



Picnic des Chefs and Wine Tasting

Sunday, June 8, 2008

Griffith Park – Crystal Springs Picnic Area

For more information call Kora Kroep at 949 295 0506

The 28th Annual Picnic des Chefs will return to Griffith Park this year, which is one of the largest urban parks in the US, covering over 4200 acres. Located in the middle of the city, it will allow more people than ever to enjoy the best of Los Angeles' French regional cooking, paired with wines from around the world.

A wonderful day for the whole family under the trees surrounded by mountains and nature.

The party will start at 11:30 am with apéritifs and lunch followed by a raffle and silent auction.

Master of Ceremonies JB of Wine Bistro, French DJ Malika, Black Cat Moan Blues Live Band

Games (petanque, soccer, volleyball), dancing Moon bouncers for the kids

Please carpool, bring sunscreen, hats, beach chairs, picnic blankets and a smile.

Directions:

4730 Crystal Springs Drive, Los Angeles, CA 90027

Exit Zoo Drive or Griffith Park Drive from the 5 Fwy, picnic area is located next to Ranger's Station

Silent and Live Auction:

Round Trip Ticket to Paris or Tahiti by Air Tahiti Nui



Attractions, hotel packages, cook ware
over 100 Gift Certificates from our Chefs' Restaurants and more....

Tickets:

Adults \$50, Kids \$20 (age 10-21), Kids 0-10 free (one child per paid adult).

Pay with a credit card at www.clubculinaire.org

or mail your check attention Club Culinaire to:

253 Ximeno Ave, Long Beach, CA 90803,

please include your mobile number and email address on the check

For more information call:

Kora Kroep 949 295 0506

rain or shine - no dogs – no tickets sold at the door

ON THE MENU

APPETIZERS

Assorted Pates by Akira Hirose and Fabrique Delices

sponsored by Rougié, Fabrique Delices, West Central Produce

Quiche Lorraine by Josie LeBalch and Christian Kaufmann

sponsored by Epicure Imports, West Central Produce, Emil's Swiss Pastry

Smoked Salmon by Michel Blanchet

sponsored by Fish King, Santa Monica Seafood, West Central Produce, Epicure Imports

Saucisson, French Ham, Cornichons

sponsored by Epicure Imports, Fabrique Delices and White Toque

Artisan Breads

sponsored by Bread LA and Jacques Bakery

PROVENCE

Leg of Lamb and Flageolets by Jean-Francois Meteigner

sponsored by Newport Meat, White Toque, Chefs Warehouse

Herb Crusted Tri Tip by Dominique Raynal

sponsored by K&M Meats

Provencale Ratatouille by Sylvain Rivet

sponsored by World Wide Produce

BURGUNDY

Duck Confit & Frisée Salad, Bacon, Croutons, Pinot Noir Vinaigrette by Neal Fraser

sponsored by Maple Leaf Farms, Scarborough Farms and Superior Anhauser

Beef Short Ribs Bourguignon, Wild Snails and Garlic Herb Butter by Joe Miller

sponsored by Chefs Warehouse, Rocker Brothers, Savory Gourmet, West Central Produce

ALSACE

Potato Salad with Bacon by Bruno Lopez

sponsored by West Central Produce, K&M Meats, Epicure Imports, Sysco

Tarte a l'Onion and Pretzels by Sebastien Pfeiffer

sponsored by La Brea Bakery, Chefs Warehouse, LA Specialty, White Toque

Grilled Sausages by Bruno Commereuc

Sponsored by K&M and Epicure Imports

BRITANNY

Grilled Fish by Andre Angles

sponsored by Norpac Fisheries

Artichoke Salad by Jean-Pierre Bosc

sponsored by Chefs Warehouse, West Central Produce and White Toque

Shrimp Americain by Kenjiro Taka

sponsored by Contessa, Challenge Dairy

PARIS

Rotisserie Chicken and Oil Free French Fries by Rational

sponsored by Goldberg&Solovy, White Toque and Sysco

Mesclun Salad by Peter Roelant

sponsored by Kenter Canyon Farms, Chefs Warehouse and White Toque

FROMAGES ET DESSERTS

Selection of French Cheeses

Sponsored by Chefs Warehouse, Epicure Imports and ANCO

Éclairs by Yvan Valentin

Waffles by Berty Siegels

Clafoutis aux Cerises by Roger Berson

Fruit Tarts

Chocolate Cakes with Strawberry Compote and Whipped Cream by Joey Massina

sponsored by Valrhona and West Central Produce

Dandy Don's Ice Cream Bar

sponsored by Dandy Don's Homemade Ice Cream

WINE TASTING BY THE FOLLOWING FINE WINERIES AND SUPPLIERS

TruWines

Regency Wines and Spirits

Sangria

Edward Sellers Winery

Mill Creek Vineyards

2006 Mill Creek Gewurztraminer

2005 Crush Proprietary Red

Wisteria Winery

Cabernet, Chardonnay and Merlot California Wine

Cobblestone Wine

2003 Cabernet and 2006 Chardonnay

Hollywood & Wine

C3 Tempranillo 2006 Santa Barbara County,

CORDON Syrah 2002 Lafond Vineyard, Santa Rita Hills

CORE Rosé 2007 Alta Mesa Vineyard & Laetitia Vineyard, Santa Barbara County

CORE White 2005 Rodney's Vineyard, Santa Ynez Valley

RUED Sauvignon Blanc 2005 Rued Vineyards, Dry Creek Valley

RUED Zinfandel 2003 Rued Vineyards, Dry Creek Valley

TURCHI Syrah 2006 Santa Barbara County

Transat Trade

Pur Vineyards Rose

Pur Vineyards Red

Paul Young Fine Wines

Collection of Fine French Rosés from the South of France

Cielo Malibu Estate Winery

2005, 2006 Cielo Malibu Estate Syrah

2006 Cielo Malibu Rouge Meritage

2006 Cielo Malibu Estate Lot 3 Reserve Cabernet

Regal Wines

Southern Wine and Spirits

Champagne Gosset

Wine Warehouse

Rosenthal Malibu Estates

Henri Wine Group

Kermit Lynch Rose and White Wines

DiVine Wine

LAPIS LUNA WINES:

2006 Chardonnay, Santa Clara County

2004 Merlot, California

2005 Reserve Cabernet Sauvignon, Lodi

2005 Petite Sirah, Lodi

2003 Zinfandel, Lodi

2005 Zinfandel Romanza, Shoup Vineyards

CONVENTO CAPPUCINI:

2006 Brachetto D'Aqui, Italy

Pernod-Ricard USA

Zonin Wines

Zonin Prosecco - Non Vintage
Castello d'Albola Chianti Classico 2005
Albola Pinot Grigio 2005
Baccorosa - Non Vintage

OTHER BEVERAGES

Pernod-Ricard USA

Alizé, and Kronenbourg 1664
Evian, Badoit, Sodas
Monin Syrups & Iced Tea, Caffé Nico Coffee
sponsored by Maximum Beverage

DISPOSABLES

sponsored by Sysco and Goldberg&Solovy

PARTICIPATING CHEFS

Juan Alonso – <i>Le Chene</i>	Akira Hirose – <i>Maison Akira</i>
Claude Alrivy – <i>(Paris)</i>	Patrick Jamon – <i>The Regency Club</i>
Cecilie Andersson – <i>Jonathan Beach Club</i>	Christian Kaufmann – <i>Emil's Swiss Pastry</i>
Conny Andersson – <i>AK Restaurant</i>	Louis Laulhere – <i>La Vie En Rose</i>
Andre Angles – <i>Frenchy's Bistro</i>	Josie LeBalch – <i>Josie Restaurant</i>
Philippe Arnulf – <i>France Bakery</i>	Bruno Lopez – <i>Hotel Bel Air</i>
Rene Barge – <i>(Newport Beach)</i>	Florent Marneau – <i>Marche Moderne</i>
Jean Bellordre – <i>(Santa Monica)</i>	Willie Mattice – <i>(Culver City)</i>
Roger Berson – <i>LA Patisserie</i>	Jean-Francois Meteigner – <i>La Cachette</i>
Romain Bertein – <i>Long Beach City College</i>	Joe Miller – <i>Joe's</i>
Michel Blanchet – <i>Michel Cordon Bleu</i>	Christian Monchatre – <i>Jonathan Club</i>
Jean-Pierre Bosc – <i>Mimosa</i>	Michel Ohayon – <i>Koutoubia, La</i>
Serge Bonnet – <i>Café Provencal</i>	Joe Oliveira – <i>Jonathan Club</i>
Jean-Jacques Bouche – <i>(West Hollywood)</i>	Emil Perez – <i>(Las Vegas)</i>
Camille Crochet – <i>(Los Angeles)</i>	Sebastien Pfeiffer – <i>Sofitel LA</i>
Josiah Citrin – <i>Melisse</i>	Derek Poirier – <i>Valrhona USA</i>
Bruno Commereuc – <i>Le Saint Amour</i>	Didier Poirier – <i>71 Palm Restaurant</i>
Dana Cummings – <i>Day Break Gourmet Café</i>	Dominique Raynal – <i>The Regency Club</i>
Murat Day – <i>Art Institute of California, OC</i>	Karim Razgallah – <i>(Los Angeles)</i>
Christian Desmet – <i>Woodland Hills</i>	Christian Rebufat – <i>Babette's Bakery</i>
Jacques de Quillien – <i>Pescadou Bistro</i>	Michel Richard – <i>Citronelle&Citrus</i>
Jacques Duc – <i>Robby J's Bistro</i>	Sylvain Rivet – <i>Amuse Bouche</i>
Daniel Durfort – <i>San Antonio Winery</i>	Peter Roelant – <i>Wine Bistro</i>
Bruno Egea – <i>The Fairmont Hotel</i>	Edmond Sarfati – <i>(Santa Ana)</i>
Ken Frank – <i>La Toque</i>	Pierre Sauvaget – <i>Bel Air Bay Club</i>
Pascal Frapech – <i>(Woodland Hills)</i>	Markus Schaedler – <i>Overhill Farms</i>
Neal Fraser – <i>Grace Restaurant</i>	Silvio Serrapica – <i>Chef Serra Culinary Consulting</i>
Michel Garic – <i>(North Hollywood)</i>	Berty Siegels – <i>Pacific Dining Car</i>
Roberto Gerometta – <i>Nestle Food Services</i>	Roland Speisser – <i>Rational USA</i>
Alain Gilot – <i>Bistro 44</i>	Kenjiro Taka – <i>Amada Plaza</i>
Martin Herold – <i>Los Angeles</i>	Jacques Tokar – <i>Ice Carving by Jacques</i>
Christiane and Andrew Higgs – <i>Le Petit Chateau</i>	Yvan Valentin – <i>Sweet Temptations</i>