

SAMPLE STORY

**ENTIRE DOCUMENT SHOULD BE IN TIMES NEW ROMAN, 10-POINT, BLACK FONT.
HEADING BELOW SHOULD INCLUDE NOTHING ADDITIONAL--NO LOGOS, ETC.**

***La Jolla
A Holiday Dinner in a Giving Season
By Marie Addario, Vice Chargée de Presse National
Phone number and email address

**BAILLIAGE NAME
STORY TITLE
AUTHOR/CHAÎNE TITLE
CONTACT INFORMATION**

THE STORY SHOULD BE BETWEEN 200-250 WORDS; SINCE THE MENU MAY BE USED AS A DESIGN ELEMENT ON THE PAGE, AVOID DISCUSSING IT IN DETAIL IN THE STORY.

On the mild, winter evening of December 5 (**specify event date**), at the posh new restaurant Ponsaty's, in the heart of Rancho Santa Fe, California (**specify event location**), the La Jolla Bailliage, in a two-bottle wine auction, raised \$5,000 for the Chaîne Foundation. The generosity of Chevalier Bruce Bailey, Dame de la Chaîne Gail Bailey, Chevalier Bradley Glasco, and Dame de la Chaîne Judy Bardwick was applauded by the sixty-plus members and guests in attendance. The two bottles that created all of the interest were from Bailli Dominick Addario and Vice Chargée de Presse National Marie Addario's cellar. According to the *Wine Advocate*, the Robert Parker-rated, 100-point Château Margaux 1990 "continues to be the quintessential example of this château."

Owner/Executive Chef Patrick Ponsaty prepared a traditional French menu with special wine pairings. There are only two French Master Chefs in San Diego County, and Chef Ponsaty is one of them. A favorite of the night was Tasmanian trout tartare, upstaged only by scallops with roasted bone marrow perched on a mélange of wild mushrooms. National officers in attendance were Bailli Délégué National Harold Small and Conseiller Gastronomique National Ira Falk. The La Jolla Chapter began with grand hotelier Barron Hilton and his cohorts in 1971. It celebrated its forty-fifth anniversary in 2016 and has the distinction of being the third oldest chapter in California.

***menu (**NOTICE THAT THE WINES ARE IN ITALICS**)

Ponsaty's (**venue**)
December 5, 2016 (**event date**)

Confit Foie Gras-Smoked Eel
Caramelized Apple
Paul Gobillard Brut Champagne Cuvée N.V.

Tasmanian Trout Tartare
Cucumber, Dill Aspic, Yuzu Vinaigrette
Paul Gobillard Brut Champagne Cuvée N.V.

Malaspina Oysters
Pork Sausage “Chipolata,” Country Rye Bread,
Beurre d’Echire Butter, Champagne Mignonette
Val de Mer Chablis White Burgundy 2011

Maine Scallop
Baked Bone Marrow, Wild Mushroom, Chicken-Balsamic Vinaigrette
Silver Mountain Pinot Noir Santa Lucia Highlands 2009

Venison Chop
Poached Pear, Chestnut, Celery Root Purée, Poivrade Sauce
Château Gruaud-Larose St.-Julien Bordeaux 2000

French Cheese Trio
Manchego “Spain,” Pont-L’Évêque “Normandy,” Munster “Alsace”
Pâté de Fruit de Coin, Fig Marmalade, Walnut Bread
Rabbitt Ridge Merlot Grand Reserve Sonoma 1997

Chocolate Royal and Black Currant Sorbet
Almond and Hazelnut Dacquoise, Praline Crunch, Valrhona Manjari Chocolate Mousse
Rare Wine Co. Madeira Boston Bual N.V.

***Photos by Vincent Andrunas **(NAME PHOTOGRAPHER IF DIFFERENT FROM THE AUTHOR)**

***photos ids **(NO EXTRAENOUS INFORMATION--ONLY NAMES, TITLES, AND MENU ITEMS. THE PHOTO NUMBERS ON THIS LIST SHOULD MATCH THOSE ON THE PHOTOS THEMSELVES.)**

00 Group. **(NO NAMES NEEDED FOR GROUPS OF 8 OR MORE)**

8 Dame Donna Dixon, Chevalier Richard Crosby, and Dame Nancy Crosby.

9 Ponsaty’s staff.

11 Ponsaty’s interior.

12 French cheese trio.

14 Owner/Executive Chef Patrick Ponsaty.

38 Chevalier Jim Carlisle, Dame Carol Carlisle, Bailli Délégué National Harold Small, Patricia Lau, and Chevalier Robert Lau.

21 Chocolate royal and black currant sorbet, almond and hazelnut dacquoise, praline crunch, Valrhona Manjari chocolate mousse.

25 Chevalier Ronald Graham and Dame Jane Graham.

42 Bailli Dominick Addario, Vice Chargée de Presse National Marie Addario, Officier Melissa Falk, and Conseiller Gastronomique National Ira Falk.

46 Chevalier Steven Coopersmith, Dame Tayna Schierling, Licia Vaughn, and Ted Vaughn.