

DiRoNA update

DiRoNA Week – Save the Date



Plans are under way for a successful 2006 DiRoNA Week! DiRoNA Week is the only national restaurant week offered and will take place August 21-25. This year, DiRoNA restaurants will showcase their unique menus while raising funds for an important cause.

Participating DiRoNA restaurants will offer a special prix-fixe menu and will donate a percentage of the proceeds from that menu to Share Our Strength. An updated list of restaurants featuring DiRoNA Week menus will be posted on www.dirona.org in the coming weeks.

Summer Grilling Tips from a DiRoNA Chef



Brian Owenby, Senior. Sous Chef for Old Hickory Steakhouse, Nashville, TN

What are the best fruits and vegetables to grill?

I really like peaches and plums; stone fruits tend to hold up well. Cut them in half, pull the pit and out grill them. Just season with salt and pepper. As the fruit cooks, the sugars will caramelize. If you want to grill vegetables, try summer squash, zucchini or Vidalia onions. Don't overcook! Just wait for the fruits to start to soften or the vegetables to get grill marks.

What wine pairings do you suggest for summer barbeques?

A light, crisp wine like Pinot Grigio works well in the summer. I am currently stuck on rosé. Chill the wines and keep them in the cooler with your other drinks. If you are looking for a red wine, Zinfandel goes well with meats and spicy foods. I recently found a sparkling Shiraz from Australia and it is my favorite wine to pair with grilled meats.

How do I make my barbeque for friends more upscale?

Try a skewer party and prepare vegetables and kebabs and have guests build their own skewers with fish and meat. Make up a few sauces and marinades. It is very social and guests can take turns grilling so the host doesn't have to do all work. Serve a few fruit juices like mango puree and have guests mix their own margaritas.

member news

Gina Gallo Honored For Excellence in Winemaking

Third generation Gallo family winemaker Gina Gallo has been honored for "Professional Excellence in Oenology" by the New York Institute of Technology (NYIT) during NYIT's annual three-day fund-raising event in New York City. In accepting the award, Gallo spoke of the achievements of those who came before her, her grandparents and parents, and the many others who helped build a family winery into a worldwide guarantee of consistent quality. Gallo said she was proud to be able to carry the family vision forward, and she congratulated NYIT on its 50th anniversary for producing "architects and engineers and independent thinkers" to help build a better world. Gallo Family Vineyards celebrates its 75th anniversary in 2008.

Chef Tim Creehan Aligns with Frito Lay to Launch Sensations

Tim Creehan, chef/owner, Beach Walk Crystal Beach in Destin, Florida has aligned with Frito Lay North America to launch a new line of snack chips. Lay's Sensations and Tostitos Sensations combine their most popular snack with gourmet seasoning combinations. Creehan's name as well as the Beach Walk brand will appear in print on the chip bags, internet and in freestanding inserts nationwide for this campaign.

Guillas Received Grand Master of Taste Award

Marine Room Executive Chef Bernard Guillas accepted the Grande Maitre du Gout, Grand Master of Taste Award. The award was presented at the 5th Annual Master of Taste Awards presented by the Chefs in America Awards Foundation in Chicago, IL on May 19. Recipients of the Grande Maitre du Gout award must have worked in the industry for a minimum of 10 years with at least one year in their current position. Guillas will also be awarded one of two Cordon du Vin, Master of Food and Wine Pairing awards. Congratulations Bernard!

Toast the Arrival of Spring

Ray's Boathouse Restaurant in Seattle, rejoices in the arrival of Spring with two new wine dinners. On May 24, The Rite of Spring Wine Dinner celebrates Copper River Salmon and the best of Oregon's Pinot Noirs. The Meet the Winemakers Dinner on June 6 gets you "up-close-and-personal" with two of Washington's preeminent boutique wineries. For more information, visit www.rays.com.

Annual Seafood BBQ Cooking Class

Upstream Restaurant in Charlotte, NC will hold their annual seafood BBQ cooking class on Saturday, May 27. Kick off summer with some new dishes on the grill. Visit <http://www.upstreamseafood.com> for more information.

Show Dad You Care

Log Haven Restaurant located in Salt Lake City, UT announces special menus for Father's Day on June 18. It is never too early to make a reservation to show dad your appreciation. For more information, visit <http://www.log-haven.com>

DiRoNA Restaurant of the Month - Canlis in Seattle, WA

For the complete interview with Chef Brian Owenby, visit http://www.dirona.com/pressroom_newsletters.html and click on May 2006 Grilling Tips. Happy Grilling!



ask the experts

Online Reservations

CEO of OpenTable, Inc., Thomas Layton will answer questions about online reservations this month. Submit a question by clicking on the "Ask the Experts" link at www.dirona.org.



Thomas Layton

Restaurant Etiquette Wrap Up

We would like to thank Akhil Kapoor, General Manager, RingSide Steakhouse Glendoveer, Portland, Oregon for answering questions about restaurant etiquette this past month. Archived questions and answers can be found at: http://www.dirona.org/ask_the_experts_archive.html.

Q: *Where did the cloth on the arm start? Why is it used?*
- Mr. Kapoor, NY

A: This practice began in the late medieval times when table napkins were draped over the diner's left arm [or shoulder] to be used for wiping hands and mouth.

Q: *My friends and I were discussing this at dinner the other night... do you think it is appropriate for a man to ask a woman what she is having for dinner and then order for her? Shouldn't the woman order for herself?*
- Cara Collins, Long Island, NY

A: It depends upon how formal the restaurant is, the dining occasion, and who is hosting the dinner. It is still quite acceptable for a man to ask a woman for what she would like for dinner, and order for her, before ordering his meal, as is for a woman to order her own meal. In a hosted dinner setting, the host(ess) sets the precedent and the tone.

Q: *Do you always have to order the same number of courses as your date? If he orders a salad, do I have to order one as well?*
- Leigh Tellsus, Cambridge, MA

A: Ordering the same number of courses as your date is not a must. Order the items you'd like to have from the menu, e.g., if your date is having a Shrimp Cocktail, then a cup of the Chowder, followed by a Steak; and you are having a House Salad and the Crab Cake appetizer for your meal – advise your server as to when each item is to be served you. This way, the preparation and the service of your meal can be appropriately coordinated.

Canlis represents the pinnacle of fine dining in Seattle – four-star cuisine, one of the world's top wine lists, breathtaking views, legendary service, and an ever-present member of the Canlis family stationed at the door to greet arriving guests. This year marks the restaurant's 55th year in business and the first year of what the family likes to call Canlis 3.0, a salute to the third generation now taking the reins. The Roland Terry-designed building sits cantilevered on the north side of Seattle's Queen Anne Hill, featuring a spacious dining room with rough granite walls and floor-to-ceiling windows that overlook Lake Union. The Canlis menu highlights the Northwest's finest offerings, pairing original Peter Canlis dishes, such as his famous prawns sautéed in dry vermouth, lime juice and red chili flakes, with more contemporary courses like Alaskan Weathervane Scallops served with carrot-coriander butter and heirloom potatoes. The esteemed Canlis wine program, led by Master Sommelier Shayn Bjornholm, provides the perfect companion to the progressive yet timeless menu. The 87-page wine list boasts 20,000 bottles and 2,200 selections, with astounding arrays from both the old world and new. A DiRoNA award winner since 1993, Canlis is a "must-experience" kind of place.

save the date

The National Restaurant Association Restaurant, Hotel-Motel Show

Chicago, IL
May 20-23

(DiRoNA's Panel is Monday, May 22 at 10 am in room S404)

www.restaurant.org/show

DiRoNA Scholarship Luncheon

Lawry's The Prime Rib - Chicago, IL
May 23

11:30 a.m. – 2:00 p.m.

16th Annual DiRoNA Awards and Educational Conference

October 22-24
Atlanta, GA

www.dirona.org

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