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# AN AMERICAN FIRST

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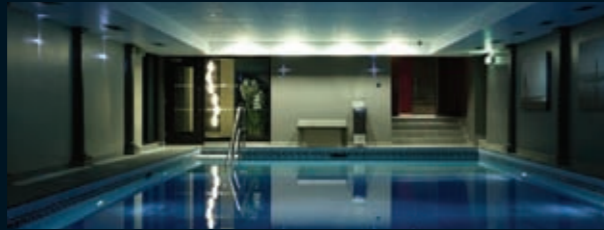


is overlooked, La Torretta Del Lago creates an unparalleled environment of luxury and relaxation with Chez Roux as it's crown jewel. Situated one hour north of Houston on the shore line of pristine Lake Conroe, Chez Roux offers amazing views and beautifully designed modern surroundings, as well as a contemporary French menu with emphasis on local and fresh products. Through a seamless blend of European style, the highest level of service and a dash of southern warmth, Chez Roux at La Torretta Del Lago Resort & Spa™ draws an international crowd amid the only upscale lake resort in the South.

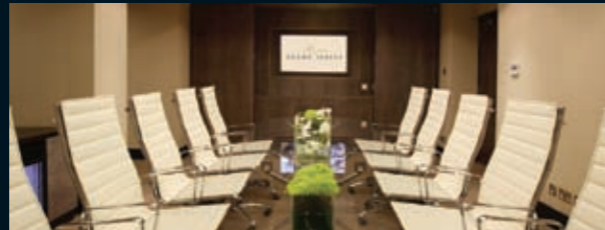
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## Le Gavroche

Since it opened in 1967, Le Gavroche has set the standards of cooking and service by which others are judged. It was the first UK restaurant to be awarded one, two and three Michelin stars. The chef de cuisine is Michel Roux Jr, who took over the reigns from his father, Albert in 1991. The fact that Le Gavroche continues to maintain the highest of reputations amongst both diners and critics is testament to the excellence of the food being prepared by Michel. At Le Gavroche no detail is



overlooked in a restaurant which can feed seventy people at once, and there is a sense of unremitting concentration and effortless attention to the needs of the client. Over the last forty years, during which many great restaurants have come and gone, the experience of dining at Le Gavroche has remained synonymous with a timeless excellence. The restaurant is open Monday to Saturday with the exception of Saturday lunchtime.



Michel Roux Jr. in his kitchen. Photograph courtesy of Richard Gleed

## Michel Roux Jr.

Michel Roux Jr. became chef de cuisine at the world famous Michelin starred Le Gavroche restaurant in 1991 and is the acclaimed author of four cookery books. He honed his award



winning skills working for master chefs in Paris, Lyon, Hong Kong and London, spent two years with Alain Chapel and cooked at the Elysée Palace (left) for President Mitterand.



## Emmanuel Landré

Silvano Giralдин retired as Maitre d'Hotel in August 2008 but continues to be a director of the company. At the same time, two important promotions were made – sous chef Rachel Humphrey becoming head chef, and Emmanuel Landré moving from assistant to general manager.

Emmanuel started at Le Gavroche as commis waiter in 1998, progressing to Maitre d'hôtel, 1er Maitre d'hôtel

and assistant manager. Chef Patron Michel Roux Jr. summarised the transition as follows: "Silvano is an institution, a dear friend, and so very loved by Le Gavroche and our customers. But with every closing chapter comes the start of a new one, and we are confident that Emmanuel will continue the tradition of excellence Silvano has built for so many years. These are exciting times."





“Absolute simplicity is, indeed, the best way of being distinguished.”  
CHARLES BAUDELAIRE

*monochrome grand siècle par Kenji Toma*





## Rachel Humphrey

**“Le Gavroche is an institution and I feel privileged to take on the responsibility of Head Chef”**

Rachel Humphrey has been appointed Head Chef at Le Gavroche restaurant.

Rachel joined Le Gavroche as an apprentice in 1996, working her way up to become the first female chef at Le Gavroche in its 40 year history.

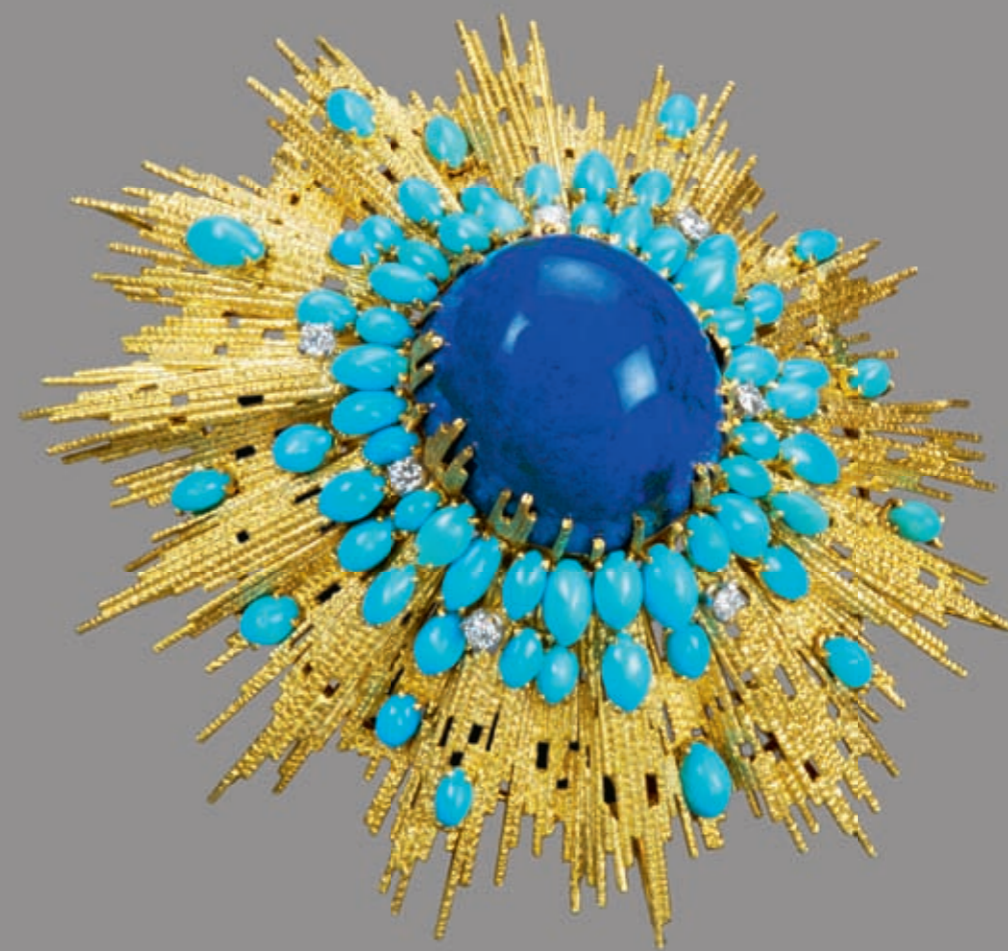
Chef Patron Michel Roux Jr said: “Rachel has proved to be a highly talented chef with a thorough understanding of French cuisine, leaving no doubt she was ready to take on the role of Head Chef. The whole Le Gavroche team is behind her.”

Rachel said: “Le Gavroche is an institution and I feel privileged

to take on the responsibility of Head Chef at such an iconic establishment. Continuing to learn from Michel Roux Jr while working with such an experienced team, both in the kitchen and front of house, make this an unbelievable opportunity.”

As Head Chef, Rachel will manage the entire kitchen – from preparation to plating up.

Rachel moved from apprentice to 1st Commis in 1998, became Chef de Partie in 2003 and was appointed Sous Chef in 2004 before taking the reigns as Head Chef in April this year.



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# A new team at Le Gavroche

*From left: David Galetti – Head Sommelier; Emmanuel Landré – General Manager; Rachel Humphrey – Head Chef; Silvano Giraldin; Enrico Molino.*

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## A true culinary experience

Le Gavroche is a perennial favourite of London's gastronomes not only because of the food but because of its legendary service. Director Silvano Giralдин who has been at Le Gavroche since 1971, runs a team that has received countless awards for a dedication to the customer that has been described as "deliciously, almost naughtily old-fashioned" but which Silvano perceives simply as a commitment to provide a true culinary experience. "When you dine at a fine restaurant you should expect

not only the finest food but also to be treated like royalty. My team go out of their way to ensure that each and every diner is looked after in a very special yet efficient and unobtrusive manner."



"For many people, Silvano is Le Gavroche, the quintessence of urbane grace, infallible manners, firm command. The kitchen may be the great engine of Le Gavroche but it is Silvano who keeps the magnificent craft pointing in the right direction and steady as she goes."  
 Matthew Fort



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**M**ICHEL ROUX JR is one of Britain's most acclaimed chefs. Here he shares his life story and knowledge on many aspects of food, from roasting and dressing salad leaves to composing a balanced meal.

His new book, *A Life in the Kitchen*, will be published on 29 January 2009. It includes more than 100 approachable recipes with an emphasis on family cooking – the recipes Michel remembers from childhood, those regional French dishes that are part of the repertoire of his extended family and those he now enjoys cooking at home with his wife Gisele and daughter Emily.

Michel is a keen fisherman and an avid Man U supporter. He enjoys classic cars and is a veteran of sixteen marathons (his best time is 3 hours 13 minutes).

Food has always been the single most important thing in my family. We always sit down for lunch or dinner, we talk about what we are eating, and then what we'll eat for the next meal.

When I was a child, my father, Albert, worked as a private chef in a large house in Pembury, Kent, and my mother helped him. Both have exceedingly fine palates and so I remember some differences of opinion about how to prepare certain dishes. My father would encourage us to try a little wine and he would explain the difference between Beaujolais and a claret.

As I grew up, there was never any doubt in my mind about what I would do. More than anything, I wanted to join the family business. But I had to serve my apprenticeships first. I worked first under the famous Maitre Pâtissier Hellegouarche in Paris and then under the legendary Alain Chapel, whose restaurant was in a little village called Mionnay, outside Lyons.

Later, as part of my national service, I went to work in the kitchens of the Elysée Palace, when Francois Mitterand was President. It was an amazing experience – the Elysée Palace was run like a very large and very grand private house. The food was *maison bourgeois* – classic food, a bit like the things you would cook for yourself, but you had staff to do it for you.

For the last few months I was in charge of breakfast for President Mitterand, and he had a gargantuan appetite. I would make for him scrambled eggs with lashings of butter and cream served in a football-sized brioche.

At right: three pictures of Michel as an apprentice chef in Paris.





The plates and table setting were always arranged by in-house staff. There were staff responsible for the china, and others responsible for the glasses and the cutlery. They all wore gloves to keep things clean and polished, even just to put them away. Everything was just so pristine. For the important banquets, the most ornate china, always in regal blue from Limoges, would come out together with the gold plated cutlery. It was counted out and counted in and we were always terrified of handling it in case we dropped something or cracked it. I never got to see the actual stores, because there was a lot of security and everything was locked away very carefully. And we weren't allowed to go upstairs to see the banquet rooms although I did know guests sat at long tables, not at a series of round ones.

Guests were served only the finest wines, and nothing except French. The wines were chosen by the sommeliers. Even for a casual lunch or dinner, the sommeliers chose the wines with great care. Sadly, I never got to see the cellar, although I knew it was huge. It was kept under lock and key - several locks and keys, in fact.

President Mitterand personally checked and oversaw all the menus for state banquets. There was never any question about this, and he had very definite tastes. The head chef would go up to see him with his menus and come back with big red lines all over his pages and commentaries on certain dishes, about his menus and his choice of dinner. You could always tell when the meeting didn't go very well because he'd come charging back down to the kitchens,

mumbling and whinging to himself, but making sure everyone could see and hear. Many times I saw Bernard (SURNAME?) coming down in a complete rage, slamming doors and rattling pots and pans because Mitterand had disagreed with his choice of dishes. Bernard would throw his menus onto his desk. Above his desk was a portrait of the president of the time, and he'd look up to it and shake his fist and start swearing at it.

Breakfast was served only to President Mitterand and for the last few months of my time there I was in charge of preparing it for him. Like most Frenchmen, he had a gargantuan appetite. He was told by his dietician that he had to eat a good breakfast, and also a lot of seafood. So sometimes he had oysters, and occasionally he had a mollusc called violet. Or he would ask for scrambled eggs which I would make for him with lashings of butter and cream. Not particularly healthy, but absolutely delicious.



#### The perfect creamy scrambled eggs

SERVES 4

- 8 free range hen eggs
- 2 tablespoons unsalted butter
- 4 tablespoons double cream
- salt, freshly ground pepper

Take a heavy saucepan and smear the butter inside, then break the eggs into the pan. Place over a medium to high heat and only using a wooden spatula start to break up the eggs and stir. (Never, ever use a whisk). Using the spatula scrape the pan to lift off the egg that is catching on the base. Continue to cook and gently stir do not beat the eggs should have big chunks of white and yolk clearly defined. When almost completely cooked yet still a little runny take off the heat and add the cream, salt and pepper, leave for 2-3 minutes in a warm place before serving.

#### LOBSTER AND MANGO SALAD

SERVES 4

- 2 cooked lobsters 500-600g
- 1 ripe but firm mango
- 1 avocado
- 12 basil leaves
- 2 lime juice
- 4 tablespoons extra virgin olive oil
- 2 spring onions sliced
- Salt - green Tabasco
- 1 lime peel cut into thin Julienne and cooked in a sugar syrup

Cut the lobster tail meat into medallions and all the rest into dice. Peel the avocado and mango and also cut into dice, add the spring onion, seasoning, lime juice and peel, torn basil leaves and olive oil, very gently toss and either place in glass bowls or into little endive leaves.



#### ROASTED GUINEA FOWL WITH CHICKPEAS AND OLIVES

SERVES 4

- 1 guinea fowl
- 4 tablespoons olive oil
- 120g chickpeas
- 12 cloves garlic
- 24 assorted olives stoned
- 4 anchovies
- 1 sprig rosemary
- 1 bay leaf
- 1 tablespoon crème fraîche
- 1 sprig basil
- salt, pepper
- 100ml Madeira

Soak the chickpeas overnight in cold water then rinse and drain. Cover with fresh water add the bay leaf and rosemary and bring to the boil. Then gently simmer for 45mins or until tender, you may have to add a little boiling water to top up. Once cooked leave to cool in the water. Peel the garlic cloves and then put in a saucepan and cover with cold water add a pinch of salt and bring to the boil. Drain and repeat this 3 times. This will make the garlic tender, sweet and less aggressive to taste. Set aside for later use. Take the oven ready guinea fowl season it well with salt and pepper, add the spoon full of crème fraîche in the cavity along with some seasoning. Now roast the bird in a roasting tray with the olive oil, first searing all sides on the stove then placing in the oven adding the butter at 180c basting frequently. The guinea fowl should take about 40mins to cook, remove from the roasting pan and put aside in a warm place to rest. Now place the roasting tray over a medium to high flame, add the olives, drained chickpeas, and garlic, cook, and stir a little for 4-5mins. Then pour into this the Madeira and 4 tablespoons of the cooking water from the chickpeas. Boil this for 5mins then add the chopped anchovies a generous amount of pepper, the juices from the guinea fowl cavity and any that have run. Just before serving, add the coarsely chopped basil and a drizzle of good olive oil.



#### SALAD LYONNAISE

The classic Lyonnaise should be made with dandelion salad but this can be a little bitter for some peoples palate. If you are lucky enough to have a garden with untreated parts to it, you can pick your own or alternatively use frizzle salad also called curly endive.

SERVES 4

- 4 hen eggs
- 400g Dandelion or Frizzle salad
- 180g smoked streaky bacon
- 2 tablespoons red wine vinegar
- 4 tablespoons olive oil
- white wine vinegar
- 20 thin slices of small baguette bread
- 2 cloves garlic



Pick, wash and dry the salad leaves. Cut the bacon into strips or batons place them in a non-stick pan with a drop of olive oil put over medium heat to slowly cook. Put a saucepan of water on to boil with a generous splash of white wine vinegar. Dry the baguette slices in a warm oven until dry and crisp, then rub with the garlic. Carefully crack the eggs and pour into simmering vinegared water to poach. The eggs should take about 4mins to be cooked yet the yolk still very runny. Pour the golden brown bacon and the fat onto the salad with the croutons, vinegar and remaining olive oil, season lightly with salt but generously with pepper, toss and finally place the drained hot eggs on top.

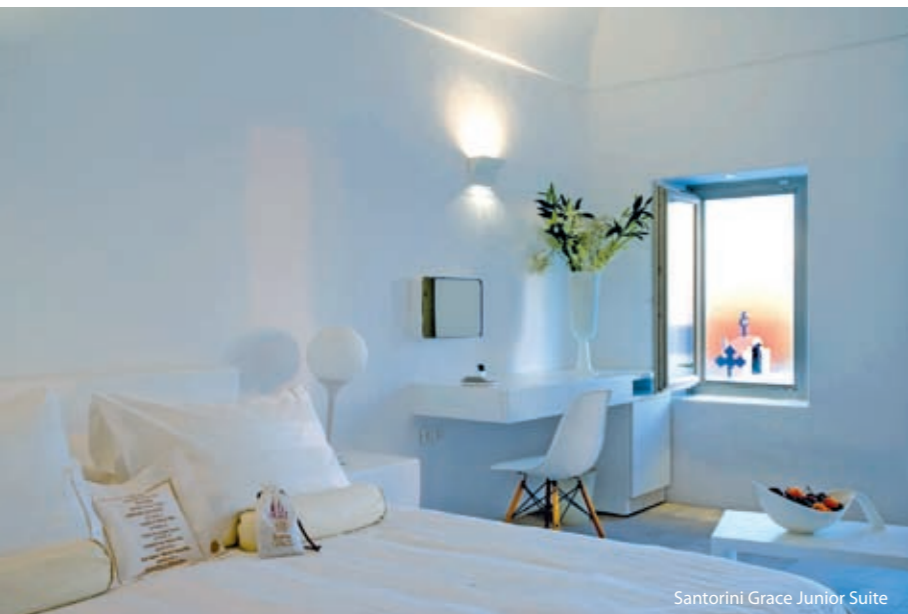
Michel took over running Le Gavroche from his father in 1991. At first he changed nothing, and gradually he started to adjust the classic dishes to the modern, lighter palate, retaining the two Michelin stars throughout.



A selection of recipes from the new book. Michel inspects the cheese board at Le Gavroche.



Poolside at Santorini Grace



Santorini Grace Junior Suite

# GREEK ISLAND GRACES

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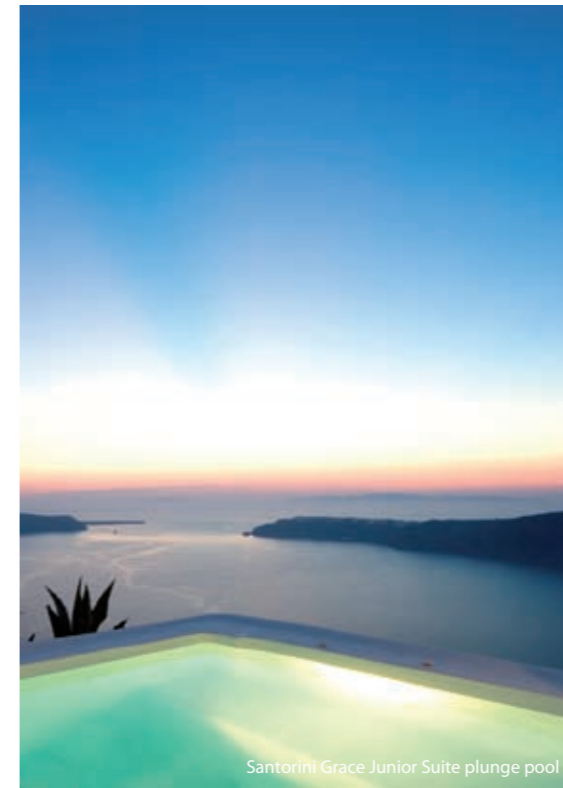
Each uniquely styled room and suite is cool and contemporary, and fragranced with your choice of essential oil. The seven-choice pillow menu requires a decision, then its blissful slumber on comfy king-sized beds with crisp linens and super-light goose-down duvets. The restaurant terrace inspires the romance of dining al fresco under a moonlit sky.

For pure indulgence, Champagne breakfast is served all day; the pool beckons, as do delicious pool bar snacks, which may encourage a visit to the well equipped hotel gym! Beside the hotel is the tiniest church, Agios Ioannis Katiforis, perfect for anniversary blessings.

On vibrant Mykonos, overlooking the sandy beach of Agios Stefanos just north of Mykonos Town, is the avant-garde and intimate award winning Mykonos Grace. The 31 light and airy rooms and suites have the latest high tech wizardry, and many feature terraces with plunge pools, from which views across the Cyclades to Delos island are panoramic.

A pampering spa and fitness room are housed within traditional Mykonian architecture, subtly blending with the interior chic and contemporary design. Huge double sun-beds inspire cosy relaxation beside a cool blue pool. The buzzy restaurant serves irresistible dishes created daily from Chef's local and Mediterranean repertoire.

Kea Grace opens in 2010, and expect more Grace boutique hotels on the Greek horizon and beyond.



Santorini Grace Junior Suite plunge pool



A Mykonos Grace Senior suite

For pure indulgence Champagne breakfast is served all day



Pool bar at Mykonos Grace

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## Biodynamic Food Fortnight returns for its second year

Biodynamic Food Fortnight returned for its second year with a launch at London's Borough Market on 3 October 2008.

**"I consider biodynamic produce to be absolutely of the highest standard"**

employed by farms supporting this type of agriculture, which includes my friends at Heritage Prime.

The fortnight, which concluded on 19 October, included events across the UK raising awareness of biodynamic produce and farming methods. Selected restaurants offered special promotions and opportunities to taste biodynamic products.

"I consider biodynamic produce to be absolutely of the highest standard, and certainly my customers appreciate its quality. Biodynamic Food Fortnight is an event that I am delighted to support, and I hope that it stimulates the interest of the public not only in cooking, but in the provenance and quality of the ingredients they are cooking with."

The fortnight was supported by Michel Roux Jr, chef patron of Le Gavroche and a long time supporter of biodynamic farming, who said: "I have used biodynamic meats, vegetables and herbs at Le Gavroche for a number of years, and have a great deal of respect for the methods



Biodynamic Food Fortnight also features displays of biodynamic products across the country and a series of farm open days. Further information can be found at [www.biodynamic.org.uk](http://www.biodynamic.org.uk).



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## Chefs on the Run

FLORA'S 'Chefs on the Run' team challenge Fuller's 'London Pride' team in the FLORA London Marathon

Nine of the industry's top chefs have come together to compete against a team of brewers in this year's FLORA London Marathon on Sunday 13th April. The 'Chefs on the run' team, led by Michelin starred chef, Michel Roux Jr, will take to the capital's streets, after months of healthy eating, training and preparation, to run 26.2 miles in pursuit of personal pride and fundraising goals.

The team of chefs, brought together by FLORA, include the nine-times marathon runner and culinary legend Michel Roux Jr, chef de cuisine at Le Gavroche; Hospitality Action's lifetime achievement winner Anton Edelman; Jerome Ponchelle, chef de cuisine at The Wiltons; Robert Clayton, executive chef at Merchant Inns; Jean Luc Hoes, chef at Coq d'Argent; Rapheal Rispal, sous chef at Easy Gourmet; Paul Robinson, chef at W heatsheaf Inn; Christophe Gueraud, former head chef of Michelin starred restaurant L'Escargot and Unilever Foodsolutions' very own development chef, Shane O'Connor.

The challenge has been set to see which of the teams will cross the finishing line in the fastest time – individual times will be collated and an overall time given to the team. A group of runners from Fuller's ran last year to celebrate the company's first year of sponsoring the event, so they were keen to take on the challenge and go head-to-head with the chefs.



Category Director Unilever Foodsolutions, Susan Gregory, comments, "We're delighted to be working with London's last remaining family brewer in promoting the benefits of a healthy lifestyle and the importance of eating and drinking sensibly. The challenge will generate great excitement on the day and we hope it will incentivise the runners to push themselves that little bit further."

Susan continues. "It's fantastic to see so many of our industry's finest coming together and competing in one of the world's greatest marathons. For the runners to commit to

such a worthy cause and to use the little spare time they have to train is really something. It's going to take hard work and determination but we're confident that they'll do it and raise a lot of money for their charities in the process."

As part of its ongoing commitment to improving the nation's heart health, FLORA continues to sponsor the FLORA London Marathon, which encourages physical activity and healthy eating. By training for the FLORA London Marathon the teams, and other individuals, are making the ultimate commitment to their heart health and setting the benchmark for a continued healthy lifestyle in the future.

For more information on the FLORA 'Chefs on the Run' team, the charities they are running for and FLORA products please visit [www.unileverfoodsolutions.co.uk](http://www.unileverfoodsolutions.co.uk) For further information on the 'London Pride' team and Fullers, please visit [www.fullers.co.uk](http://www.fullers.co.uk)







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Silvano as a young Sommelier in charge of Le Gavroche cellar, 1975

## The godfather of the 'Art of the table'. History of a legend...

Silvano Girdalin is considered the godfather of the 'Art of the table' in London and has been the public face of Le Gavroche for more than thirty years.

Born in 1948 in Padua, Italy, into a farming family, Silvano started his career by enrolling at the local catering college at a very early age. Set on travelling through Europe to learn languages and experience life in different countries, a young Silvano worked in Italy, Belgium and France until he reached London and Le Gavroche by the age of 23. >>

**"the public face  
of Le Gavroche for  
over 30 years"**

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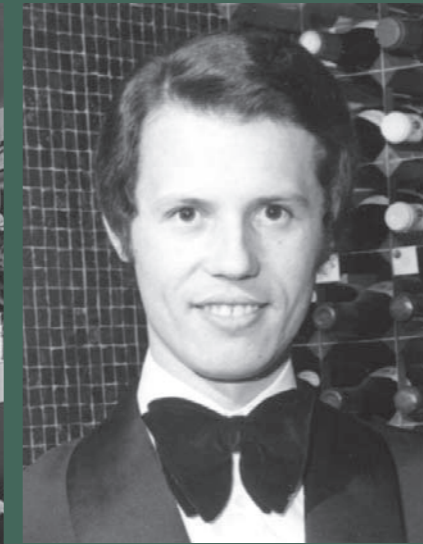


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SILVER INSTINCT



A young Sommelier in charge of Le Gavroche cellar, 1975



A young Sommelier at Le Gavroche, 1975



1975



Young day in Le Gavroche with Chef Jean-Louis Taillebaud in Lower Sloane Street, 1976



A.H. Roux, 60th Birthday



2000



Chateau Latour Party 1999



Party at Le Gavroche 2001



Silvano at Le Gavroche with Brian Maule ("Jockey")



2000

**"the youngest award winning restaurant manager in London"**

He soon climbed the rungs at Le Gavroche, starting as a waiter in 1971, then sommelier and maitre d'. and was promoted to general manager in 1975, becoming the youngest award winning restaurant manager in London at the age of 27.

Silvano has done more than anyone else to preserve and

develop table service in the UK and he is a revered tutor of Maitre d'Hotels. He is the founding chairman of the "Les Arts de la Table" section of the UK branch of the Academy of Culinary Arts and created the first "Meilleur Ouvrier de Grande Bretagne" or M.O.G.B. for Service competition, known now as Master Craftsmen. >>



1992



Amira Party with Giuliana Ambrosini and Vinicio Cava, 1984



Enjoying a nice Havana cigar



1996



Cateys "Special Award" in 2000



1996



Picture from the Observer Magazine – Maitre d' of Maïtra d'



London Restaurant Award for service – ITV Carlton with Mr. Riva



2000



...with Thierry Tomasin at Le Gavroche



In the kitchen of The Grosvenor House for the party of Mr. Daloul (son's wedding)

His protégés include the well respected Thierry Tomasin of a legendary ability to make people feel relaxed, Silvano Angelus, London; Diego Masciaga and Benoit Radenne of continued to welcome guests from all echelons of society from The Waterside Inn, Bray; Michel Lang of Ducasse's, Louis XV, Monte Carlo, Monaco; Jean-Pierre Durantet, Jean-Claude Breton, Enzo Casini, Dominic Corolleur and Frederic Sirieix. Fluent in five languages and possessing

**"a legendary ability to make people feel relaxed"**

Among numerous awards over the years, he most recently won 'Restaurant Manager of the Year 2007' at the Front of House Awards. Alas, we must say farewell. ☹

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as if Buenos Aires wasn't romantic enough, with Elsa's skilful tuition, our feet instinctively picked up the steps of the ancient courtship ritual which is the tango.

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Llangedwyn shoot, Wales, December 2007



Shooting Party in Estepa, Spain

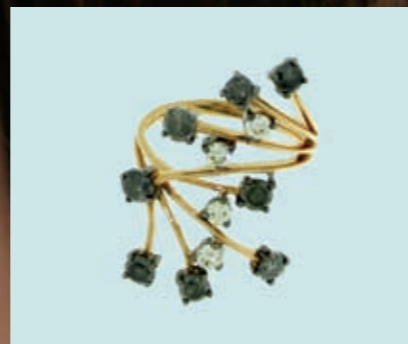
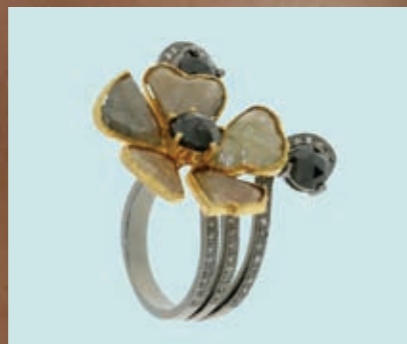
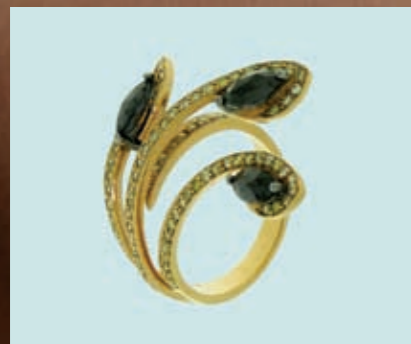


Hare shooting with Antonio Battistella in Mildenhall

Partridge shooting in Telavera de la Remma, Spain with Amezola de la Mora

Rough shooting in Mildenhall with Antonio Battistella and Dr Piero Tresolio

# Silvano's passion outside of Le Gavroche



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Stephen Clark



Mr. Crispin Odey



Mr. Glenn McCorquodale and Jo Sharma



Mr. Simon Mace



Richard Shepherd

# A suitable fairwell party for Silvano Giralдин at Le Gavroche

A selection of the people present at Silvano's retirement party at Le Gavroche.



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Mr. Richard Corrigan



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Sir Francis and Lady Mackay



Edward Griffiths



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Tom Parker Bowles



Monica Galetti with Raymond Blanc



# Energising your business with great food and service

At Restaurant Associates, we are extremely proud of our long-standing relationship with Albert Roux, Michel Roux Jnr, and renowned Le Gavroche restaurant director, Silvano Giralдин. Working with our culinary and front of house teams, they bring the inspiration and expertise of the Michelin-starred Le Gavroche, to some of the most prestigious institutions in the city.

Through masterclasses, restaurant secondments and skills competitions, the Le Gavroche team instills its classical style of French cuisine in our chef training to develop contemporary European dishes that use the freshest seasonal and local ingredients. Their investment in service skills training by Silvano Giralдин has raised the talent of our people to a standard that is second to none.

With this, Restaurant Associates is deeply honoured to be part of the Le Gavroche family.

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Mark and Charlotte Moorhouse



Albert Roux, Raymond Blanc and Silvano



Boubacar Gassama with Mr. Guillaume Rochette



Mr. Rémy Lyse and Guillaume Rochette, Antonio Battistella, Nick Lander



Monica Galetti with Damien Rice



Alexandre and Irene Giralдин (Silvano 1st son and his wife)



Mr. Jason Yapp with Tom Ashworth



Mr. Alain Desenclos with Mr. Jean-Pierre Janoueix

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Jojo Grima



Carolyn and Anthony Ward



Albert Roux



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Mark Walford



Henry Stoye, Antonio Battistella and Emma Walford



Antonio Battistella, Luca dal Bosco, Michel Roux, Alberico Penati, Sergio Rebecchi



Marcus Wareing, Jean-Claude Breton and Thierry Tomasin



From left - Jane Apthorp, Albert and Cheryl Roux



From left - Alexandre Giralдин, Emily Roux and Sebastien Giralдин



William McNamee



Silvano and his son Sebastien



From left - Irène and Silvano Giralдин, Pierre Koffmann and Jean-Claude Pantellini



Diane and Duncan Whitecross



Fred Sirieix



From left - William McNamee, Steven and Marjorie Doherty



From left - Silvano, Marlyse Beaujeu, Claire Koffmann and Marc Beaujeu



From left - Emmanuel Landré, Diane and Duncan Whitecross and Fred Sirieix



Antonio Battistella with Silvano and Irène Giralдин



Lady and Lord Sharman of Redlynch with Silvano and Irène Giralдин



John Apthorp



Sergio Rebecchi



Emma and Ian Rosenblatt



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From left – Judith Yapp, Jonathan Meades and Robin Yapp



Lord Sharman of Redlynch



From left – Irène Giralдин, Michel Roux and Giselle Roux



Mrs Olga de Corral with Mr. Antonio Battistella



Mrs Carolyn Ward with Mrs Cheryl Roux



Damien Rice



Alexandre Giralдин and Emily Roux



Monique Vittet-Roux (Michel's mother) and Michel Roux



Le Gavroche team with from left – Rachel Humphrey, Silvano, Emmanuel Landré, Ursula and Silvia Perbeschlager



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I feel honoured to know Silvano, a man who stayed loyal and dedicated to his place of work - Le Gavroche - helping turn this restaurant into a gastronomic institution with people from near and far all looking forward to being greeted by this warm and welcoming man. Silvano has become one of so few; reaching a standard and

status which has passed on to so many with a styled leadership full of personality. It is all of this that makes him A TRUE CULINARY LEGEND.

Silvano, we'll miss you.  
*Gary Rhodes*



Langedwyn shoot, Wales, December 2007

## Silvano's sporting life

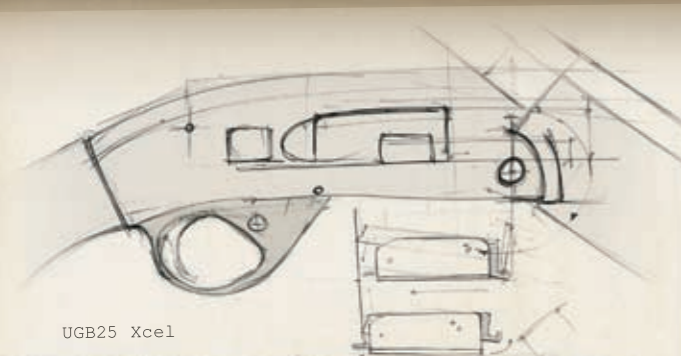
Le Gavroche's legendary maitre d', Silvano Giraldin, talks to Mike Barnes about his special reasons for looking forward to retirement.

Retirement for Silvano Giraldin definitely brings new opportunities. Over his 37 years at Le Gavroche he has made many friends. Now he will be able to spend a little more time with them away from the restaurant, primarily in some of the most beautiful countryside which England has to offer, for like them he is a keen game shot.

"We have some very nice sporting people come to the restaurant who I have got to know quite well over the years. It is surprising how many enjoy shooting and as a consequence they have invited me to their shoots" he explains. His retirement present from the Roux family was appropriately a pair of Beretta EELL 12 bores, made in Italy of course, the country of his birth.

>>

Beretta - not just guns!



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Silvano sporting his new Beretta guns, October 2008



Llangedwyn shoot, Wales, December 2007

**"He too was passionate about the sport and would take young Silvano with him from an early age on his hunting expeditions."**

It was here where the love of the sport first took hold. The family home was on the fertile Veneto plain, where his father farmed - 'a 25k bike ride from Venice'. He too was passionate about the sport and would take young Silvano with him from an early age on his hunting expeditions. "The most memorable shooting was on the Venetian lagoon where in late summer our quarry was migrating ducks. It was very exciting. We stood in large 1000 litre wine barrels known as Botti, cut in half, with a large stone in the bottom. So we were out there in the water closer to where the ducks would flight. I didn't go back to school until early October so we went to the lagoon as often as possible." The area has drawn hunters from far and wide over the years, and Ernest Hemingway was a regular visitor.

Pickings were otherwise pretty lean. "This was after the war and we were shooting for the table - we would probably bag only two hares per year on the farm." He first fired a gun when he was nearly eight years old, and remembers how proud he was to shoot

16 sparrows with one shot! "It was winter with snow falling, and we would lay an old door flat on the ground, propped up at one end on a stick. Then we put wheat under it to attract the birds to feed. Back in those days there were hundreds on the farm. I waited until the birds came to feed and then took my shot!" He was to also witness his father losing his thumb and the end of a finger when the barrels on his ancient muzzle loader blew up! Did that not put him off? "Not at all" he says, genuinely surprised that the thought should have crossed my mind. >>

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Llangedwyn Shoot, Wales, December 2007

**"I cannot think of more agreeable company in the shooting field"**

It was all a far cry to the sport he enjoys today but these were treasured formative years. He learned much of life and the importance of values as a child growing up in hard but very happy times on the family farm.

When after catering college he joined the Roux brothers in London he must have recognised kindred spirits. He discovered that they too were keen shooting men and a couple of years later he got his first taste of shooting in England when they invited him for a day on their shoot at Midenhall in Suffolk. Thirty five years later he still goes there, often accompanied by his attractive French wife Irene. "It is only a rough shoot, we do a lot of walking and on a good day we shoot maybe 20 head and five or six hares. But we get a real mix of species and it's a lot

of fun. The land is owned by a former Italian prisoner of war, who married an English girl - he started with 10 acres and has built it up to 1,000, now shared between the sons."

In conversation with regular diners at Le Gavroche he found that many are keen shots. "I have been very fortunate to have become friends with some very generous people." There is little doubt that the feeling is mutual - I cannot think of more agreeable company in the shooting field. "John Apthorp, the founder of Majestic Wines, is one of my very best friends - he is the most amazing person and very generous. He invites me to some lovely shoots and this year I am joining him for two days' grouse shooting on one of his moors. It will be wonderful."

>>



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His first experience of formal driven shooting came 20 years ago with Alex Brown at Manor Farm, Singleton in Sussex. "I loved it - it was easier than our rough shooting in Suffolk!" he laughed. Hampshire, Gloucestershire, Devon, Herefordshire, Berkshire - he is enjoying a busy season. "Paul Locke at Upwaltham, West Sussex was instrumental in me bringing over a team of top chefs from France to shoot on his estate, including Paul Bocuse, Georges Blanc, Bernard Loiseau, Jean Lameloise, Hubert Millet, Gaston Lenotre, Patrick Martell, Jean Pierre Vigato - all enthusiastic shooting men. There is a great affinity between chefs and the sport. Game is very much part of the food we prepare in our restaurants. These people also work in a claustrophobic environment, so what better escape than to beautiful countryside in pursuit of fine food that is also sporting quarry?"

**"There is a great affinity between chefs and the sport"**

of the Glorious Twelfth of August. "We had a party of elderly gentlemen who came to the restaurant from Paris in the last week of August for five or six years especially for the grouse." So how do they cook grouse? "Very simply - roasted with game chips, cabbage, wild mushrooms, bread sauce, with a little streaky bacon and a nice gravy. There is no recipe for grouse in French cookbooks - it simply does not exist". The bird is of course unique to the British Isles.

but they currently have an exceptional hare dish on the menu, Le Lievre a la Royale. "This is a complex dish" he explains "which only a classically trained chef would be able to prepare but it is exceptional."

Grouse of course kicks off the season and is on the menu for six weeks. They always serve grouse on the evening

Though having retired on August 30, Silvano says he seems to be as busy as ever. And not just with shooting. >>



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The restaurant is open for breakfast lunch and dinner and includes a special Sunday roast lunch trolley offering rib eye of Angus beef with Yorkshire pudding.

Dine at Brasserie Roux Heathrow Terminal 5 until 30th December 2008 and enjoy a complimentary glass of Champagne\* on arrival for members ( or readers) of Le Gavroche

To book, telephone Brasserie Roux on **0208 757 7777** quoting 'Le Gavroche offer' or visit [www.brasserierouxheathrow.com](http://www.brasserierouxheathrow.com) for more information

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Silvano Giralдин remains a director of the business, is a consultant to Le Gavroche, and does a lot of consultancy work with Albert Roux Fine Dining. The company has a contract catering business in the city working with leading banks such as Merrill Lynch, City Corps and UBS. He remains involved in the training of sommeliers and butlers. “It is something I very much enjoy - we have some fantastic young people.” Though rarely British. “In my 37 years there has probably been only one per annum. In the kitchen it has changed and 55% are now British, 25% rest of the world and 20% French, but no British waiters - for some reason service is not seen as a career in this country.”

**“he has groomed an outstanding team”**

Le Gavroche continues to hold its place as one of London's best, most consistent and popular restaurants. Its two Michelin stars, give an indication of how good it is, not overtly trendy, just excellent food, a great atmosphere

and brilliant service, overseen by Silvano, a maestro of his art and who was voted as last year's top London restaurant manager. One suspects that despite his 'retirement' little is likely to change - he has groomed an outstanding team. So when in February he is enjoying the final instalment of his retirement present, partridge shooting in Spain with Le Gavroche chairman Lord Sharman, he will be taking his shots in the knowledge that the business is in very good hands.

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## Time to relax for Silvano

"The regard in which Silvano is held by regular customers at Le Gavroche speaks volumes. Silvano deserves the highest of praise for his many achievements over the years and for his constant interest in training the next generation of young professionals. I can only wish him well; hopefully he will have time relax now and take a bit of time for his shooting days, which he loves!



We can't wait to see him at The Waterside Inn where Alain, myself, Robyn and the team will welcome him like a brother whenever he feels like it. He has been and always will be a part of the Roux family."

*Michel Roux*



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**FOOD PAIRING**  
Sensational with oysters and sushi

### BRUT RÉSERVE PARTICULIÈRE

Champagne Nicolas Feuillatte's Brut NV benefits from 3 years of cellar ageing, longer than many other houses' non-vintage cuvées. This ensures a highly consistent style. Its rounded, harmonious style make it the perfect wine to serve by the glass, or indeed, right through the meal.

**FOOD PAIRING**  
Ideal with lobster in a cream sauce, sole with girolles, or citrusy chicken brochettes

### BRUT ROSÉ VINTAGE 2003

A delicate pale salmon in colour, Nicolas Feuillatte Brut Rosé Vintage 2003 is packed with the aromas and flavours of redecourants, strawberries and cranberries. It is made predominantly from the red-skinned Pinot Noir grape, with smaller additions of Chardonnay and Pinot Meunier.

**FOOD PAIRING**  
The structure and weight of this wine make it an exquisite partner to spicy Asian cuisine or even red fruit desserts.

## Champagne Nicolas Feuillatte - Dare to be Different

Though just 30 years old, Champagne Nicolas Feuillatte has grown to become France's No. 1 Champagne, and the world's No.3. It lays claim to one of the largest range of wines amongst its peers and an inimitable, highly recognisable house style. Nicolas Feuillatte is making fresh, elegant champagnes according to the 'singular plural' philosophy – singular because of its unique style and plural due to the breadth of the range. Champagne Nicolas Feuillatte offers a variety of cuvées to suit every palate and occasion. Deeply imbued with the values of creativity and modernity, Nicolas Feuillatte has acquired a reputation for audacity in Champagne. It dares to be different.

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**CHAMPAGNE**

- Albert Lebrun - "Vieille France" - Rosé
- Comte Audoin de Dampierre - 1er Cru - Cuvée des Ambassadeurs
- Laurent Perrier - Brut
- Laurent Perrier - "Cuvée Grand Siècle"
- Laurent Perrier - Ultra Brut
- Laurent Perrier - Rosé Brut
- Laurent Perrier - "Alexandra" - Rosé
- Moutard - "Cuvée des 6 Cépages"
- Mumm - Demi Sec
- Mumm Cordon Rouge
- Mumm Grand Cru
- 'R' de Ruinart - Rosé
- 'R' de Ruinart - Brut
- 'R' de Ruinart - Blanc de Blancs
- Dom Ruinart - Blanc de Blancs
- Dom Ruinart
- Dom Ruinart - Rosé
- Charles Heidsieck - Mise en Cave en 1995
- Taittinger - Brut Réserve
- Taittinger - Brut Prélude
- Taittinger - Millésimé
- Taittinger - Prestige Rosé
- Taittinger "Comtes de Champagne" - Blanc de Blancs
- Taittinger "Comtes de Champagne" - Rosé
- Taittinger "Collection Corneille"
- Taittinger "Collection Vieira da Silva"
- Nicolas Feuillatte - Cuvée Palmes d'Or - Brut
- Veuve Clicquot Ponsardin - Rosé
- Veuve Clicquot Ponsardin - Brut
- Veuve Clicquot Ponsardin - Brut Réserve
- Veuve Clicquot Ponsardin "La Grande Dame" - Brut
- Veuve Clicquot Ponsardin "La Grande Dame" - Rosé - Brut



The Scrimaglio Winery is located in Italy's beautiful region of Piedmont, and covers an area of approximately four and one half acres. The two-story facility built in 1973 has an overall floor space of more than 13,000 square feet. The facility encompasses the wine making and storing sectors, the pressure tanks, a temperature controlled warehouse, and a nitrogen production plant.

The lower floor houses the wine making sector where the wines are worked as well as stored. The whites are kept at the temperature of 32 degrees F. in a facility capable of holding 2,000 hectolitres.

The reds are left to refine in large casks of Slavonian oak. These oak casks come from France, more precisely from the departments of Never, Vosges, Cher and Allier. The latter includes the famous Tronçaise, Robois, Espinace and Dreille forest.



[www.viniscrimaglio.it](http://www.viniscrimaglio.it)

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## CHAMPAGNE

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Lenoble - 1er Cru - Blanc de Noirs

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Henriot - Brut - Rosé

Henriot - Brut

Henriot - Rosé

Henriot - "Cuvée des Enchanteleurs"

Philipponnat Royal Réserve

Philipponnat - "Grand Blanc" - Brut

Philipponnat - "1522" - Brut

Philipponnat - "Clos des Goisses"

Duval - Leroy "Femme de Champagne" - Brut

Martel - "Cuvée Victoire" - Fût de Chêne

Jacquart - "La Cuvée Nominée" - Brut

Lanson - Blanc de Blancs

Lanson - "Noble Cuvée"

Lanson - "Noble Cuvée" - Brut Rosé

Gosset - Grande Réserve

Gosset - Grand Millésime - Brut

Gosset - Trophée Célébris - Rosé

Pol Roger - "Chardonnay" - Brut

Pol Roger - "Winston Churchill"

Amour de Deutz

Deutz - Blanc de Blancs

Jacquesson - Cuvée 731

Jacquesson - Signature

Perrier Jouët - Grand Brut

Perrier Jouët - "Belle Epoque"

Perrier Jouët - "Blason de France" - Rosé

## FINE AND RARE WINES BY THE BOTTLE



*“Alongside the classic labels, we champion small, boutique producers. Dynamic, exciting winemakers whose production is so limited that their wines are rarely seen in the UK.”*



**G**iles Cadman believes that what really sets his family-run business apart from other fine wine merchants is the ability of his clients to order fine and rare wines by the bottle.

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Giles shares a passion for fine wines with his clientele: from 1st growth Bordeaux, Grand Cru Burgundy and Super-Tuscans, to groundbreaking new wines from exciting, cutting-edge producers.

Winemakers who sit at the pinnacle of their craft, and unique artisans who challenge traditional boundaries and forge new frontiers in wine. Giles, together with his international team of experts, seeks to take the gamble out of fine wine buying whilst keeping in all the fun.

Fine wine deserves fine service and Giles Cadman would like to thank Silvano Giraldin for his care and attention over the years - we wish him a very happy retirement.



### Wines at Le Gavroche

Le Gavroche is acknowledged as having one of the finest and most extensive wine lists in London with more than 80,000 bottles of wine gracing the restaurant's cellars. The depth and breadth of the list ensures that there is something for every palette and budget including more than 80 half bottles.

Wine lovers can enjoy perusing the full list of over 2,000 options or alternatively the sommeliers will be delighted to recommend wines to accompany your meal. Those choosing the eight-course Menu Exceptionnel will be offered a different glass of wine chosen specifically to complement each course.



# VONDELING

One of only nine producers in the Voor Paardeberg, Vondeling wines are quickly gaining a reputation for excellence, after just 2 vintages since the Armajaro Group bought the estate in 2000. First developed as a vineyard in 1704, they have refurbished the winery and the vines to the highest standards and are now reaping the rewards for their efforts. This mountain just North of Paarl, is significantly cooler than Paarl, due to the effects of the South Westerly winds, straight off the South Atlantic. This results in more temperate wines, than are so often found in South Africa, with lower alcohols and greater flavour.

In 2008 three Vondeling wines won awards at both The Decanter Awards (the largest awards worldwide) and The International Wine Challenge. In addition the Vondeling Babiana won Gold at the Swissair awards as well as "The best kept secret".

Listed by such eminent chefs as Albert Roux and Rick Stein, these wines are also available for private sale.



## WHITE WINES

Sauvignon Blanc 2007  
Petit Blanc 2006  
Babiana 2006

## RED WINES

Baldrick 2007  
Erica Shiraz 2005  
Cabernet Sauvignon-Merlot 2005

## PUDDING WINE

Sweet Carolyn 2005

To find out more about Vondeling wines and to place an order call St. Aubyn Wines on 01264 737473 or email [rupert@staubynwines.com](mailto:rupert@staubynwines.com)

Further details available on [www.staubynwines.com](http://www.staubynwines.com)



## Wines specifically matched to the dishes of 'Menu Exceptionnel'

### LES VINS

Vondeling Babiana Noctiflora 2005  
Paarl South-Africa

Champagne Martel Cuvée Victoire "Fût de Chêne" 1998

Domaine Gavoty "Cuvée Clarendon" Rosé 2006  
Côtes de Provence

Gewurztraminer "Comtes d'Eguisheim" 2000  
Domaine Léon Beyer

Hermitage "Marquise de la Tourette" 2001  
Delas

Château Cabezac "Belvèze" 2004  
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## Matching Food and Wine by Michel Roux Jr

### PRE DINNER

What happens before a meal sets the tone for what you are about to receive. Gathering round with new friends or simply getting together with family, drink in hand, brings you into a nice relaxed mood, ready for the joys of eating and drinking. An hour is ideal for pre-dinner drinks, allowing ample time for the chef or host to make the last-minute preparations for the meal. Serve light snacks or canapes as there is nothing worse than drinking alcohol on an empty stomach. Not only does it go straight to your head, but it also blunts the appetite. Avoid peanuts and the like, though, as they will kill the taste of any decent wine you are serving. If you only have time to serve a packet snack, gourmet, hand-cooked crisps or pretzels are a safe bet. But don't overdo it - two types are more than enough. Don't serve them all at once and make them last. Think quality not quantity.

To open the appetite as the French say, you need something that will stimulate the taste buds. Champagne is ideal and a good sparkling wine also works well, but stick to dry or brut. In general, dry, bitter drinks make you hungry. Unless you're serving just one type of drink, such as a wine, most snacks will go with most drinks. Non-vintage Champagne, for example, is an ideal partner for little fishy or cheesy snacks and will not be overpowered by a spicy spring roll.



To enjoy life is to combine the company of good friends...



...with great wine



Chateau de Sours wishes Silvano Giraladin the very best wishes on his retirement.

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would like to wish Silvano Giraldin all the very best for his future.

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## Matching Food and Wine by Michel Roux Jr

### STARTERS

As a general rule, serve light before heavy, young before old, white before red. If you stick to these simple rules for serving wine, you won't go far wrong. The complications can come when you are trying to match the wine to food and make a balanced feast. Starters should usually be light affairs that won't spoil your appetite - even the more robust dishes in this section should be served in small portions so they don't fill you up too much. The same is true of the wine to be drunk with them. The alternative is to drink the same wine throughout the meal. If you want to do this, choose a medium-bodied, all-rounder, such as an oaked Chardonnay or a light Pinot Noir. Finally, don't forget that Champagne can work well throughout a meal, from the aperitif onwards.

Strong flavours need strong wines, but remember that you are at the beginning of the meal and what you serve now may compromise the wine for the next course. Think of quantity as well as the style of wine - you don't want to overwhelm people with large amounts of wine when there are still two courses to come.





## Mentzendorff & Co

*"Mentzendorff and Le Gavroche celebrate two historic milestones and take a tour to Domaine Chanson"*

2008 has been a memorable year for both Mentzendorff and Le Gavroche. Mentzendorff has proudly celebrated 150 years of association with Champagne Bollinger, making it one of the longest standing agency agreements in Britain, and Le Gavroche sees the retirement of Silvano Giralдин, the longest serving and arguably the most respected manager and mentor in the history of the London restaurant scene. Giralдин is retiring after 40 years of service during which time Le Gavroche has forged an excellent working relationship with wine shippers Mentzendorff.

To mark this momentous occasion, Mentzendorff invited Silvano Giralдин and his head sommelier David Galetti to visit Domaine Chanson in Burgundy. The visit, hosted by Alan Montague-Dennis of Mentzendorff and Gilles de Courcel, President of Domaine Chanson offered the opportunity to taste the wines of the recent 2007 vintage in the Bastion de l'Oratoire which forms a part of the old perimeter walls in Beaune. Chanson traces its history back to 1750 and has a long and illustrious reputation. Its relatively recent purchase by the Bollinger family in 1999 has led to a series of investments in the vineyard and winery to further improve the quality of their Domaine wines. The 2007 vintage was extremely rewarding for those who did not begin harvest too early with the best of the summer weather in September. The wines exhibit fine perfume coupled with great structure giving real satisfaction to winemaker Jean-Pierre Confuron, who is delighted with the results.

In honour of Giralдин's retirement, his love and passion for fine food and wine was acknowledged when his hosts entertained him and his sommelier at lunch in the three-star Michelin restaurant, Georges Blanc in Vonnas. Such is Silvano's reputation that M. Blanc himself greeted the party and created a personalised menu in his honour. Several highlights from Domaine Chanson accompanied the lunch including Beaune Clos des Mouches 1er Cru Blanc 2005, Pernand Vergelesses Les Caradeux 1er Cru 2006, Beaune Clos des Feves 1er Cru 2001 (monopole), and Charmes Chambertin 2000.

Mentzendorff would like to take this opportunity to thank Silvano once more for his incredible passion for their portfolio over his 40 years in office at Le Gavroche, from Champagne Bollinger to Taylor's Port, M. Chapoutier to Klein Constantia, these wines have found a true home in the cellars of Upper Brook Street, where they will hopefully stay for many years to come.



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CHATEAU  CABEZAC

**Silvano, Gentleman Master in food and wine.**

The first time I met Silvano, it was in the late 60's at "Le Gavroche" at the time of Chef Albert Roux.

I was accompanying my father who used to entertain regularly one of his customers and friends.

Both were connoisseurs and collectors of classic Bordeaux. Le Gavroche cellar was renowned for its excellent selection of Bordeaux Grands Crus.

That very first day Chef Albert had decided to add a touch of Italy to his traditional French cuisine and had prepared as hors d'oeuvre a "rizzotto aux cèpes".

I could see immediately that my two accomplices were puzzled as to which classic Bordeaux would best pair this dish. I could hear the words 'Pauillac', 'Saint Julien', 'Château Beychevelles'.

Quietly Silvano who knew perfectly my father proposed his arbitrage and slowly but precisely started to speak about Italian wines such as 'Brunello di Montalcino', the 'grapes San Giovese', wonderful Toscana...My two Bordeaux fanatics were listening to him in a mortal silence. Can you imagine the restaurant manager interfering in their Bordeaux territory? It was almost a casus belli. Then slowly I could see from the sparkle in their eyes that they were absolutely subjugated by the highly expressive Silvano's velvety voice (like a great Bordeaux). It was in French of course, perfectly spoken by Silvano. He had transported them to Toscana, visiting the beautiful castles of Gaiaa, Cassicaia, Fresco Baldi family, their beautiful vaulted cellars, their sumptuous guest houses, Bordeaux castles and hospitality were almost forgotten.

That was my first San Giovese master class. Silvano had completely convinced the two Bordeaux connoisseurs. The meal was a feast after 'Brunello' with rizzotto, we had more 'Brunello', Chef Albert was matching his gorgeous dishes with the San Giovese grapes.

This is Silvano's great talent. When I am in a good Italian restaurant around the world, discussing with the sommelier the value of their Brunello wine list, I can always hear Silvano's voice.

Yes Silvano is a master who has also trained sommeliers and maître d's who are now premiers in the best Michelin starred, AAAs and Zagat rated dining restaurants around the world.

Just an example: I was in the best seafront hotel in Barcelona having dinner in their gastronomic restaurant trying to explain, in my anecdotic Spanish, to the sommelier the recently acquired top quality of Languedoc wine and more specifically the Minervois where I own Château Cabezac. He refused to speak Spanish (he was a Catalan) and he did not speak English or French.

So he sent me his English speaking second sommelier -who happened to be Italian- started my recital once more in English about Languedoc, Minervois, Cabezac when this young charming Italian second sommelier gently stopped me and, in French, told me "Monsieur Dondain, I perfectly know your wine. I was serving Belvèze at the lunch menu at Le Gavroche under Silvano's guidance and I know also all the others wines from Cabezac served there". He continued by saying how he was regretting Silvano to whom he owed all his food and wine knowledge, and although Silvano was a very demanding person he was at the same time very humane and respectful of his staff.

Yes Silvano is definitely a gentleman. He was also a Professor teaching Good Food and Great Wines Science Studies. His chair was in "Le Gavroche".

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**Matching Food and Wine**  
by Michel Roux Jr

THE MAIN COURSE

Pairing food and wine should not be daunting. Foods have different flavours, textures and aromas and so do wines. The trick is to find the ones that not only work together, but also enhance each other.

Think of acidity in wine like lemon juice on an oyster or a piece of fish. Dishes that need a squeeze of lemon usually go well with fresh, zesty wines that have a little sharpness to them.

Full wines, red or white, have an almost mouth-filling texture. These would overwhelm delicate food and need dishes that are equally robust, rich in flavour and texture.

You also need to consider the sauce - rich meat-based, light and acidic, creamy, tomato-based and so on. A plain poached piece of turbot, for example, will need a different wine to a piece of the same fish roasted with a port jus.

Finally, look at the cooking method as this may also affect our choice. Poaching usually indicates lighter dishes, roasting entails caramelisation, grilling gives a slight carbon bitter taste to the food, a gratin usually involves cheese.

# Best wishes Silvano!



armit are delighted to have worked with Le Gavroche over the years and look forward to continued success in the future.

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All of us at **Wilkinson Vintners** wish the wonderful **Silvano** a very happy and extremely well deserved retirement.

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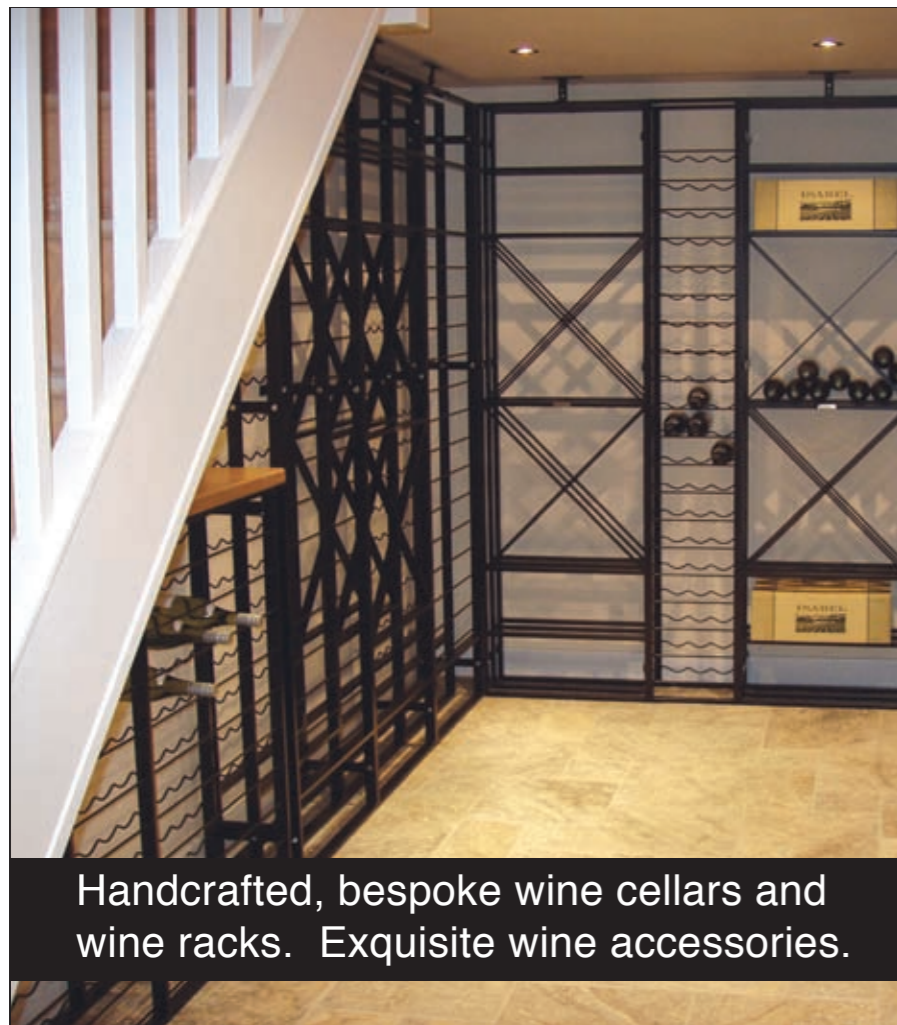


## Matching Food and Wine by Michel Roux Jr

### CHEESES

In my view, there are very few cheeses that go well with red wine. The deep-rooted belief that red wine and cheese are the perfect match should be well and truly forgotten. Even my wife will often say, "let's have some cheese to finish the red wine", and then choose a selection of goat cheese that would be better off with a crisp Sauvignon Blanc.

Cheese is probably the easiest food to experiment with in terms of taste and how wines and food interact with each other. Next time you choose a selection of cheese in a restaurant, don't eat them in the order the stuffy maitre d'hotel tells you to. Instead, try little pieces and take a sip of your wine after each. Decide which one goes best with the wine and finish with that. As you will soon find out, some matches are made in heaven, while others leave your mouth feeling like you have bitten into a piece of willow bark with a spoonful of washing-up liquid for good measure!



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## Matching Food and Wine by Michel Roux Jr

### DESSERTS

At this stage of the meal I feel that quality is much more important than quantity and a small glass of sweet wine is enough. In fact, I sometimes go without dessert and just sip the wine instead - although I might want a little more than just a small glass!

When choosing wine for desserts, think of similarities. Sweet Madeiras have coffee, milk, chocolate and nutty tones, so match well to dishes with those flavours. Muscats tend to be fruity so are good partners for desserts containing fresh or dried fruits, Asti Spumante is just right with fresh berries and biscuits. There are exceptions, but as a rule the wine should always be as sweet as the dessert, or even sweeter, for a perfect balance.

Sauternes, one of my favourite sweet wines, is made from Semillion grapes that have been affected by a mould called Botrytis cinerea (noble rot). When this happens, the grapes shrivel and the sugar becomes concentrated. During the wine-making process, not all the sugar is allowed to ferment into alcohol, giving a high residual sugar level and producing a deliciously sweet golden elixir.



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*Cher Silvano,*  
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*Danusia et Jacques*

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# RIDGEVIEW

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## RIDGEVIEW WINE ESTATE

RidgeView Wine Estate is a family company dedicated solely to the production of the highest quality sparkling wine from traditional Champagne varieties and methods. In just seven years of sales, RidgeView have won no fewer than 80 medals and 15 trophies in International and National Competitions (awarded English Wine of the Year in 2000 & 2002) and most excitingly in 2005 awarded the world wide trophy for the best bottle fermented sparkling wine in the highly regarded International Wines and Spirits Competition.



In 2007 alone RidgeView were awarded the Best International Rosé in the French competition Rosé du Mondial 2007, a Gold medal and 8th place in Vinales Internationals (sparkling wines of the world) and most magnificently the Trophy for the Grand Prix in Gastronomy awarded by Egon Ronay and the British Academy of Gastronomes.

Being just 88 miles north of Champagne with almost identical geology and climate, it is not surprising that the wine writers are comparing our wines to those of the quintessential sparkling wine area - Champagne. Our wines have featured recently in all the major papers including The Independent, Daily Mail and by Joanna Simon; wine writer for the Sunday Times who commented "this knocks spots off many a champagne".

RidgeView wines are sold throughout the United Kingdom in speciality retailers and restaurants and served in the British embassies of Paris, Brussels, Oslo and Madrid. The family's dedication to producing a world class product has assisted in the recent renaissance in popularity of English sparkling wines. RidgeView sparkling wines are to be found at Waitrose, Sunday Times Wine Club, Laithwaites, The Wine Society, Berry Bros, Fortnum and Masons, Laytons and other speciality resellers around the country.



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## What acclaimed critics say of Silvano Giraladin...

"Jonathan Meades took me to Le Gavroche in 2001 when I took over from him as The Times' restaurant critic, and introduced me to 'the best maitre d' in London'. I thought that must surely be flattery, myth-making and exaggeration. As a new, much younger critic, I would not be bound by the old traditions and values; I would find new and exciting ways to eat out, new ideas, new people. Seven years have passed now, and nobody, obviously, has come close to Silvano. The rest are pale imitations. Muppets. Boys in the shadow of the man. As far as my expectations of service go, Silvano ruined me for ever."

Giles Coren

"If anyone ever queries the contribution of the front of house to a restaurant's success, just ask them if they had ever been to Le Gavroche when Silvano was in charge."

Charles Campion

"If truth be told not many excuses are needed to visit Le Gavroche; one is also there to enjoy Michel Roux's superb cooking."

The Guardian Weekend - Simon Hopkinson

"Chef Michel Roux Jr has updated the classic haute French cooking of his uncle and father, while paying tribute to it, since he took over in 1991."

Eat London guide - Joe Warwick

"Joining Wallace...is Michelin-starred stove jockey Michel Roux Jr. He's a breath of fresh air on the show bringing real authority to the moments when he shoots down contestants' efforts ("Are you an architect or a chef?" he asks one guy about an elaborately structured plate of food), while his black eyes glint with barely concealed glee at the absurdity of it all."

Evening Standard - Ceri Thomas

"The cooking of Michel Roux Jnr, who took over way back in 1991, is true to the values of yesteryear but is not stuck in the past."

AA London Restaurant Guide 2009

"The Roux family business is cheffing and at Le Gavroche Michel (Jnr) plys his trade to some purpose; he's been head chef here for 17 years. This is an awesome French restaurant."

Charles Campion's London Restaurant Guide 2009



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## Menu Exceptionnel

### LE MENU

**Petite Salade de Homard à la Mangue et Citron Vert**  
Lobster Salad with Mango, Avocado, Basil and Lime

**Soufflé Suisse**  
Cheese Souffle Cooked on Double Cream

**Coquille St. Jacques Grillée, Compote d'Aubergine et Fleur de Fenouil**  
Grilled Diver Caught Scallop, Spicy Aubergine, Fennel Pollen and Parsley Coulis

**Escalope de Foie Gras Chaud aux Raisins et Pastilla à la Cannelle**  
Hot Duck Foie Gras with Grapes and Crispy Duck Pancake Flavoured with Cinnamon

**Joue de Boeuf Braisée à l'Ancienne, Cèpes et Purée de Panais**  
Tender Braised Beef in Red Wine, Parsnip Puree, Cepes Mushrooms and Bacon

**Le Plateau de Fromages**  
Selection of French and British Farmhouse Cheese

**Truffe Chocolat Amedei au Rhum Brun et Tuile aux Pralines de Lyon**  
Rich Amedei Chocolate Truffle Scented with Rum and Praline Crisp

**Tarte Tatin aux Pommes et Glace à la Vanille de Madagascar**  
Classic Upside Down Caramelised Apple Tarte with Vanilla Ice Cream

Café et Petits Fours





## THE CALABASH HOTEL & VILLAS

The Calabash is a top class property – arguably Grenada's best, but the emphasis is on understated elegance and West Indian informality, which is incredibly addictive. All 30 suites are styled with a luxurious contemporary feel, and breakfast is served to you privately each morning on your terrace. All suites face the gardens and the ocean and some have secluded plunge pools too.

The Calabash is also home to Gary Rhodes' fabulous restaurant. The food is simply outstanding and is complemented by a well stocked wine cellar as well as a magical ambience which can only be found in the tropics.

There are also five gorgeous fully staffed 2-5 bedroom villas exclusively for rental through the Calabash perched on adjacent peninsula with views to die for; a great choice for families and groups of friends perhaps for a celebration holiday.

The hotel's new waterfront Heaven & Earth Spa, located on a natural hillside ledge overlooks the beach, and guests can also enjoy scuba, watersports and tennis, as well as free golf at the local club.

Luxury in a casually elegant style together with the finest food are the hallmarks of this truly special hotel.

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## Menu Exceptionnel

### WINES

Vondeling Babiana Noctiflora 2005  
Paarl South-Africa

Champagne Martel Cuvée Victoire "Fût de Chêne" 1998

Domaine Gavoty "Cuvée Clarendon" Rosé 2006  
Côtes de Provence

Gewurztraminer "Comtes d'Eguisheim" 2000  
Domaine Léon Beyer

Hermitage "Marquise de la Tourette" 2001  
Delas

Château Cabezac "Belvèze" 2004  
Minervois

Banyuls Reserva  
Domaine de la Tour Vieille

Vin de Constance 2004  
Klein Constantia





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Grand Hotel Continental  
Banchi di Sopra, 85 - 53100 Siena



A faithful restoration, of the 17th century palace designed by the Baroque architect Giovanni Fontana, has not only given the hotel back to its original architectural features, but has also brought to light old decorations and magnificent frescoes from the 15th century and ornamental motifs from the 1800's.

With its subtly projecting rustication and sober, elegant lines, the majestic façade of the palazzo is characterized by a great portal crowned with the Gori coat of arms. The original interior layout was retained in creating 51 rooms and suites furnished with antique furniture and costly fabrics, where painstaking care is lavished on every detail.

A classic turning door of glass and metal provides access to the magnificent Hall of the Grand Hotel Continental, where the high frescoed ceilings of Palazzo Gori Pannilini are lit by lantern-shaped lamps in the eighteenth-century style amid the green fronds of ornamental plants. A pleasant surprise is provided on the right by the highly original and thoroughly contemporary Sapordivino wine bar & restaurant located in the former courtyard, now covered by a transparent dome and converted in to a winter garden.

*The Grand Hotel Continental, which opened in February 2002, is the first 5 star deluxe hotel in Siena city centre.*



The Grand Hotel Continental is located in the heart of Siena, a few steps from Piazza del Campo and the Duomo, in front of the Rocca Salimbeni, in the city pedestrian shopping area.



## Hotel d'Inghilterra ROMA

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e-mail reservation.hir@royaldemeure.com  
website www.royaldemeure.com

Hotel d'Inghilterra  
Via Bocca di Leone, 14 - 00187 Rome



The Hotel benefits from superb advantages due to its magnificent location in the heart of fashionable Rome, from the fascinating atmosphere resulting from its historic and cultural traditions. It has always been considered a mythical residence and it continues to host celebrities from the world of culture and the arts. The intimate and warm atmosphere makes guests feel at home, whilst enjoying both efficiency and comfort. Elegance and attention to detail are both shown by the antique furniture and decorations, cared for by a full-time restorer. A splendid collection of Neapolitan gouaches displayed in the lounges contributes to the beauty and elegance of the lobbies.

Antique period furniture, the delightful gouaches of Neapolitan scenes that form part of the hotel's private collection of valuable paintings and antique print and the painstaking care applied to every detail ensure each guest a unique experience.

The delightful sensation of being in one of the great aristocratic residences of the past is now accentuated by the pleasure derived from the most modern and sophisticated standards of service and comfort.

*The Hotel d'Inghilterra is situated in the heart of Rome, just a stone's throw from the Spanish Steps.*



The marvelous terrace adjacent the Royal Suite 676 looks out over a postcard view of the Roman roof tops and is often used for exclusive cocktail parties.



## HOTEL HELVETIA & BRISTOL \*\*\*\*\*L

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Noble and proud, the heart of Florence provides the setting for this splendid, regal establishment, which will welcome you with all the mystique of a history stretching back over a hundred years.

The Helvetia was a key point of reference for the European upper-class and especially British families visiting Italy on their Grand Tour of education and adventure. It was in honor of its Anglo-Saxon patrons that the Helvetia romantically yoked the very English name Bristol with its own.

Once through the crystal doors, time changes pace, opening up the guest's heart and the senses to an experience of sublime elegance that will linger on in the memory.

At very first sight, the sumptuous rooms conjure up the grandeur of a bygone age. They are all different, and each endowed with its own history, colors and character. Every room is an authentic private residence where you can live surrounded by all that is noblest in Florentine tradition.

Looking onto the most spectacular masterpieces of Florentine art and the hills of Fiesole, all the rooms and suites are unforgettable treasure chests of art.

*Every corner tells the tale of the Helvetia, founded as long ago as 1894 by a far-seeing Swiss family.*



Amazement is guaranteed by the creations of our Chef. A dinner that is not just perfect but seductive and unforgettable: the best of Italian cuisine accompanied by the very finest of national and international wines.





## HORS-D'OEUVRES

### Soufflé Suisse

Cheese Souffle Cooked on Double Cream

### Mousseline de Homard au Champagne et Caviar

Lobster Mousse with Aquitaine Caviar and Champagne Butter Sauce

### Coeur d'Artichaut "Lucullus"

Artichoke filled with Foie Gras, Truffles and Chicken Mousse

### Escalope de Foie Gras Chaud aux Raisins et Pastilla à la Cannelle

Hot Duck Foie Gras with Grapes and Crispy Duck Pancake Flavoured with Cinnamon

### Gratin de Langoustines et Escargots au Persil et Piment d'Espelette

Langoustines and Snails Glazed in a Light Hollandaise Sauce, flavoured with Basque Pepper and Parsley

### Tartines de Porc et Petite Salade d'Herbes, Noisettes Grillées et Pommes

Tamworth Pigs Head on Toast, Herb, Apple and Hazelnut Salad

### Terrine de Foie Gras à l'Ancienne et Salade de Haricots Verts

Classic Duck Foie Gras Terrine, French Bean Salad and Truffles

### Velouté de Chou-Fleur et Oeuf Poché, Croustillant de Chorizo

Poached Hen Egg and Lightly Creamed Cauliflower Soup, Crispy Chorizo Parcels

### Coquilles St. Jacques Grillées, Compote d'Aubergine et Fleur de Fenouil

Grilled Diver Caught Scallops, Spicy Aubergine, Fennel Pollen and Parsley Coulis

### Petit Chausson de Canard Sauvage et Pistaches, Laitue Rotie Minute et Sauce Rouennaise

Hot Wild Duck Pie with Pistachios and Roasted Little Gem Salad

### Huîtres Pochées au Champagne sur Mousse de Homard et Beurre Blanc

Irish Rock Oysters Poached in Champagne on Lobster Mousse, Light Butter Sauce





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## POISSONS ET VIANDES

**L'Assiette de Légumes, Sauce Parmentier aux Truffes**  
Pumpkin Crumble, Swiss Chard Gratin, Crispy Potatoes and Wild Mushrooms, Roasted Salsifis

**Darne de Turbot Grillée et Beurre Blanc à la Ciboulette**  
Grilled "T" Bone of Turbot, Chive Sauce, Chick Pea Chips and Courgette Cannelloni

**Fricassée de Homard et Velouté Parfumé au Cognac, Pappardelle, Légumes à la Parisienne**  
Lobster in a Creamy Brandy Sauce, Pasta and Vegetables

**Filet de Bar Poêlé, Jus Brun aux Lentilles et Ventrèche, Purée de Topinambours**  
Pan Roasted Sea Bass, Lentil and Bacon Jus, Jerusalem Artichoke Puree and Seasonal Vegetables

**St. Pierre au Bouillon de Crustacés, Parfumé au Gingembre, Huile de Homard et Algues**  
Poached John Dory, Winkles, Clams and Langoustines in a Clear Lobster Broth Flavoured with Ginger and Seaweed

**Râble de Lapin et Galette au Parmesan**  
Roast Saddle of Rabbit with Crispy Potatoes and Parmesan

**Côte de Veau Rôtie aux Morilles, Chartreuse de Légumes et Pommes Mousseline**  
Roast Rib of French Veal, Creamed Morel Mushroom Sauce and Mashed Potatoes

**Tournedos et Tranche de Foie Gras Poêlés, Gratin de Macaronis, Ragoût de Légumes au Thym**  
Scotch Fillet of Beef and Foie Gras, Port Sauce and Truffled Macaroni Cheese

**Cochon de Lait Rôti, Jus Poivré aux Raisins Blonds et Marc d'Alsace (2 Pers)**  
Roast Suckling Pig with Crackling, Peppered Sauce with Golden Raisins and Confit Shallots

**Ballotine de Pintade Fermière au Boudin Noir**  
Guinea Fowl Stuffed with Black Pudding, Confit Potatoes, Leeks and Wild Mushrooms

**Le Lièvre à la Royale**  
Classic Braised Stuffed Saddle of Hare, Swiss Chard and Creamy Mash Potato





## FROMAGES ET DESSERTS

**Le Plateau de Fromages Affinés**  
Selection of French and British Farmhouse Cheese

**Salade de Mâche et Mimolette à l'Huile de Noix**  
Lambs Lettuce Salad with Mature Mimolette Cheese and Walnut Oil

**Les Glaces et Sorbets Maison**  
A Selection of Home Made Ice Creams and Sorbets

**Omelette Rothschild**  
Apricot and Cointreau Souffle

**Soufflé aux Fruits de la Passion et Glace Ivoire**  
Hot Passion Fruit Souffle with White Chocolate Ice Cream

**Le Palet au Chocolat Amer et Praliné Croustillant**  
Bitter Chocolate and Praline Indulgence with Pure Gold Leaf

**L'Assiette du Chef**  
An Assortment of the Chef's favourite Desserts

**Mille-Feuille aux Poires, Sauce Caramel au Beurre Salé et Pistaches**  
Pear and Puff Pastry Layers, Salted Butter Caramel Sauce and Pistachios

**Oeufs à la Neige, Crème Vanille et Ananas**  
Soft Caramel covered Meringue, Vanilla Cream and Pineapple

**Petite Tarte Tatin aux Pommes et Glace à la Vanille de Madagascar**  
Classic Upside Down Caramelised Apple Tart with Vanilla Ice Cream

**Truffe Chocolat Amedei Parfumé au Rhum Brun, Sorbet et Pralines de Lyon**  
Rich Amedei Chocolate Truffle Scented with Rum, Bitter Chocolate Sorbet and Praline Crisp

**Café et Petits Fours**





# A Perfect Lake District Break



*"For a hotel that will give you a warm, friendly welcome and provide impeccable facilities and service, plus food of quite sensational standards, then you need look no further."* -  
LANCASHIRE EVENING POST

*"The Rothay Garden offers comfort, cleanliness and the sort of food for which some people would die ... Heaven on earth."* -  
YORKSHIRE POST

*"Grasmere has built a reputation for good places to stay, and top of that list must come the Rothay Garden Hotel."* -  
BRISTOL EVENING POST

*"An oasis of luxury on the edge of Grasmere."* -  
NOTTINGHAM EVENING POST

Situated on the outskirts of picturesque Grasmere village, and nestling in two acres of riverside gardens surrounded by majestic fells, this contemporary hotel provides the comfort, quality, and peace and quiet that so many visitors to the Lake District search for.

Having re-opened in 2008 as the Lake District's newest 4-star hotel, guests at Rothay Garden this year will benefit from a £2 million investment by hotel owner Chris Carss, to ensure that every guest can enjoy superb individually-designed bedrooms, chic lounges, a superb bar with the finest wines, and 2-rosette awarded food in the hotel's Conservatory Restaurant – all in all the perfect choice for a relaxing and luxurious Lakeland break!

And new for 2009 are five superb Loft Suites, with some of the best views in the Lake District. All our bedrooms offer designer bathrooms, satellite tv, welcome tray, hairdryer and complementary toiletries and bathrobes.

Just outside the hotel, the Lake District awaits – Grasmere really is the "Jewel of the Lakes" and is centrally situated for visits to Ambleside, Windermere, Keswick and Kendal. Call us or visit our website for details of our special short break offers!

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## Rothay Garden

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## The Roux Scholarship

The Roux Scholarship is undoubtedly considered the ultimate British competition for chefs. We are – quite justifiably – immensely proud of our past Roux Scholars, many of whom have won great accolades. We have an established and enviable framework for encouraging talent and young chefs to achieve their full potential. Our scholarship may have been emulated, but it is still unique, not only for the training opportunity offered, but the fact that the Scholar joins a very exclusive club.

Winning will change your life.

### What's in it for the employer?

Employers, too, stand to gain from encouraging their chefs to enter. In addition to prizes for the establishment, there is publicity potential and while the Roux Scholar is training, an excellent chance to test other members of the brigade temporarily with additional responsibilities. Add to this the benefit of the Scholar bringing their experience back to the establishment, and it is obvious: Success breeds success. The Roux Scholarship represents the very best

of Britain's young chefs, and of course the very best of the UK's hotels and restaurants.

### Regional Finals

Regional finalists will be asked to prepare and present their recipes in cook-offs to be held at regional centres on Thursday, 5 March 2009. A maximum of two and a half hours will be allocated for this stage. In addition to preparing the recipe (exactly as submitted on the entry form), they will need to prepare a dessert for four persons from a selection of ingredients given just before the start of the cook-off. (books are allowed for reference purposes at this stage)

The judges will look for practical and imaginative use of the ingredients provided.

Entrants will be assessed continually while in the kitchen, by two or more judges. Marks will be awarded for culinary skills, organisation, hygiene etc.

**"Success breeds success"**

For more information please visit:  
[www.rouxscholarship.co.uk](http://www.rouxscholarship.co.uk)



## Awards presented over the years to Le Gavroche

- 1974 Received 1 Michelin Star
- 1977 Received 2 Michelin Stars
- 1982 Received the maximum 3 Michelin Stars (First Restaurant in Britain to be awarded this)
- 1987 Restaurant of the Year
- 1988 The Good Food Guide nominates Le Gavroche as the highest rated Restaurant of the Year
- 2000 The Carlton London Restaurant Awards – Laurent-Perrier Award of Excellence
- 2000 The Academy of Food and Wine Services
- 2000 The Catey Special Award to Silvano Giralдин
- 2000 Restaurateurs' Restaurant of the Year
- 2001 Moët & Chandon London Restaurant Awards – London Restaurant Academy Award of Excellence
- 2001 Moët & Chandon London Restaurant Awards – Outstanding Front of House
- 2001 French Restaurant of the Year in the Restaurateurs' Restaurant of the Year Awards
- 2004 French Restaurant of the year - Tio Pepe ITV London Restaurant Awards
- 2004 One of the '50 Best Restaurants in the World 2004' Restaurant Magazine Awards
- 2004 Silvano wins Outstanding Contribution to the Aperitif a la Francaise sponsored by Sopexa
- 2005 Tio Pepe ITV London Restaurant Awards – Outstanding Front of House
- 2006 The World's 50 Best Restaurants Awards – Outstanding Value
- 2006 Vin de Constance with Michel Roux Jr. named Best Book on Matching Food and Wine (English) in the Gourmand World Cookbook Awards
- 2007 Tatler Restaurant Awards - Most Consistently Excellent Restaurant
- 2007 S. Pellegrino World's 50 Best Restaurants, voted no. 28
- 2007 Michel Roux 'Beer Drinker of the Year' by the Party Parliamentary Beer Group
- 2007 Silvano Giralдин awarded 'Restaurant Manager of the Year' by the Restaurant Magazine



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# CATEYS 2000

Special Award

## Silvano Giralдин, Le Gavroche, London

**U**rbane, charming and discreet are all words that sum up the 2000 winner of the Special Award, Silvano Giralдин, director of Le Gavroche, London.

But to win the Special Award, judged by the heads of department at Caterer & Hotelkeeper, you need to be far more than just a nice person. What Giralдин has in addition to the above qualities is enormous passion and commitment for the service sector - an area of the industry that has been pushed into the shadows in recent years with the media spotlight highlighting the supremacy of the chef. He, perhaps more than anyone working front of house, has ensured and shown through example that a harmonious, professionally run restaurant will benefit both staff and customers alike. For almost 30 years now Giralдин's name and presence has become as synonymous with the Le Gavroche restaurant as has the name and existence of a Roux in its kitchens (initially Michel and Albert, then just Albert, and more recently Michel Jr). His devotion to the restaurant - where he has worked since his arrival in England in 1971 from his native Padua, in Italy, via a working stint in France - has been rewarded by the Roux family with a position on the board.

“Silvano is admired both by our customers, his peers and his staff,” says Albert Roux. “Our customers can rely upon him to remember them, their names, their circumstances, tastes and peccadilloes; his peers know him for his impeccable knowledge of his craft and his enviable style; whilst his staff soon become aware that they are in the thrall of a senior who can give them invaluable training and onward contacts to further their careers.”

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### Equal footing

As for Giralдин, there is nowhere else he would rather work - “Le Gavroche is one of the few restaurants that sincerely respects waiters on an equal footing with its chefs,” he says - his career has had a far-reaching impact that goes way beyond the restaurant to which he has helped bring eminence.

In an effort to raise the profile of the service side of the industry, he founded (with Richard Edmonds) the Academy of Culinary Arts' Les Arts de la Table in 1985,



and with Jean-Pierre Durantet he was responsible for setting up the academy's first Master of Culinary Arts award for service candidates. Over the years he has worked tirelessly to promote closer ties between front of house and kitchen; and has steered, through his encouragement and tutelage, many young waiters into management positions at some of the most eminent restaurants in the country, including the Waterside Inn and Restaurant Gordon Ramsay.

Giralдин is passionate about encouraging young people to consider front of house as a career and to this end devotes much of his spare time to judging competitions, which he hopes will raise the profile of the sector. He is presently a judge of the Young Chef Young Waiter competition, the Academy of Culinary Arts' Annual Awards of Excellence, and the Ruinart competition for sommeliers. He is also chairman of the service panel for the Master of Culinary Arts 2000. Ironically, Giralдин's major bugbear - that the media, including Caterer, have long ignored restaurant service - will be rectified to some extent by his own success in the 2000 Catey Special Award. ■

### JUDGES

Heads of department, Caterer & Hotelkeeper  
(with nominations from all Cateys judging panels)

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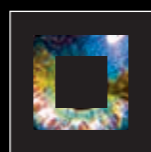
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## LIFETIME ACHIEVEMENT AWARD

# Albert and Michel Roux

## CHEF-PROPRIETORS

It is impossible to imagine the restaurant scene in this country without the huge influence of Albert and Michel Roux. Since 1967, when they opened the original Le Gavroche near Sloane Square in London, their presence has been an inspiration to fellow chefs, customers and food writers. Over so long a period, it is easy to lose sight of the scale of their achievement. They have developed their own, distinctive style of haute cuisine, classical yet in the lighter mode.

Other restaurants - notably The Waterside Inn, Bray-on-Thames, Berkshire - have opened, and, it must be said, some have been closed.

Numerous books, including a work on pâtisserie (largely the work of Michel) which is perhaps the best on the subject produced in this country, as well as television cookery programmes also feature high on the list of achievements.

It was the Roux energy behind the Roux Brothers/Diners Club Young Chefs Scholarship, which has provided the opportunity for winners to train for four months at three-star Michelin restaurants in France.

But, above all, Albert and Michel Roux have trained generations of chefs in their kitchens, and helped many of these to start their own. It is significant that Pierre Koffmann and Marco Pierre White, both winners of three coveted Michelin stars in this country, can quote the Roux Brothers in their CVs.

Peter Chandler, who runs Paris House, Woburn, was the first English-born chef to be set up in his own business by the Roux Brothers as chef patron.

Today, the format of the business is different. It is now divided so that Le Gavroche is Albert's and The Waterside, Michel's. The London Traiteur, House of Albert Roux, formerly the Boucherie Lamartine, stands as testimony to Albert's individual style. So does the quirky, gastronomic agony column in the London's *Evening Standard* - Cher Albert; and Bertie's, the



English restaurant in Paris.

Michel, holder of the Meilleur Ouvrier de France title in pâtisserie, perhaps the highest culinary honour, has produced another book on pâtisserie, *Desserts - a Life-Long Passion*, this time under his name alone.

Yet the two brothers will forever be united in the eyes of the British public and the restaurant industry as the very embodiment of French cuisine in English life. These Frenchmen may have worked and made their home in England, but they come from the long tradition of French cooking that includes such great names as Carême and Escoffier.

And so it is to France that we must look for the forming influence on the brothers. Their father and grandfather were charcutiers in Charolles, and their mother was one of those great domestic cooks whose influence far exceeds her fame.

"We acquired our love and passion for good food and cooking from our mother," the brothers wrote in *French Country Cooking*, published in 1989.

Britain can claim a little of the credit for the Roux phenomenon, though. For it was in the British Embassy in Paris that both gained early experience, not only in cooking but in the difficult task of working with the British. ■

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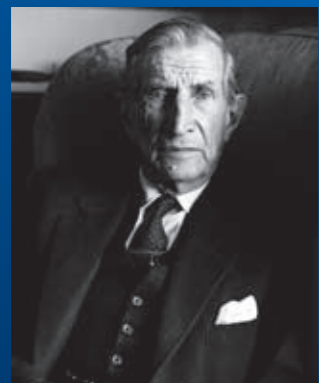


Some of the many interesting pieces of sculpture which can be seen adorning the tables at Le Gavroche



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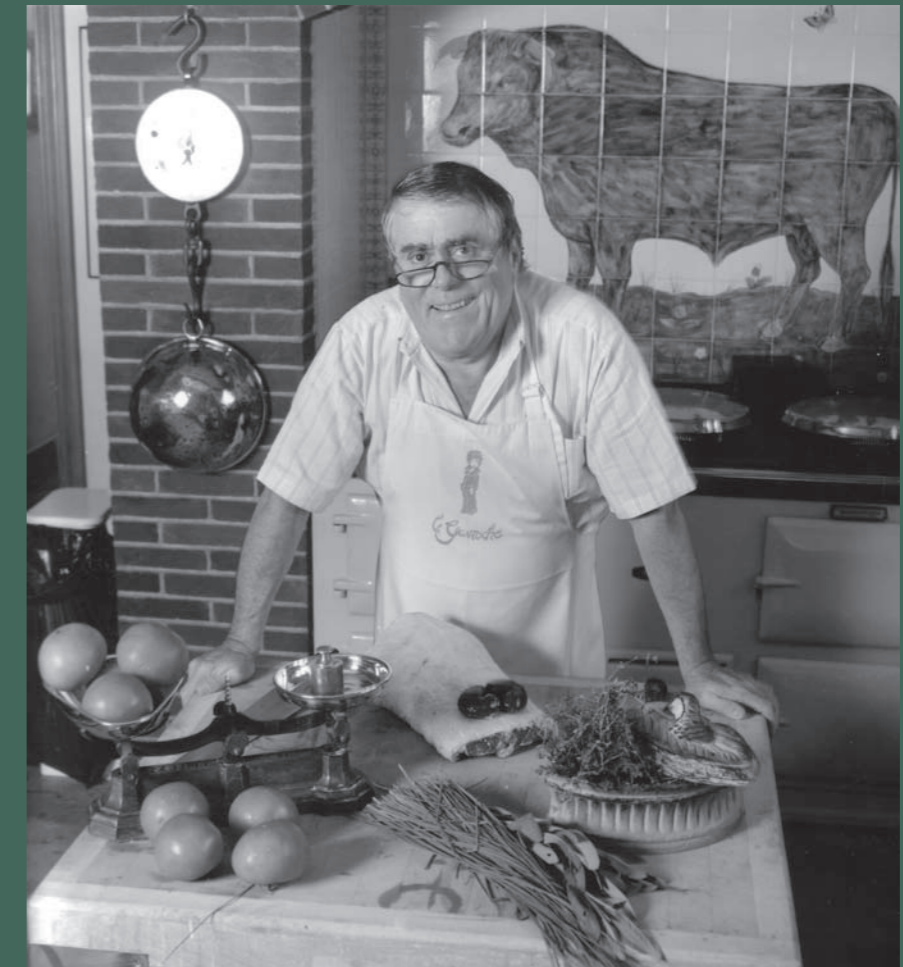
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## A few words from Albert....

Albert Henri Roux was born on 8th October 1935 at Semur-en-Brionnais, in the region of Saone et Loire in France. At the age of 14 he began his life-long passion with the culinary arts as he commenced his career as an apprentices patissier. As a callow youth of 18-years, he came to the UK to spend time as a commis de cuisine in the old hierarchical environment within Nancy Astor's country home at Clivedon. Moving up the culinary ladder, he spent one year at the French Embassy in London, followed by his first tenure as a chef at the home of Sir Charles Clore in Belgravia. He was then called on to serve his Military Service in Algeria during which time he was invited on occasion to cook for the Officer's Mess. Upon leaving the Military, Albert took up a post as Sous Chef at the British Embassy in Paris where he spent 2 years before leaving for the UK once again. He was employed as chef to Maj. Peter Cazalet at the family estate at Fairlawne, Tonbridge in Kent. He stayed with the Cazalet family for eight happy years. It was the Cazalet family and many of their friends who encouraged and financially helped Albert to open his own restaurant which finally, he did with his brother Michel in 1967.



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