



Press release



Disciples d'Auguste Escoffier California Chapter

FOR IMMEDIATE RELEASE...

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Les Disciples d'Escoffier To Honor California Women Executive Chefs

Carmel, California – October 30th, 2011. An evening ceremony and reception will be held at Stonepine Estate, Carmel Valley, on Sunday, October 30th, 2011. Officiated by Michel Bouit, President of Disciples d'Escoffier – USA, Jean-Paul Peluffo Vice-President California Chapter and F&B Director at Stonepine Estate, the event honors California Executive Chefs induction into Les Disciples d'Escoffier:

Executive Chef / owner Nancy Oakes of Boulevard Restaurant in San Francisco;
Executive Chef / partner Elisabeth Falkner Citizen Cake and Orson in San Francisco;
Artist/Chef Wendy Brodie of Carmel.

The four course dinner will be personally prepared by Executive Chef Jean Paul Peluffo and Executive Chef Christophe Bony. Limited seats are available for purchase at \$155. per person; \$30. from each ticket sold will benefit the ***Foundation Auguste Escoffier–Museum in France*** and is tax deductible. For reservations, please contact Megan Gordon by October 20th at 831-659-2245 or mgordon@stonepineestate.com

Event Details:

Date: Sunday, October 30, 2011

Ceremony & Cocktail: 6:00 pm

Dinner: 7:00 pm

Where: Stonepine Estate Resort

150 E. Carmel Valley Rd., Carmel Valley, CA 9924

Cost: \$155. per person

Dress code: cocktail attire

RSVP: Megan Gordon 831-659-2245 by 20 October 2011 with payment.

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About August Escoffier

Auguste Escoffier (1846 – 1935), is considered to be the most innovative chef in history; one whose philosophy and accomplishments serve as both a model and an inspiration to culinary professionals even today. Auguste Escoffier began his long and distinguished professional culinary career at the age of thirteen and retired sixty-one years later.

During his lifetime, he made French cuisine world famous. Escoffier revolutionized and modernized menus, the art and practice of cooking and the organization of the professional kitchen as well. He also restructured the kitchen so that it operated as a single integrated unit, a system that prevails today. Three of his cookbooks are still regarded as indispensable references. Escoffier redefined restaurants and raised hospitality to unparalleled heights.

Escoffier's culinary innovations included abolishing ostentatious food displays and elaborate garnishes, reducing the number of courses served at a formal meal, lightening sauces and emphasizing seasonal foods. Escoffier's professional stature was recognized by the French Government, which made him a Chevalier of the Legion d'Honneur in 1920 and an Officer in 1928. His memoirs have now been translated into English.

Foundation Auguste Escoffier,

http://fondation-escoffier.org/la_fondation/histoire/objectifs_de_la_fondation.html

(you can translate from Google this link in English)

Objectives of the Foundation:

Auguste Escoffier Foundation is state-approved, born from the desire of some men to perpetuate the memory and work of Auguste Escoffier.

She was given three main roles:

- Enliven and enrich the collections of the **Museum of Culinary Art** in order to communicate the history of food and raise donations.
- Organize lessons in order to maintain a high level of knowledge among chefs in France and abroad.
- Participate in research as applied history. To this end, the Escoffier Foundation organizes meetings and seminars with experts from all disciplines interested in gastronomy. **The library of the research center** is devoted to cooking and related arts. It is open to all researchers by appointment. The Museum is a tourist attraction very popular in the Alpes Maritimes and receives many foreign visitors. Guided tours in French and in English are taught in groups of 8 adults on reservation.