

tid bits

The e-newsletter for the Distinguished Restaurants of North America

July / August, 2006

DiRoNA update

DiRoNA Week is just around the corner! Wave goodbye to Summer with a great meal for a great cause.



August 21-25, around 60 restaurants across North America will participate in the only national restaurant week - DiRoNA Week 2006!

Enjoy a fine meal at an exclusive DiRoNA restaurant and help raise money for a good cause - the fight to end childhood hunger. DiRoNA restaurants will showcase their distinguished cuisines with a special prix-fixe menu, and donate a percentage of the proceeds to Share Our Strength, a non-profit organization dedicated to ending childhood hunger.

To find a participating restaurant in your area, please visit <http://www.dirona.com/dironaweek.html>.

DiRoNA Annual Gala Reserve your spot now at the hottest table in town . . .



Come one, Come all!

The Distinguished Restaurants of North America (DiRoNA) invites you to celebrate fine food and wine with chefs from across North America at DiRoNA's Annual Conference, October 22-24 at the Ritz-Carlton Buckhead.

Your ticket guarantees you'll mix and mingle with world-renowned chefs, indulge your culinary senses at celebrated restaurants, and take a walk down the red carpet, celebrity style! Don't miss the Flavors of Atlanta cocktail reception, mystery dine-around at local

member news

DiRoNA member restaurants are busy busy busy! Catch up with a few of them as the summer season winds to a close...

ATLANTA

Down Under Wine Tasting

Atlanta's most acclaimed French restaurant featuring Asian and Mediterranean influences, Joel, will be featuring a wine tasting from down under on August 23. White and red wines from Australia will be introduced, accompanied by hors d'oeuvres courtesy of Chef Joel himself. The event is from 6 to 7:15 p.m. and costs \$30 per person. For more information call 404-233-3500 or visit www.joelrestaurant.com.

CHICAGO

Cirque Du Soleil Dinner

One of Chicago's premier dining destinations, *one sixtyblue*, will feature a special menu in conjunction with this summer's Cirque du Soleil, a feast for the eyes and the stomach! During August, the city of Chicago will again play host to the legendary "modern circus" that blends classic circus traditions with street performance, opera, ballet and rock music. Celebrated eatery *one sixtyblue* welcomes the circus to town with a special menu that will thrill your palette as much as the on stage action will thrill your senses! This offer is only good through August 20, so hurry to make those reservations today! The special menu is offered from 5:00-6:30 pm, and features choice of cocktail, appetizer, entrée and dessert for just \$49. For more information call 312-850-0303 or visit www.onesixtyblue.com.

NEW YORK

21 Club Turns 76

New York's legendary '21' Club is celebrating its 76th anniversary this year. To commemorate the anniversary, guests can enjoy a complimentary cocktail or glass of champagne when reserving a table for lunch or dinner from September 6 to October 31, when the reservation is made through '21' club's Web site. This may not be combined with any other special offers. For more information call 1-800-721-CLUB or visit www.21club.com.

SEATTLE

Fine Wine-ing!

Congratulations to Lisa Rongren of Ray's Boathouse in Seattle, who has just been promoted to Wine Director. Lisa has served as Ray's assistant wine director since December 2005. She holds sommelier certification through the International Sommelier Guild and the Court of Master Sommeliers. In March 2006, Lisa competed in the Chaîne de Rôtisseurs "Best Young Sommelier" competition and advanced to the Super Regionals held in San Francisco.

DiRoNA restaurants and, most of all, the glamorous black-tie gala honoring the 2007 DiRoNA restaurants!

For more information, and to register, please visit www.dirona.org.

ask the experts

Cordials & After Dinner Drinks

This month we're gathering tips on indulgent cordials and tempting after-dinner drinks with Joseph DiSalvo, owner of DiSalvo's Station Restaurant in Latrobe, PA. To ask Joseph a question on cordials and after-dinner drinks, please ask the expert at:

http://dirona.com/ask_the_experts.html

Save the Best for Last - Desserts

Chef Bruce Lafone of Horizons Restaurant at the Grove Park Inn Resort & Spa in Asheville, NC, has been busy satisfying sweet teeth across North America by answering questions about dessert this month.

Find out why cake is served on birthdays and why dessert is served at the end of the meal. Visit the *ask the expert* archive for all of Chef LaFone's yummy tips and tricks:

http://www.dirona.com/ask_the_experts_archive.html.

If you have ever wondered if you can make creme brulee at home, see Chef Lafone's favorite recipe below.

Q: Can I make creme brulee at home?

A: Yes, you can make Creme Brulee at home!

Here is a simple recipe for Creme Brulee:

Serves 6

1 pint heavy cream

6 egg yolks

½ cup sugar

½ cup light brown sugar

Making the Batter:

-Bring heavy cream to a boil, stir in ½ cup of sugar and take off stove.

-Keep stirring mixture until sugar dissolves.

-In a separate bowl whisk egg yolks.

-Pour 1/3 of hot cream and continue whisking.

-Repeat until all ingredients are incorporated.

-Allow mixture to cool

Cooking in Ramekins:

-Place ramekins in a 4" deep baking pan and pour mixture into each one

-Pour cool water into baking dish until it half full

-Cover baking pan with foil and carefully place into oven preheated to 300 Degrees

-Bake for 30 to 45 minutes or until set

-Remove ramekins from water and place in refrigerator overnight

"Burning" the Creme Brulee:

-Just before serving, sprinkle with brown sugar and hit them with a blowtorch* until golden brown

It is really not as hard as it seems! The key to making a good creme brulee is temperature control. Also, you can make any flavor of brulee that you want by simply adding your ingredients to the cream when bringing it to a boil. Enjoy!

*for those of you who need an alternative to the blowtorch, visit the

A Seattle native, Lisa is enthusiastic about supporting the local wine industry. She was drawn to Ray's Boathouse because of its extensive wine list and commitment to Northwest wines, not to mention her love of seafood!

TAMPA

Bern-ing Bright for 50 Years

Tampa's legendary Bern's Steak House celebrates it's 50th year in business this Summer! Committed to the motto "the customer must come back," Bern's has carved out a reputation in the fine dining industry for consistently booked tables, classic steak house temptations and a renowned wine collection. Bern's began as a humble, 40-seat steak house opened in 1956 by Bern and Gert Laxer, and has blossomed into the beloved 350-seat Mecca that son David and Chef/Culinary Director Jeannie Pierola own and operate today. Congratulations, Bern's!

DiRoNA Restaurant of the Month:

Log Haven

Salt Lake City, UT



Log Haven has a long tradition as a unique mountain getaway, nestled in Millcreek Canyon, Utah's spectacular surrounding within the Wasatch National Forest. In addition to its DiRoNA distinction, Log Haven has won numerous top rankings and awards including "Best Chef" in the "Best of State Awards" and 2006 "Best Canyon Restaurant" from *Salt Lake Magazine*.

When Summer temperatures rise, guests can enjoy the cool and quiet flow of Log Haven's waterfall on the tranquil garden patio. Since the mountains can bring sudden, unexpected shifts in temperature, all outdoor spaces are equipped with heaters and canopies. This lush setting is matched only by Log Haven's exquisite menu, wine list and service.

Experience Culinary Director/Chef Frank Mendoza's award-winning cuisine and an extensive wine list firsthand. Log Haven's menu changes with each season, bringing fresh new delights to the diner. This summer, enjoy the many locally-grown and produced items on our menu, including Buffalo Tenderloin and Poached Skate Wing, dishes that will take your palette on a delicious adventure. The summer wine program features Rosé and offers a variety of complements to the menu that will expose each patron to exciting new offerings from around the world.

Log Haven is passionate about providing unparalleled cuisine and fine wine in an elegant wilderness setting. Make your reservations today!

ask the experts archive,
http://www.dirona.com/ask_the_experts_archive.html, where we
will share with you a simple alternative!

food for thought

It is difficult to believe it has been an entire year since Hurricane Katrina devastated the Gulf Region. Distinguished Restaurants of North America continues to support the local restaurant community. The relief efforts continue as the region still remains a shadow of what it once was.

August 29th marks the one year anniversary of Katrina. Do your part to help rebuild the Gulf by taking part in Share Our Strength's "Restaurants for Relief 2," presented by American Express. On that day, over 1,000 restaurants nationwide will donate a portion of their proceeds to Gulf relief. Visit www.strength.org to learn more and to find a participating restaurant near you.

save the date

Don't Miss it!



DiRoNA Annual Gala and Educational Conference

October 22-24
Atlanta, GA
www.dirona.org

contact us

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