

Wine Spectator

**FRENCH
CUISINE,
AMERICAN
STYLE**

**TOP CHEFS,
GREAT RECIPES,
PERFECT WINES**

FRENCH CHEFS IN AMERICA

*For nearly two centuries, haute cuisine has satiated
American appetites, and the love affair continues to this day.*

A. ESCOFFIER

MA
CUISINE

SEPT. 30, 2011 • WINE SPECTATOR



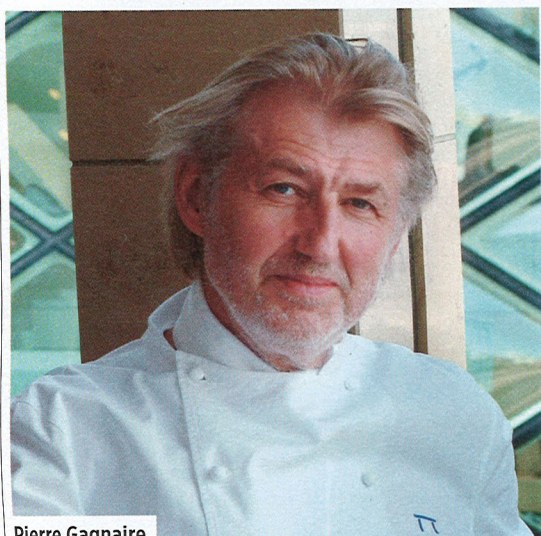
Daniel Boulud



Alain Ducasse



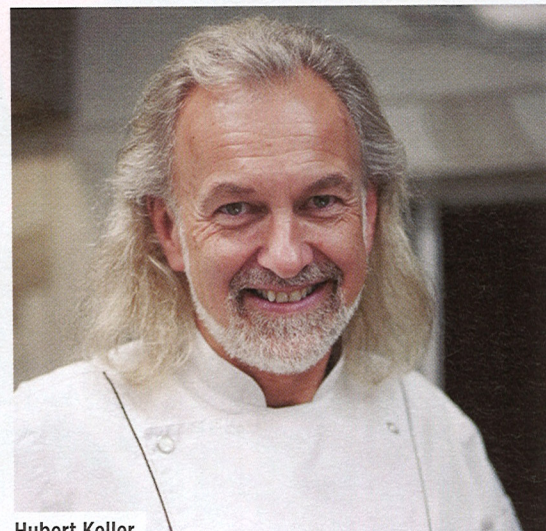
David Féau



Pierre Gagnaire



Jean Joho



Hubert Keller



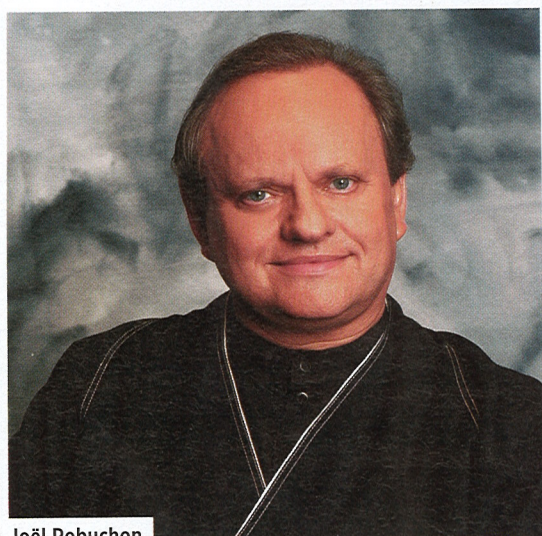
George Mavrothalassitis



Georges Perrier



Eric Ripert



Joël Robuchon

CONTENTS

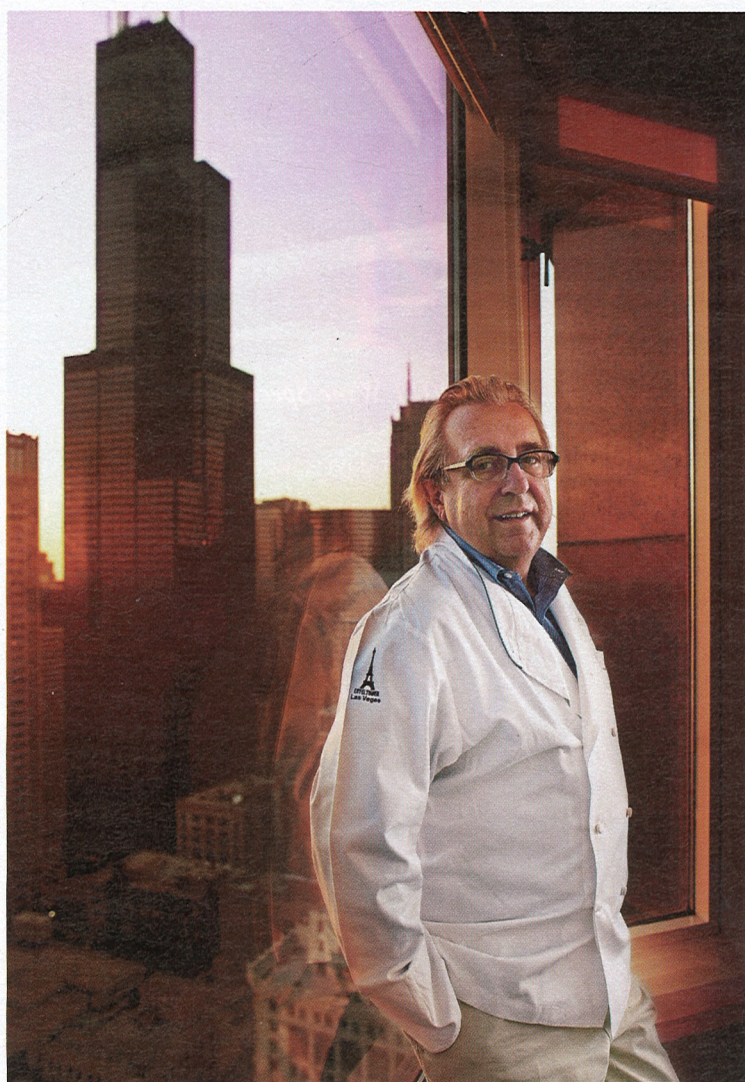
- 46** BORN IN FRANCE,
COOKING IN AMERICA
- 49** OLD WORLD FOOD ON
THE NEW WORLD TABLE
- 52** DANIEL BOULUD:
SUCCESS AT EVERY LEVEL
- 63** DESTINATION AMERICA
- 74** RECIPES & WINE MATCHES
- 87** TOP CHEFS, TWO WORLDS



Guy Savoy



Jean Joho



EVEREST, Chicago, www.everestrestaurant.com

When he came to the United States for the first time, to reopen Maxim's restaurant in Chicago in 1984, Jean Joho heard a term that was completely unfamiliar to him: "continental cuisine." For most Americans at the time, continental cuisine referred to traditional European (primarily French) cooking. For Joho it soon came to mean "not very good food." In the ensuing 27 years, Joho has helped many Americans to forget what continental cuisine was like and to appreciate his Alsace-inspired cooking at such eminent restaurants as Everest in Chicago and Eiffel Tower in Las Vegas, plus other restaurants in Chicago and Boston.

Joho, 60, grew up in Alsace, apprenticing at the celebrated L'Auberge d'Ill as well as at restaurants elsewhere in France. But unlike many young French chefs, Joho learned some of his trade outside France, at places such as the Hotel Euler, a Michelin three-star restaurant in Basel, Switzerland, where at the age of 23 he commanded a 35-person staff. While working in Italy, he learned the secrets of successful restaurant risotto, which he put on his menu soon after his arrival in Chicago. "Craig Claiborne

[restaurant critic for *The New York Times*] raved about it," Joho says. "At the time, only a few restaurants were doing it and you usually had to call ahead to order it."

Twenty-seven years ago, many French chefs working in American restaurants were importing food from France, including ingredients like herbs, vegetables and seafood. No doubt that contributed to some of the "not very good food," because, as Joho noted, "if you cooked it in France, it would be fine. But by time you get it here, it's old."

Fortunately, by the time Joho opened Everest, in 1986, the food scene was beginning to change dramatically, with ever more quality ingredients available domestically. "It was a very exciting time for me," he says. "Back then, there weren't many farmstead cheeses. Now I get camembert from a cheesemaker in Michigan that tastes like real Camembert."

Joho still imports some select ingredients, especially game. "Everything [in the United States] is farm-raised," he says. "Pheasants don't have enough flavor." So Joho gets wild grouse from Scotland.

At Everest, Joho serves what he calls "more personalized" cuisine with a great deal of Alsace influence, such as roasted lobster with ginger and Gewürztraminer. The *Wine Spectator* Best of Award of Excellence-winning wine list also emphasizes Alsace, with strength in Bordeaux and California Rhône as well. Eiffel Tower, which opened in Las Vegas in 1999, serves more updated classic cuisine, such as soufflés and fish en papillote. "It's what people think of as French cuisine, but lighter," says Joho, who had been shocked at how rich "continental cuisine" was.

He was also surprised at the amount of food most American restaurants put on the plate. So he adjusted his portion sizes upward, though not excessively so, offering his American clientele 4 or 5 ounces of fish instead of the 2-ounce piece one might get in a restaurant in Europe.

As with many chefs who no longer have to prove themselves, Joho's cooking has gotten simpler and simpler over the years. "Make each ingredient taste of itself. Don't overwork your food," he says. "A strawberry should taste like a strawberry."

An important part of Joho's focus on simplicity is seasonality. "I like the excitement when things come out. There is a time to eat ramps and morels," he says. "Last week, when morels came out, I made a simple dish of roast chicken with morels at home."

Joho also likes autumn foods, especially what he calls "poor men's food" such as cabbage and rutabaga. Choucroute garnie (Alsatian pork and sauerkraut), is another dish he makes at home. Not surprisingly, when Joho drinks white wines, they usually come from Alsace.

Alsace also grows Pinot Noir, though not a lot of it, and quite a bit of eau de vie, notably cherry-flavored kirsch. Both play roles in Joho's recipe for fig strudel, which can also be made with cherries. In either case, it's a delicious way to say goodbye to continental cuisine.

—Sam Gugino

RECIPE: Fig Strudel, [page 79](#)



JEAN JOHO ★ Fig Strudel, Alsace Pinot Noir Sauce and Kirsch Ice Cream

To make the strudel (or use packaged frozen phyllo dough):

- 1 cup flour
- 1 egg yolk
- 1 pinch salt
- ½ cup water
- 1 tablespoon grapeseed oil
- 2 tablespoons clarified butter
- 2 tablespoons sugar

1. Mix together flour, egg yolk, salt and water for approximately 10 minutes until smooth and elastic. Form into a ball, brush with grapeseed oil and cover. Set aside in refrigerator for at least 6 hours.

2. Roll out the dough as thin as possible. (If using purchased frozen phyllo dough, thaw and lay flat.) Brush with clarified butter and

sprinkle with sugar. Cut 20 rounds of 2.5 inches diameter and reserve in freezer on a sheet pan or baking tray for 6 hours or overnight.

3. Preheat oven to 400° F. Place a second baking tray on top of the one with the frozen disks, providing a light press. Bake until golden brown, about 5 to 8 minutes.

To make the kirsch fromage blanc ice cream:

- 1 pound fromage blanc (or use cream cheese or mascarpone)
- 1 cup half-and-half
- ½ cup sugar
- Juice of half an orange
- 1 teaspoon grated lemon zest
- ¼ cup Alsace Kirsch Eau de Vie

Combine fromage blanc and half-and-half. Whisk in the sugar, juice, zest and kirsch. Process in an ice cream maker or pour in a pan, cover well and freeze. If using the latter method, let soften slightly and whip to smooth before serving.

To make the figs in Pinot Noir:

- 12 black Mission Figs (or 1 pound fresh cherries)
- 2 cups Alsace Pinot Noir
- 2 tablespoons sugar
- Juice of 1 orange
- 1 stick cinnamon
- 1 pod star anise
- 3 cardamom seeds, crushed
- 2 tablespoons unsalted butter

1. Trim both ends of the figs and slice in half. (Or pit and halve cherries.) Set aside.

2. Bring Pinot Noir, sugar, orange juice and spices to a boil. Reduce heat and simmer for 15 minutes. Remove from heat, add the fruit and let cool overnight in the refrigerator.

3. Remove spices from the wine mixture and discard. Remove the fruit and set aside. Put the liquid in a small saucepan and reduce until lightly syrupy, 12 to 14 minutes. (The syrup will thicken more as it cools slightly.) Meanwhile, put the butter in a small sauté pan and sauté the fruit lightly for 1 minute.

To assemble the fig strudel:

Strudel

½ cup of artisanal fig (or cherry) jam

Powdered sugar

Kirsch ice cream

Using 5 disks of strudel per serving, stack one on top of the other, alternating between each with a spread of jam on one layer and the fruit on the next. Dust with powdered sugar. Serve with a scoop of the kirsch ice cream and 1 tablespoon of the reduced Pinot Noir. Serves 4.

CHEF'S WINE PICK: Cremant d'Alsace Rosé, Maison Klipfel NV

WINE SPECTATOR ALTERNATES: Lucien Albrecht Brut Rosé Crémant d'Alsace NV (87, \$23); de Chanceny Brut Rosé Crémant de Loire NV (87, \$18)



Born in France Cooking in America

Eleven chefs who've made the United States more delicious

Daniel Boulud

WWW.DANIELNYC.COM

Daniel, 60 E. 65th St.,
New York; (212) 288-0033
Grand Award
Other restaurants, see page 56

Alain Ducasse

WWW.ALAIN-DUCASSE.COM

Adour Alain Ducasse, 2 E. 55th St.,
New York; (212) 710-2277
Best of Award of Excellence
Other U.S. restaurants **Adour Alain Ducasse**,
Washington D.C.; **Benoit**, New York; **Mix**, Las
Vegas and Puerto Rico

David Féau

WWW.ROYCELA.COM

The Royce at The Langham,
1401 S. Oak Knoll Ave.,
Pasadena, Calif.; (626) 585-6410
Best of Award of Excellence

Pierre Gagnaire

WWW.PIERRE-GAGNAIRE.COM

Twist By Pierre Gagnaire, 3752 Las Vegas
Blvd. S., Las Vegas; (702) 590-8888
Best of Award of Excellence

Jean Joho

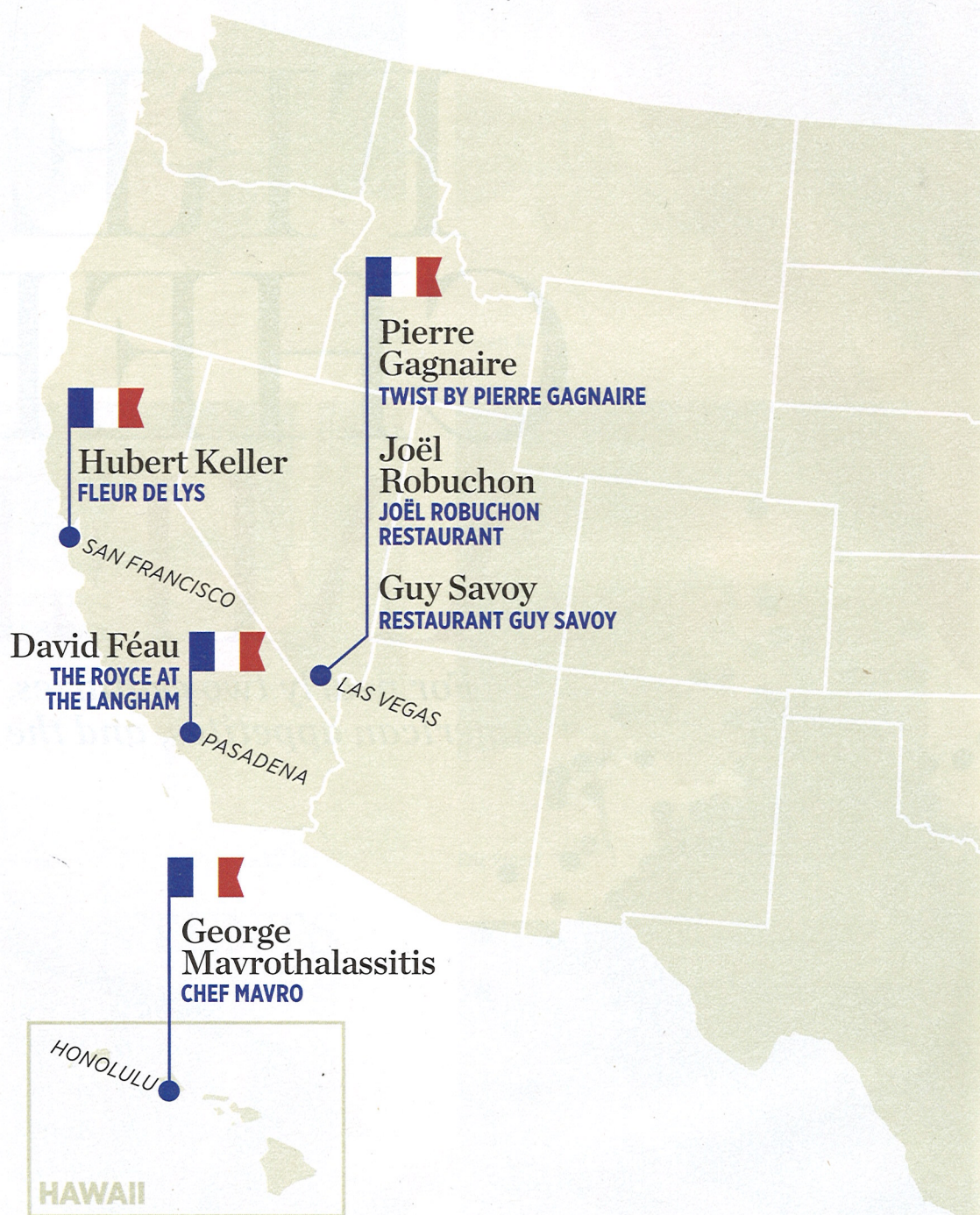
WWW.CHEFJOHO.COM

Everest, 440 S. LaSalle St., Chicago;
(312) 663-8920
Other U.S. restaurants **Brasserie Jo**, Boston;
Eiffel Tower, Las Vegas; **Paris Club**, Chicago

Hubert Keller

WWW.FLEURDELYSSF.COM

Fleur de Lys, 777 Sutter St., San Francisco;
(415) 673-7779
Best of Award of Excellence
Other U.S. restaurants **Burger Bar**, Las Vegas,
St. Louis, San Francisco; **Fleur By Hubert
Keller**, Las Vegas



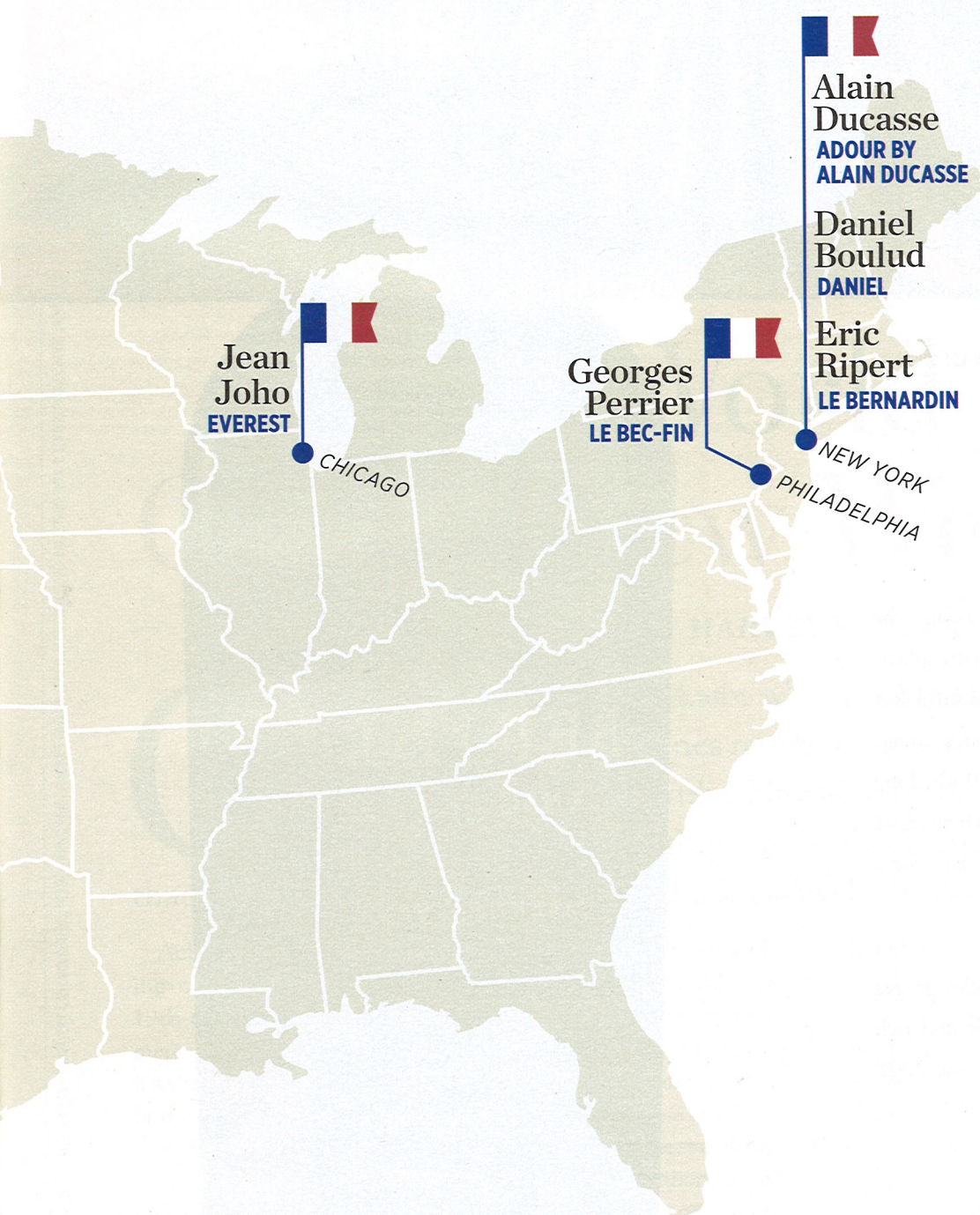


Less than a decade ago, many food lovers were predicting the demise of fine French food in the United States. Was it too formal? Too old-fashioned? Too fussy? Were we making our own fine food? Had we finally mastered wine?

Never mind that. The 11 chefs profiled in the following pages all work in America and do the cuisine of their homeland proud. Some have made the United States their home. Others maintain flagships in France but have outposts here. They all work at the top of their field, and each brings the mastery of French technique to the tastes and bounty of North America. Each has adapted in

his own way and found success, in some cases even putting American ingredients front and center. Not surprisingly, wine, from France and elsewhere, is a major element of the dining experience at each of these chefs' restaurants.

Their dedication and the appreciative audience they have found prove it: French cuisine lives.



Jean
Joho
EVEREST

CHICAGO

Georges
Perrier
LE BEC-FIN

Eric
Ripert
LE BERNARDIN

NEW YORK
PHILADELPHIA

Alain
Ducasse
ADOUR BY
ALAIN DUCASSE

Daniel
Boulud
DANIEL

George Mavrothalassitis

WWW.CHEFMAVRO.COM

Chef Mavro, 1969 S. King St., Honolulu;
(808) 944-4714

Georges Perrier

WWW.LEBECFIN.COM

Le Bec Fin, 1523 Walnut St.,
Philadelphia; (215) 567-1000
Other U.S. restaurants **Georges' on the Main**
Line, Wayne, Pa.; **Mia**, Atlantic City, N.J.;
Table 31, Philadelphia

Eric Ripert

WWW.LE-BERNARDIN.COM

Le Bernardin, 155 W. 51st St., New York;
(212) 554-1515
Best of Award of Excellence
Other U.S. restaurants **Westend Bistro**,
Washington, D.C.; **10 Arts**, Philadelphia

Joël Robuchon

WWW.JOEL-ROBUCHON.NET

Joël Robuchon Restaurant, 3799 Las Vegas
Blvd. S., Las Vegas; (702) 891-7925
Grand Award
Other U.S. restaurants **L'Atelier de Joël**
Robuchon, Las Vegas, New York

Guy Savoy

WWW.GUYSAVOY.COM

Restaurant **Guy Savoy**, 3570 Las Vegas
Blvd. S., Las Vegas; (702) 731-7286
Grand Award