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2010

On the Town



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StarChefs RISING STARS REVUE – 6/16

\*\*Photos thanks to Susannah Chen of YumSugar (www.yumsugar.com)\*\*



SF StarChefs 2010 winners (this photo courtesy of StarChefs)



Fell in love with Matthew Accarino's (SPQR) Bone Marrow Flan w/ Smoked Bacon & Ciopollini Onions

**Ghirardelli Square** minus the tourists. A warm early Summer evening. VIP hour overlooking the Bay on a patio replete with fireplace, lounge chairs, champagne, **Petrossian white sturgeon caviar** on chips with creme fraiche and onion relish. Chefs, mixologists, sommeliers, industry folk, food and drink writers milling about. Not too crowded, well laid out, festive. Awarding some of the brightest in the

industry. Sunset, then the radiance of the moon over the Square (plus heat lamps!)

This was San Francisco's **StarChefs Rising Stars Revue**, the culinary insider magazine's annual awards for cutting edge creativity held in major US cities. Oh, and did I mention impeccable food? Not a bad bite in the house when **StarChefs** winners are serving the food, drinks and wine pairings.

Out of a 100% delicious menu, I'm hard pressed to pick favorites, but if I *must* (list of all winners



Louis Maldonado's (Aziza) Marinated Striped Bass, Petrossian Caviar, Green Strawberries, Crispy Brown Rice

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here)...

**Scott Nishiyama (Chez TJ)** pulled out all the stops by shaving ice cold **Moullard Duck Foie Gras "Neige"** over blackberry, cashew puree, sunchoke salad and mustard toast. *Wow*. Who knew foie gras could be so brilliant ice cold, in a generous, melting pile of soft shavings? No surprise he won best dish of the night by event attendees.



Shelley Lindgren's (A16/SPQR) Sardines w/ Minted Pea Bruschetta

I was also impressed with **Matthew Accarrino's (SPQR)** silky, panna cotta-like **Bone Marrow Sformatino**, enlivened with shaved horseradish, awesome smoked bacon and caramelized cioppolini onions. Kudos for **A16/SPQR's Shelley Lindgren's** (Restaurateur winner) bite: impeccably fresh, silky **Sardines** on minted pea bruschetta.

Did I say how difficult it was to mention just one or two? Every other dish, including desserts, were winners (not easy to do – believe me, I attend a *lot* of food events), truly highlighting why this group was awarded as some of the best in the Bay Area.

Two of my favorite guys behind a bar, **Brian MacGregor** of **Jardiniere** and **Erick Castro** of **Rickhouse**, were deservedly mixologist winners. MacGregor served a delicate (but with punch) **Tippler's Delight** with **Slivovitz** (plum brandy), St. Germain, lemon and a dash of absinthe. Castro offered up a rousing bowl of **Lusty Maritime Punch**: Highland Park 12-yr scotch, yellow Chartreuse, lemon, ginger puree, simple syrup, sparkling water, ginger beer, Angostura bitters. **Highland Park**, one of my favorite scotches ([read about](#) my once-in-a-lifetime HP tasting from March), had its brand ambassador, **Martin Daraz**, in SF for the event and they were keeping us happy with 18-year scotch.



Thomas McNaughton's (Flour+Water) Ravioli Doppio stuffed with pork & peas

My taste buds and stomach thank you, all. This event hints at the talent that flavors our city. One of the things that makes every day here a joy and an adventure.

Written by Virginia in: [On the Town](#) |