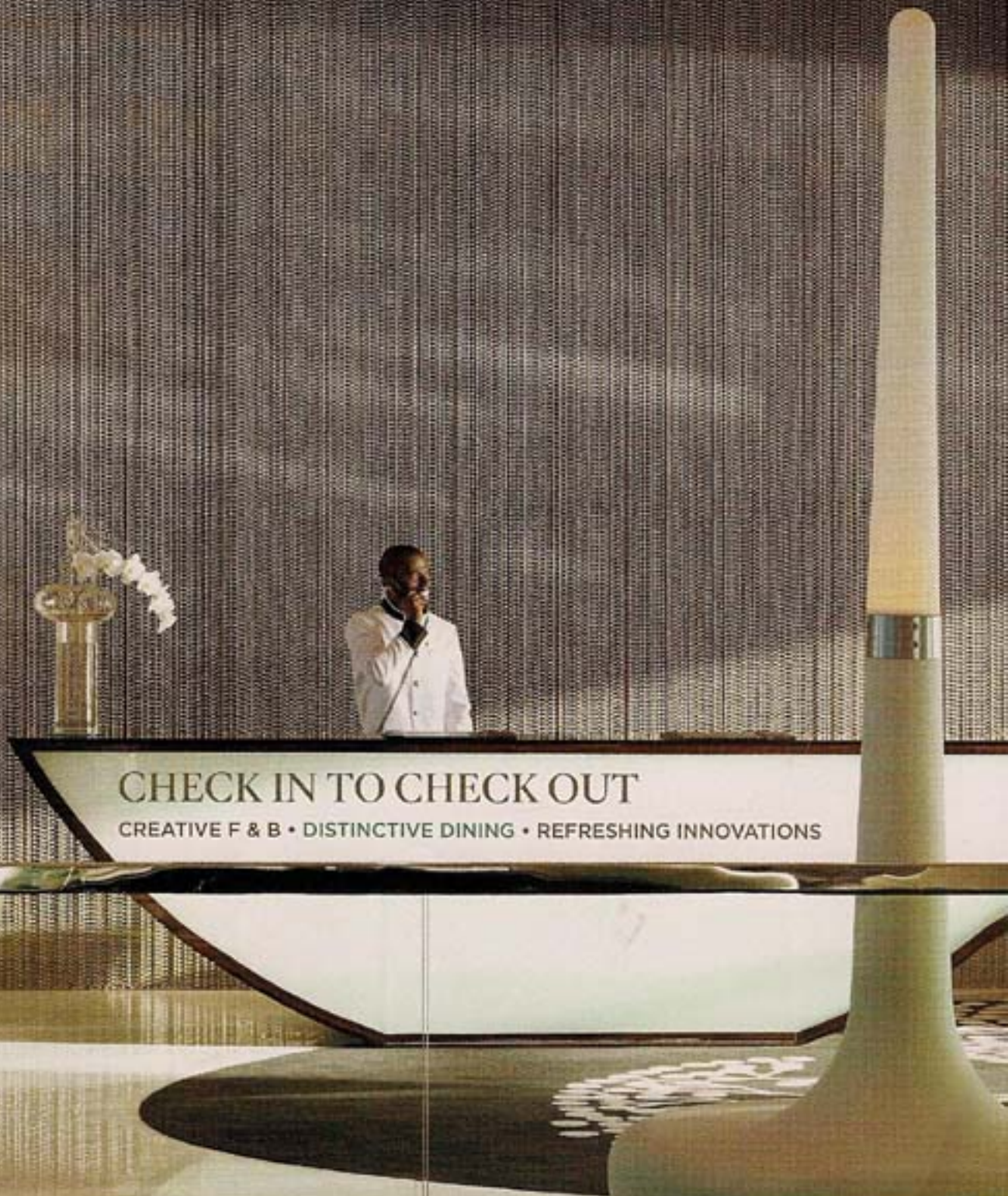


NOVEMBER 2011

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT



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Say Cheese



Joint Venture. Hermès and The Bocuse d'Or USA Foundation collaborated to create a limited edition scarf entitled "*La Gloire de la Cuisine Française*." Designed by Robert Dumas, the scarf will be sold in Hermès boutiques in both New York City and Los Angeles, with a percentage of proceeds benefiting the organization. Foundation board of directors Thomas Keller, Jerome Bocuse, and Daniel Boulud (left to right) attended the cocktail party/preview of the scarf at Hermès' New York City boutique.



Listen To The Music. In late September, local and guest chefs gathered in the heart of Greenville, South Carolina, to celebrate Euphoria—a long weekend filled with tasting events, cooking demos, wine seminars, and live musical performances. Proceeds from the event support nonprofit Local Boys Do Good. Guest chef Sean Brock (Husk and McCrady's, Charleston, SC), left, and local chef Frank Lee (High Cotton) dished up classic Southern fare (think crispy pig's ears and hoe cakes) at the first-ever Sunday Night Supper at the Wyche Pavilion. Photo by Stephen Stinson.



S'mores In The City. Over 400 people attended Le Grand Fooding's "Campfire Session" at the Elizabeth Street Garden in lower Manhattan this September. The tasting event featured a specialty cocktail bar, DJ booth, and performances by local artists around a blazing campfire in the middle of the garden. Wylie Dufresne served up root beer-braised pork ribs with a cherry/kombu relish. All proceeds went to Action Against Hunger.



SHARE-ing Is Caring. "A Second Helping of Life," now in its eighth year, was held on Monday, September 19 at Chelsea Piers in New York City. Led by Alex Guarnaschelli (Butter, NYC), more than 50 women in the food industry—including Sara Jenkins, Anita Lo, Angela Pinkerton, and Ariane Daguin—featured a dine-around tasting in support of SHARE, the foundation for women with breast or ovarian cancer. Chef Gabrielle Hamilton of NYC's Prune (pictured) served shaved radish, celery, and fennel salad with *cambozola* toasts.

Edited by Abbe Lewis. Send your photos to SayCheese@FoodArts.com.