

# Generation **BY** Generation

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



## Sunday, January 10, 2010

The Grille Room

THE  
**Glencoe**  
CLUB

**Dean Kanuit**  
Executive Chef

**Ron Adlington**  
F & B Manager

**Marc Badorek**  
Maitre'd

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

**ONE:**

## **Cioppino Terrine**

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

**"Red Eye"**

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

### **James Beard**

*is best recognized  
for his namesake*

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





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



**TWO:**

The best-recognized dishes  
she introduced were  
Coq au Vin and

**Beef Bourguignon**

red wine, beef, carrots,  
onions and bacon

**Chanson  
Gevrey-Chambertin  
Burgundy '06**



# 1926

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

**THREE:**

## **Black Truffle & Wild Mushroom Soup en Croupe**

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

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

**FOUR:**

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

**Marcel Kretz**

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

# 1931





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

**FIVE:**

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

**Breast of Muscovy Duck**

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

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



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

**SIX:**

**Salad of Ruby Beef  
"Cuites Sous Vide"**

marinated beet root  
slow cooked "sous vide"  
chilled with orange "supremes"  
and "alanea" Hawaiian sea salt

**Big Rock,  
Rock Creek Dry Cider**

**SEVEN:**

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

**Faustino 1  
Grand Reserve Rioja,  
Spain '96**

***Ferran Adria*** is one of the  
founders of molecular cuisine.

His restaurant, *El Bulli*,  
in Spain, has been recognized  
as the top restaurant in the  
world for the last four years.

His philosophy is to  
"provide unexpected contrasts  
of flavour, temperature  
and texture ...  
nothing is what it seems."





**Grant Achatz**

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

**EIGHT:**

**Chocolate Crackle**

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

**Peter Lehmann**

**Black Queen Sparkling Shiraz,  
Barossa,  
Australia 2000**

served in a champagne flute  
with cubes of Shiraz