
**AT HOME WITH PATRICIA WELLS:
COOKING IN PARIS
MAY 4 TO 8, 2009**

**MONDAY:
10:30 AM TO 3 PM**

**Cooking Class & Preparation of Lunch
Topics: Mise en Place, Sea Salt, Kitchen Design
What is an AOC? French Wine: Labels and Importers, Searing Meat, Blanching
and Refreshing, Using a Mandoline**

Toasted, Seasoned, Pumpkin Seeds

**Spring Salad of Peas, Asparagus, Fennel, Green Beans, and Aged Comté 2005
with Ham and Cheese Bread**

Spring Lamb Couscous with Zucchini and Chickpeas

A Seasonal Cheese Assortment:

**Brie de Meaux (Cow's Milk, Champagne)
Camembert (Cow's Milk, Normandy)**

Nicoise Figs Stuffed with Fennel & Walnuts

Wines:

**Loire Valley White:
Coteaux du Giennois Domaine de Villargeau 2007
100% Sauvignon Blanc
Importer: Thomas Calder, Paris fax 011 33 1 46 45 15 29**

**Languedoc Red:
Saint-Chinian Tradition Domaine de Gabelas 2006
48% Syrah, 29% Cinsault, 23% Grenache
No Known Importer**

**Lemon, Olive Oil, and Almond Sponge Cake
With Gariguettes Strawberries**

Zesty Lemon Sorbet

PREPARE FOR TUESDAY LUNCH:

Date and Walnut Bread

TUESDAY:

10:30 AM TO 3 PM

**Meet at Rue Jacob for Special Nut Oil Tasting with oils from
Huilerie Leblanc, 6 rue Jacob, Paris 6, tel: 01 46 34 61 55**

**A Special Knife-Sharpening Class
with Walter Wells**

**Cooking Class & Preparation of Lunch:
Topics: Roasting and Carving Poultry, Dehydrating Mushrooms, Chicken
Stock, Steaming and Refreshing**

Almond-Stuffed Dates in Olive Oil with Fleur de Sel

**Chilled Marinated Heirloom Tomato Soup
Roasted Organic, Corn-Fed Lemon Chicken
Wild Morel Mushroom with Duxelles
Spring Peas with Mint and Spring Onions**

**A Goat Cheese Selection :
Aiguebelette (Goat's Milk, Savoy)
Saint Nicolas (Goat's Milk, Languedoc)
Bleu de Chèvre (Goat's Milk, Loire)**

Date and Walnut Bread

Pumpkin Flan with Lemon Sauce

White Burgundy :
Chablis Vieilles Vignes Jean-Claude Bessin 2006
100% Chardonnay
Importer : Kysela Père et Fils

Red Southern Rhône:
Vin de Pays Domaines des Amoureux 2005
50% Grenache, 30% Carignan, 10% Syrah, 10% Cinsault
Importer : Robert Kacher

PREPARE FOR THURSDAY LUNCH:

A Trattoria Feast:
Celery, Green Olive, and Anchovy Salad
Carne Salada: Italian Cured Beef with Salt, Sugar, and Herbs
Marinated Peppers
Various Homemade Sheep's Milk Yogurt Cheeses
Tuna and Olive Spread
Tapenade
Homemade Crispy Flatbread
Almond-Polenta Cake: Sbrisolona
Buttermilk and Honey Sorbet

**WEDNESDAY:
11:45 AM TO 4 PM**

**11:45 AM Meet at the corner of Avenue des Ternes and Rue Poncelet
Paris 17
For a Tour of the Rue Poncelet Market
Metro: Ternes or Charles de Gaulle Etoile**

**Lunch: Restaurant Guy Savoy
18, rue Troyon,
Paris 17 , tel: 01 43 80 40 61
Metro : Ternes or Charles de Gaulle Etoile**

Our Menu :

Lobster Consommé with Celery

**L'Huitre en Nage Glacée
Oyster in the Shell with Oyster Cream and Oyster Jelly
With Sea Greens Bread and Salted Butter**

Langoustines comme carpaccio, herbes en gelée et salade
Raw langoustines with olive oil, salad of chervil and tarragon, topped with raw squid
with sage

Lotte et saveurs de Sud
Monkfish poached in sherry on a bed of spinach in a gentle cream sauce

Soupe d'artichaut à la truffe noire,
Brioche feuilletée aux champignons et truffes
Artichoke Soup with Black Truffles and Parmesan
Mushroom Brioche with Truffle Butter

Jarret de veau « confit-braisé »
Purée de pommes de terre à la truffe
Braised Veal Knuckle with a Potato and Truffle Purée

Cheeses from the aging cellars of Marie Quatrehomme

Terrine de pamplemousse, sauce au thé
Grapefruit terrine with tea sauce

Wines :

Coupe de Champagne Guy Savoy
100% Chardonnay

White Burgundy :

Chablis Tete d'Or Bullaud-Simon 2006
100% Chardonnay
Importer : Langdon Shiverick 213 483 5900

White Northern Rhone :

Saint Joseph Saint Pierre Yves Cuilleron 2006
Roussanne and Marsanne
Importer : Neal Rosenthal

Red Burgundy:

Bourgogne Hautes-Côtes de Nuits, Anne Gros 2006
100% Pinot Noir
Importer : A Peter Vezan Selection

THURSDAY:

9 AM to 3 PM

Meet at 10, Rue Jacob for Visit to Poilâne Bakery
8, rue du Cherche-Midi, Paris 6, tel: 01 45 48 42 59

**Private Wine Tasting With Juan Sanchez of La Dernière Goutte
La Dernière Goutte, 6, rue Bourbon-le-Château, Paris 6, tel : 01 43 29 11 62**

We tasted:

Loire Valley White:

**Menetou-Salon Domaine Philippe Gilbert 2007
100% Sauvignon Blanc
Importer: Rosenthal Wine Merchant (800 910 1990)**

White Burgundy :

**Chablis Vieilles Vignes Jean-Claude Bessin 2006
100% Chardonnay
Importer : Kysela Père et Fils**

Loire Valley White :

**Montlouis sur Loire, Francois Chidaine Les Choiselles 2006
100% Chenin Blanc
Importer: Louis Dressner**

Cru Beaujolais:

**Moulin à Vent Domaine du Vissoux Les Trois Roches 2007
100% Gamay
Importer: Peter Weygandt**

Red Burgundy:

**Mercurey Domaine Emile Juillot Château Mipont 2007
100% Pinot Noir
No Known Importer**

Northern Rhône Red:

**Cruse-Hermitage Domaine de la Ville Rouge Terres d'Eclat 2006
100% Syrah
No Known Importer**

Languedoc Red:

**Saint-Chinian Mas Champart Causse du Bousquet 2006
60% Syrah, 22% Grenache, 18% Mourvèdre
Importer: Kermit Lynch**

Red Bordeaux:

**Moulis Château Biston Brillette 2005
55% Cabernet Sauvignon. 40% Merlot, 5% Petit-Verdot**

Loire Valley Red:

Saumur Champigny Domaine des Roches-Neuves La Marginal 2002
100% Cabernet France
Importer: A Jon-David Hedrick Selection, Carborro, NC (919 932 3459)

Loire Valley White :
Coteaux du Layon Château Pierre Bise Les Rouannières 2005
100% Chenin Blanc
Importer : Louis/Dressner Selections

Our Trattoria Feast:
Celery, Green Olive, and Anchovy Salad
Carne Salada: Italian Cured Beef with Salt, Sugar, and Herbs
Marinated Peppers
Various Homemade Sheep's Milk Yogurt Cheeses
Tuna and Olive Spread
Tapenade
Homemade Crispy Flatbread
Almond-Polenta Cake: *Sbrisolona*
Buttermilk and Honey Sorbet

FRIDAY:
10:30 AM to 3 PM

Meet at Rue Jacob for Class & Preparation of Lunch:
Topics:
Topics: Braising; Roasting in Parchment; Homemade Mayonnaise; Making
Pastry

OUR OLIVE OIL TASTING:
Castelas, Jean-Benoit Hugues
Salonenque olive
12 € 250 ml

Salvator, Sophie and Frédéric Pinatel
Aglandau olive
12 € 250 ml

Chanteduc Oil Moulin Caromb
Verdale olive
15 € liter

Spicy Toasted Basque Mixed Nuts

Provençal Asparagus Braised with Fresh Rosemary and Bay Leaves
Line-Caught Sea Bass from Brittany Roasted in Parchment

Zesty Lemon Salt
Homemade Tartare Sauce
Just Spinach!
Johannes's Picnic Couscous Salad
Potato Salad with Spring Onions, Capers, and Mint

A Sheep's Milk Seasonal Cheese Assortment
Roquefort Carles (Auvergne)
Brebis Basque (Basque region)
Brebis Corse (Corsica)
Brin' d'Amour (Corsica)

Serge's Cinnamon-Apple Tart
Fromage Blanc and Honey Sorbet

Châteauneuf-du-Pape Château du Beaucastel Blanc
80% Roussanne, Grenache Blanc, Picardin, Bourbelenc
Importer: Vineyard Brands

Quote of the Day:
*"Don't Cry Because It's Over,
Smile Because It Happened"*

BEST TASTES OF THE WEEK:
Salad of Spring Asparagus, Fennel, Green Beans, and Aged Comté

RUNNERS UP:
Almond Polenta Cake
Black Olive Tapenade
Roasted Organic Grain-Fed Chicken with Lemon
The tastings: Nut Oils, Wine, Olive Oil