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Winning Tastes from Aziza, Saison, 12 More at StarChefs Revue

Tuesday, May 11, 2010, by Carolyn Alburger



The **StarChefs Rising Star Revue**, recognizing up-and-coming chefs, sommeliers and mixologists, returns to San Francisco on Wednesday, June 16. Locals may be unfamiliar with the event because it hasn't taken place in San Francisco since 2007, and before that in 2005. So this is how it works. StarChefs.com, that online "culinary insider" magazine that has been around since 1995, chooses four cities to honor each year based on "how hot the culinary scene is in that city." SF is indeed looking hot this year. And so the [previous SF winners](#) and the StarChefs Advisory Board, which includes high-profile chefs like **Jean-Georges Vongerichten** and **Daniel Boulud**, nominated over 90 Bay Area candidates who were then considered via in-person tastings and interviews. Fourteen winners were chosen, including recent SF-transplant **Matthew Accarrino** of SPQR and pastry chef **Melissa Chou** of Aziza. They'll each be given a station at the gala; winning sommelier, **Sarah Valor**, has been charged with the somewhat daunting task of pairing a wine with most dishes. (We hear one is being paired with a beer and one with a whiskey.) The full list of 14 2010 Rising Star Winners awaits [here](#).

Matthew Accarrino/SPQR: Bone Marrow Sformatino, Bacon and Onions

John Paul Carmona/Manresa: Boudin Blanc, Dates and Wild Watercress

Maximilian DiMare/Wood Tavern: Crispy Pork Belly with Bacon Braised Red Lentils, Spinach, Soft Poached Egg, and Chives

Louis Maldonado/Aziza: Marinated Striped Bass, Caviar, Green Strawberries, Brown Rice

Thomas McNaughton/Flour + Water: Pork and Pea Ravioli (more elaborated title to come)

Scott Nishiyama/Chez TJ: Moulard Duck Foie Gras, Nieve, Blackberries, and Sunchokes with House-Made Mustard Bread

Josh Thomsen/The Claremont Hotel Club & Spa: Sonoma Goat Cheese-Potato Terrine with Baby Beets and Aged Balsamic

Melissa Chou/Aziza: Goat Cheese Panna Cotta

Catherine Schimenti/Michael Mina: Creamsicle, Aperol Powder, Basil

Joshua Skenes/Saison: Little Roots with Caramelized Shoots and Leaves

Shelley Lindgren/SPQR and A16: Bruschetta with Roasted Sardines, Minted English Peas and Pickled Red Onions (by Liza Shaw from A16)

Cocktails from **Erick Castro/Rickhouse** and **Brian MacGregor/Jardinière** are still TBD

At \$95 per person [tickets](#) for the affair are a bit on the pricey side, but consider many of the chefs are serving the very dishes that inspired the judges to elect them, so, as you see, this isn't going to be a pizza and slider-type gathering. VIPs can pay \$150 for a pre-event reception with Champagne and Petrossian Caviar. A portion of the proceeds will go to La Cocina. [EaterWire]

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