devoting their time to hands-on research outside the kitchen. Executive Chef Paul Pairet of Mr. & Mrs. Bund, a contemporary French eatery that shares the same building with Jean-Georges's Shanghai establishment, does not integrate Chinese ingredients into his dishes, but instead adopts a Chinese dining model into his chic restaurant by offering over 250 items on his menu.

When asked why he offers such an extensive list of food options, Chef Pairet explains "That is precisely where we drew the inspiration from the menus: traditional Chinese restaurants. It's a great concept, and one which suits what I am doing at Mr & Mrs Bund: a 'de-clension' of dishes. Think about it this way: a traditional Western menu tries to avoid repetition at all costs; it tries to present very different items to the guest. But the fact is, if I truly want to do consensual cuisine – to offer guests the food they love best – the menu cannot be structured this way; it cannot be so limited. It needs to open up." Both Chef Pairet and Jean-Georges's restaurants share the foundation of French cuisine, but each chef integrates the influence of Chinese culture into their restaurants in separate ways. Their diverse culinary products illuminate the unlimited application of ideas that stem from exploration and experimentation.

China, the next great wine country?

The Shandong Peninsula on China's Eastern coast is the birthplace of grape wine in China, boasting the golden grape latitude for the world, shared by both Napa Valley in California and Bordeaux in France. The similar climates of these regions, a steady increase in domestic and international investment in Chinese vineyards, in addition to consumer's rising curiosity in wines from China, are bound to culminate into a wine region worth keeping an eye on for years to come.

When Jody Ness, Owner/Executive Chef of Toronto's acclaimed Wildfire



MEYER
Natural
ANGUS

Raised Naturally to Taste Best.

Guaranteed Angus Beef
Meyer Natural Angus only uses Red and Black Angus cattle in our program.

We Never Use Any Hormones or Antibiotics
Our cattle are never given hormones or antibiotics. We allow our animals to mature slowly and naturally for optimum marbling and tenderness.

Vegetarian Fed
We never feed our cattle any animal by products. Our cattle are raised on pasture, grass, hay, and legumes, and finished on a genuine Midwestern corn based diet for rich beef flavor.

Source Verified
Our cattle can be source verified to their ranch of origin. All of our cattle are born, fed, and processed solely in the USA.

Age Verified
We require birth records to accompany our cattle at all times assuring that Meyer Natural Angus beef is always at peak flavor and tenderness.

Certified Humane
Our humane handling process is verified by Humane Farm Animal Care (HFAC) an independent, nonprofit organization.

CERTIFIED HUMANE
HUMANE FARM ANIMAL CARE

Call (800) 856-6765
to learn more about Meyer Natural Angus,
or visit www.meyernaturalangus.com

Steakhouse & Wine Bar and host of CNBC's *Wine Portfolio* caught wind of China's burgeoning wine country, he immediately contacted EAST tours to arrange a food and wine excursion, giving him access to some of the most prestigious Chinese vineyards and celebrated chefs in the East. "For thousands of years, China has perfected a tapestry of rich and varied cuisines, so they know how to tease the senses. Using this attention to detail, their approach to wine will also revolutionize the way we think about drinking. As their confidence grows we'll see different grape varietals, new blends and innovative techniques, all designed to create a distinctly Chinese approach to wine. And that's quite exciting." Instead of wasting valuable time researching the multitude of hidden gems, inspirational kitchens and food markets throughout China, you can leave your trip in the hands of locals and travel specialists who can heighten your experience through their expertise. EAST Tours is a renowned veteran in private custom tours of China and Asia, known for making the potentially overwhelming preparation for an international trip manageable by creating tailor-made traveling plans.

Jody explains, "Wine Portfolio is a global television show that celebrates the wine lifestyle, and as

such, I am always on the lookout for interesting wine destinations. China and all the potential of 1.35 billion consumers is the new frontier for wine consumption, and perhaps surprisingly, wine production. We wanted to travel to China to check out the wine scene firsthand. China is the world's largest wine consumer and as the country continues to grow, their consumption will only rise. It is like being at the epicenter of the new, 'new world.'"

Dawei Wu, Deputy Director of China National Tourist Office in Los Angeles, explains, "China's geography, weather and regional resources inspire our eating culture. Likewise, I believe the wine in China will become equally famous as our food. Ask those that have traveled the Silk Road how delicious Chinese grapes are, and you'll see the potential in wine. I am confident that the future is very good for Chinese wine producers."

From its burgeoning wine scene to its rich culinary heritage, China is a world of endless bounty. China not only presents a gastronomic playground for chefs seeking exotic flavors, but once-in-a-lifetime opportunities for culinary and oenology investors as well. When planning your next trip or business venture, don't forget to look east, Far East.

If you serve the best, trust the quail with two generations and over 35 years of the same commitment, Manchester Farms.

• Steak & Quail • Quail & Tail (lobster) • Mixed Grills • Appetizers & Hors d'oeuvres



MANCHESTER
FARMS. *Quail*

TEL: 800.845.0421

WEB: manchesterfarms.com

Favorite Recipes

BEEF SHORT RIB WITH BORDELAISE CÈPE

INGREDIENTS [Beef bouillon]

1 part beef ribs
2 parts mineral water

METHOD

Submerge rib in bouillon. Simmer for 12 hours and then chill in fridge. To cut, rib must be very cold. Cut rib depending on fat quantity and quality of individual ribs. Scrape bone.

INGREDIENTS [Bordelaise]

1 liter beef jus
50 grams celery
10 grams garlic
100 grams beef glaze
100 grams port
50 grams port reduction
150 grams red wine reduction
25 grams balsamic soy reduction
25 grams Kikkoman soy sauce
25 grams cognac
25 grams sugar
10 grams licorice extract

METHOD

Infuse the Bordelaise base overnight. Add all of the ingredients together and boil.

ASSEMBLY

Brush rib with flour on cooking sides. Sear quickly on all sides. Glaze with Bordelaise. Bake until hot completely through. Reglaze.

Executive Chef Paul Pairet
Mr & Mrs Bund — Shanghai, China



LOCAL HALIBUT CRUDO WITH CALIFORNIA TAPENADE & AVOCADO SALSA

INGREDIENTS

Albacore tuna or local halibut
1/4 cup California olives, such as Kalamata, Sevillano, Taggiasca, chopped
1/2 cup California olive oil
peppers, such as cayenne, Fresno or Corno di Capra
2 avocados
2 lemons
Garlic
Walnuts, cracked and hulled
Parsley, chopped finely

METHOD

Thinly slice albacore tuna or local halibut. It should be sashimi grade fish, sliced anywhere from 1/8 inch to 1/4 inch in thickness, according to preference. Season with just a touch of salt.

For tapenade, mix chopped California olives with buttery California olive oil, pickled peppers, preferably homegrown.

For avocado salsa, combine avocados with pureed lemon juice, several spoonfuls of olive oil, a few teaspoons of garlic, parsley.

Plate.

Executive Chef Sean Baker
Gather Restaurant — Berkeley, CA

