



# Disciples Escoffier

Greater China

埃科菲(中国)西餐厨师联谊会

弘扬和推动烹饪业的协会

Association pour la transmission et l'évolution de la Cuisine

Http://www.disciples-escoffier-china.org---http://www.disciples-escoffier.com



Chef Alexandre

Dear Epicurean Friends,

Happy New Year of the Tiger The next Epicurean Dinner will be held at Cristal restaurant.,

We will be hosted by Chef Alexandre Molina.

He will enjoy our tastes with Mediterranean oriented dishes. Don't miss this date: 20th of March.

Robert Fontana



Alexandre grew up in Nice with the typical scents and tastes of the Mediterranean culture. Local ingredients like olive oil, anchovies, fresh vegetable and fruits were to strongly characterize his culinary style. Beside Italian and French influences, he gained an early interest in cuisine through watching his Spanish grandmother cooking Spanish specialties.

Alexandre started his formal culinary training in Nice, France. Of fundamental importance in shaping his culinary style were two years of training and working with international culinary Maestro Alain Ducasse at the 3 Michelin starred Louis XV Restaurant, Hotel de Paris, in Monte Carlo.

Alexandre boasts over 20 years experience in the culinary field, having worked with several Michelin starred chefs in Europe, than in the US and in Asia. He has worked in hotels, independent restaurants, and cruise ships. He even has a stint as a private chef for a prominent family in Connecticut. In Asia he has worked the kitchens in Tokyo, Singapore and Beijing before moving to Shanghai.

His cuisine is based on the Mediterranean diet, known all around the world to be tasty, yet healthy and balanced. His recipes, which range from more traditional to innovative ones, are a perfect example of the variety of Mediterranean cuisine and draw their origin especially from France, Italy, Spain and Greek, but also from North Africa and Middle East.

### TRIO OF DUCK LIVER

#### STARTER WOLFBERGER PINOT GRIS

Pan-fried Goose liver served with sautéed savory cabbage, coated ginger bread Raspberry vinegar; Duck consommé with duck liver dumpling and black truffle; A slice of duck liver "confit" terrine style stuffed with shredded black truffle

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### FRESH GREEN HERBS RAVIOLI OF LANGOUSTE & SCAMPI "SETOISE STYLE BORDEAUX WHITE BELLEVUT CHOLLET

Filled with langouste meat, reduction of crab fumet and vegetables: "A la setoise" reduction of tomatoes and onions stew, slowly cooked with Lobster fumet over the top

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### DUO OF SQUAB AND FRENCH DUCK (LABEYRIE)

#### BORDEAUX RED BELLEVUE CHOLLET

The breast is coated in Sichuan pepper and pan seared, the leg is boneless and stuffed with vegetables, goose liver then gently wrapped in dough and fried on the spot, Served With figs and apples chutney, short duck juice and chunk of green olive

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### MINI-SELECTION PLATER

#### DESSERT WOLFBERGER PINOT GRIS

Rum Savarin "baba", chocolate and lemon fragrance, lavender crème Brulee Tiramisu, our own made sorbet grapefruits.



Chefs with Escoffier Statue



Best Epicurean Member 2009



Some pictures of last Epicurean Dinner at Allure



Where: Cristal Restaurant & Bar, 4/F, No.269 Wujiang Road, Shanghai,200041, China

Price (wine included):RMB400 (Escoffier member) RMB500 (non-Escoffier member)\*

Reservation: Call 86. 1 52.21.10.57.26

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