

Entente Cordiale Culinaire Dinner

November 2004

Saturday 30th October 2004

The Royal Automobile Club, Pall Mall, London

Arguably one of the most memorable and highly charged gastronomic events that the Academy has staged in its 24 years history, guests from the industry celebrated the 100th anniversary of the Entente Cordiale on Saturday 30th October.

In the presence of industry dignitaries including Dr Roy Ackerman CBE, Richard Shepherd CBE, Silvano Giraladin, Raymond Blanc, Anton Mosimann OBE and Pierre Koffmann, an astonishing 5 course dinner was skilfully and creatively prepared by an outstanding cast of the world's top chefs from France and Britain. To compliment the menu, 13 of the worlds finest wines were served, magnificently contributed by the Crus Classés des Graves. After a Laurent Perrier vintage reception in the Mountbatten room guests enthusiastically made their way to The Great Gallery, one of the most beautiful dining rooms in London - to enjoy the exceptional menu and wines they had been greatly anticipating.

The daunting service of the many wines was proficiently orchestrated by David O'Brien and Joel Claustré of Searcy's, Lionel Benjamin of Hilton Metropole, Manuel Seno of Le Soufflé and Elaine Watson from Gleneagles - and not a hair seemed out of place as the last drop was poured! During the banquet, our guests were entertained by the ever magical Three Waiters



From left to right:

Michel Roth MOF, Executive Chef, The Ritz Paris

Laurent and Jacques Pourcel, Chef Patrons, Le Jardin des Sens, Montpellier

Rick Stein OBE, Chef Patron, The Seafood Restaurant, Cornwall, UK

Charles Bourdin, Exclusive Hotels

Dr. Michel Bourdin OMN CMA,

Nigel Haworth, Chef Patron, Northcote Manor, Lancashire

G rard Dupont, Pr sident, Acad mie Culinaire de France

Gilles Guillot, Executive Chef, French Embassy, London

Gerard Errera, French Ambassador

Brian J. Turner CBE, President, Academy of Culinary Arts, Chef Patron, Brian Turner Mayfair.

Richard Shepherd CBE, Honorary President, Academy of Culinary Arts, Chef Partner, Coq d'Or Restaurant Company

Ray Lorimer, Executive Chef, Unilever Best Food Solutions.

Henry Harris, Chef Patron, Racine, London

Philippe Joannes MOF, Directeur de Production, Len tre, Cote d'Azur

Laurent Ciszewski, Chef, Len tre, Cote d'Azur

Philippe Legendre MOF, Chef des Cuisines, Four Seasons Hotel, George V, Paris

John Williams, Executive Chairman, Academy of Culinary Arts and Executive Chef, The Ritz

London.

Philip Corrick, ACA and Executive Chef, The Royal Automobile Club, London

The menu:

Laurent Perrier 1996

Caillette de Mouton *Pierre Gagnaire/Brian J. Turner*

Crème cresson de source au Sevruga

Philippe Legendre/Henry Harris

Ch Bouscaut Blanc 2001

Ch Couhins Lurton Blanc 1999

Ch Latour-Martillac Blanc 1996

Noix de St. Jacques dorés au sabayon à l'estragon

Tarte fine aux cèpes

Michel Roth/Rick Stein

Ch Olivier 2000

Ch Laville Haut Brion 1990

Ch Carbonnieux 1998



Noix de St. Jacques

**Le filet de pigeon rôti, sa cuisse farcie à l'ancienne,
fricassée de blé aux morilles, jus relevé de Réglisse**

Laurent Pourcelle/Nigel Haworth

Ch Malartic Lagraviere 1999

Ch Haut Bailly 1998

Domaine de Chevalier 1997 En Magnum

Ch Pape Clement 1990

Les Fromages

by Francis Dairies

Ch Fieuzal 1996

Ch La Mission Haut Brion 1995

Ch Smith Haut Lafitte 1990 En Magnum

Assiette moelleux chocolat orange, sorbet mandarine

Philippe Joannes/William Curley

Our French visitors:

Pierre Gagnaire and Gregoire Sein, Sketch;

Philippe Legendre, George V, Paris;

Michel Roth, Ritz Paris;

Laurent Pourcel and Jacques Pourcel, les Jardins des sens, Montpellier;

Philippe Joannes, Lenôtre, Cote d'Azur;



Philippe Legendre MOF, Chef des Cuisines, Four Seasons Hotel, George V, Paris

worked in harmony with Academy chefs:

Brian J. Turner CBE, Brian Turner Mayfair;

Rick Stein OBE, The Seafood Restaurant;

Henry Harris, Racine;

Nigel Haworth, Northcote Manor;

William Curley, William Curley Patisserie;



Philip Corrick Executive Chef of the Royal Automobile Club and Academy member; and Michel Roth MOF, Executive Chef, The Ritz Paris



Henry Harris, Chef Patron, Racine and ACA member & Brian J. Turner CBE, Chef Patron, Brian Turner Mayfair and ACA President.

Under the fantastic leadership of:

Philip Corrick, Group Executive Chef of the Royal Automobile Club;

John Williams, Executive Chef of the Ritz & Academy's Chairman;

and Dr Michel Bourdin OMN CMA, Chancellor of the Academy.

Funds from the event through ticket sales, a raffle and a short auction will be used to support the fifth Master of Culinary Arts, designed to recognise and reward the finest craftsmen in cooking, pastry and restaurant management. Brian J. Turner CBE showed off yet another talent of which many were unaware by capably conducting the auction in partnership with Dr Roy Ackerman CBE. 13 magnums of the wines, an overnight stay with a day at Raymond Blanc's renowned cookery school and more items were up for grabs and magnificent table prizes were available in the raffle.

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