

NEWS RELEASE

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Chaîne Scholarship Fund Created for Orange Coast College Culinary Students

The Confrérie de la Chaîne des Rôtisseurs on Monday (February 6, 2012) will present a check for \$21,000 to Orange Coast College Foundation Executive Director Douglas C. Bennett. The presentation is scheduled to take place at a dinner at the Five Crowns Restaurant in Corona Del Mar.

Four local chapters of the international food and wine society joined forces to raise the funds at a charity dinner October 9 at the college. The chapters -- South Coast, Laguna, Newport Beach and Orange Coast Riviera -- held both silent and live auctions during the dinner at the college's Captain's Table Restaurant. More than 125 diners bid on a variety of items donated by local businesses.

By working as a group, the four Chaîne chapters were also able to receive \$4,000 in matching funds from their own organization's foundation, the Confrérie de la Chaîne des Rôtisseurs Foundation, Inc.

The Confrérie de la Chaîne des Rôtisseurs was founded in France and is a worldwide organization that includes professional members from the food, wine, and hospitality industries as well as amateur gourmands. There are more than 130 member chapters in the United States alone.

Event Chairman Chick Marshall, South Coast Chapter bailli and co-owner of Mr. Stox Restaurant said, "I feel it's important for those of us in the industry to support the up and coming culinary students in our area. They could be our employees one day!"

Five area chefs collaborated to create the October 9 fundraising dinner. Each was responsible for shopping and cooking a single course with a team of OCC students as assistants.

The chefs were St. Regis Monarch Beach Executive Chef Frederic Castan; Lazy Dog Café Executive Chef Gabriel Caliendo; Sapphire Restaurant Owner/Chef Azmin Ghahreman; Balboa Bay Club Executive Chef Josef Lageder; Montage Laguna Beach Resort and Hotel Executive Chef Rob Wilson; and Montage Laguna Beach Resort and Hotel Executive Pastry Chef Lee Smith.

The chefs worked with area vendors and were successful in having nearly all the food donated for the event. The chefs also accompanied OCC students up to the Santa Monica Farmers' Market in the rain, to purchase produce for the event, and to provide education about the market to the students.

Orange Coast Riviera Bailli Chuck Pifer coordinated the silent and live auctions, soliciting donations from his business, Cosmos Cellars, as well as The Hilton Anaheim, Marche Moderne, Claes' Wine Cellar at Hotel Laguna, Lumberyard, Watermarc and more. Additionally, each chef donated a gift certificate from his own establishment.

Bill Barber, OCC Culinary Arts Program Coordinator and Dan Beard, OCC Restaurant Management Program Coordinator, were instrumental in making the event happen and creating the student teams to both cook with the guest chefs and serve that night.

Hilton Anaheim Director of Catering Dane Gorup supplied a truckload of tables, chairs, linens, flatware, china and glassware from the Anaheim Hilton so that everyone dined in style. Presentation Services AV transformed the OCC Student Center into a formal dinner dining room, complete with drapery, audio-visual, and custom lighting. Guests were amazed by the transformation, and the guests said that the service and food rose to the occasion, as well. "I ate every bite," commented Newport Beach Bailli David Weinberg.

The over \$21,000 raised will be distributed by the OCC Foundation to qualifying students in the Culinary Arts/Restaurant Management Programs. OCC Foundation Executive Director, Douglas C. Bennett stated that, "this is an extraordinary gift by local restaurateurs and community members of the Chaîne who joined forces to support our program. We truly appreciate their efforts on our behalf."

Additional information about the Confrérie de la Chaîne des Rôtisseurs can be found at www.Chaineus.org or by contacting the South Coast Bailli Chick Marshall at 714-634-2994 ext. 108 or chick@mrstox.com. OCC Foundation Executive Director Douglas C. Bennett can be reached at (714) 432-5126 or dbennett@cccd.edu.

What follows is the October 9 dinner menu.

**Confrérie de la Chaîne des Rôtisseurs
Dinner Menu
Orange Coast College Culinary Arts
Sunday, October 9, 2011**

Reception

Executive Chef Gabriel Caliendo, Lazy Dog Cafes

Acqua Pazza

White wine tomato broth shooter, Santa Barbara prawn & capers

Pig and Fig

Mission fig, black pepper marmalade & prosciutto

Market Veggies

Roasted Santa Monica Market vegetables
focaccia crouton, Humboldt Fog bleu cheese with vegetable ash

Li'l' Devils

California quail eggs, grape must, purple mustard & chili threads

Crudo

Local halibut, limoncello vinaigrette, micro basil, lavender flowers, nasturtium petals

J Winery Sparkling Brut Rose & Beringer 2009 Blanc, Knights Valley

First Course

Executive Chef, Josef Lageder, Balboa Bay Club

Duet of pork rillettes, arugula and quail eggs
Demi tasse of pumpkin soup with Australian pumpkin seed oil

Beringer 2010 Chardonnay, Napa Valley

Second Course

Chef/Owner Azmin Ghahreman, Sapphire Laguna Restaurant
South African red mango curried barramundi bass, sweet potato,
braised organic legumes, cashews and Swiss chard

Chateau St Jean 2008 Pinot Noir, Sonoma

Entrée

Executive Chef Frederic Castan, St. Regis Monarch Beach Hotel

Maple Leaf duck breast with prunes and foie gras, wrapped in smoked bacon
Leg confit Chartreuse, apple cider Aigre Doux

Rosemont 2006 Show Reserve, Grenache, Syrah, Mouvedre Blend, McLaren Vale,
Australia

Dessert

Executive Chef Rob Wilson and Pastry Chef Lee Smith, Montage Resort and Hotel

Apples and Pears

A tasting of Honey Crisp apples, Williams pears, praline and black tea

Chateau St Jean 2009 Riesling, Sonoma Valley