



# STAR CHEFS and SALUTE SANTE!



## Chef Eric Ripert, Le Bernardin

We are pleased to feature Eric Ripert, Executive Chef at Le Bernardin in New York City. Eric has been using Salute Santé! Grapeseed Oil in his culinary creations and enjoys the lightness of the oil. He states, "In addition to making the most wonderful marinades, Salute Santé! Grapeseed Oil is the best base to make mayonnaise that retains its consistency." Eric has most recently been honored by Michelin, the definitive source for European gastronomic ratings, in the company's first effort at an in-depth ranking of eateries in an American city. Michelin awarded its highest mark of three stars to Ripert's Le Bernardin.

Eric Ripert is grateful for his early exposure to two cuisines—he was born in Antibes, France, then moved as a young child to Andorra, just over the Spanish border. His family inculcated their own passion for food in the young Ripert, and at the age of 15 he left home to attend culinary school in Perpignan. At 17 he moved to Paris and cooked at the legendary La Tour D'Argent before taking a position at the Michelin three-starred Jamin. After fulfilling his military service, Ripert returned to Jamin under Joel Robuchon to serve as chef poissonier.

In 1989, Ripert seized the opportunity to work under Jean-Louis Palladin as sous-chef at Jean Louis at the Watergate Hotel in Washington, D.C. Ripert moved to New York in 1991, working briefly as David Bouley's sous-chef before Maguy and Gilbert Le Coze recruited him as chef for Le Bernardin. Ripert has since firmly established himself as one of the city's—and nation's—top chefs.

In 1995, at just 29 years old, Ripert earned a four-star rating from the New York Times, and has subsequently been praised in magazines such as *Gourmet*, *Food Arts*, *The Wine Spectator*, *W*, *USA Today* and *Elle*. In 1997, *GQ* named Le Bernardin the best restaurant in America. It continues to receive critical acclaim for its food and service, including being recognized by the Zagat Guide as the "Best Food" in New York City for the past six consecutive years. In 1998, the James Beard Foundation named Le Bernardin Outstanding Restaurant of the Year and Eric Ripert Top Chef in New York City, and in 1999 they received the Outstanding Service Award. In 2003, the Beard Foundation named Ripert Outstanding Chef in the United States and in January 2005, *Bon Appetit* declared Ripert's "Butter-Poached Lobster with Tarragon and Champagne" its "Dish of the Year." Also in 2005, for the fourth-consecutive time, Le Bernardin once again earned the New York Times' highest rating of four stars, becoming the only venue to maintain this superior status for this length of time, without ever dropping a star.

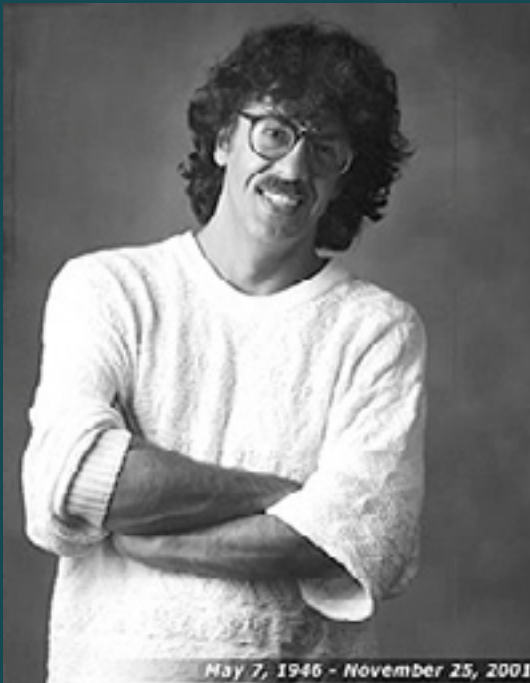
Ripert is also the Chair of City Harvest's Food Council. In this capacity he works to bring together New York's top chefs, restaurateurs and others in the food community to assist City Harvest in its mission to raise funds and to increase the quantity and quality of food donations. Ripert is also the President of the newly formed Jean-Louis Palladin Foundation. The foundation serves as an ongoing tribute to Chef Jean-Louis Palladin and seeks to keep alive his great contributions to the culinary arts. Part of its mission will be to develop programs to increase the understanding and appreciation of high quality ingredients among young chefs and food professionals.

Ripert has published two cookbooks, most recently, *A Return to Cooking*, which was published in November 2002 by Artisan. A collaborative effort with photographers Shimon and Tammar Rothstein, artist Valentino Cortazar, and writer Michael Ruhlman, *A Return to Cooking* was selected by *Newsweek Magazine* as one of their best gift books of the season. He is also coauthor of the the Le Bernardin Cookbook with Maguy Le Coze.





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## Jean Louis Palladin

Jean Louis Palladin planted the seed – the grapeseed – that began our quest to create the highest quality grapeseed oil. He was an encouragement and a mentor. Recognizing the many culinary and health benefits of grapeseed oil, he encouraged us to make it readily available for the professional chef, as well as the home chef. “Create the market for grapeseed oil in this country. I believe, that is the thing to do,” he would say.

Considered one of the culinary geniuses of the 20th century, Jean Louis Palladin was a master of his craft. In 1974, at 28 yrs old, he won 2 Michelin stars for his restaurant Tables Des Cordeliers in Gascony, France. At the time he was the youngest chef to have won 2 stars. In 1979 he came to America to open Jean-Louis at The Watergate, in the Watergate Hotel, in Washington, DC. He was renowned for seeking out food purveyors that specialized in their products and held to his same high standards for quality.

Jean Louis' interest in grapeseed oil began some 35 years ago in his home village of Gascony, France, when his friend's wine cooperative was making grapeseed oil. “I enjoyed cooking with it because of the oil properties,” explained Jean Louis. Hence, his love affair with grapeseed oil began! It went on to become Jean Louis' secret ingredient, used exclusively in his deep fryer and for salad dressings. We knew we had achieved our goal of quality and taste when we discovered that Salute Santé! was Jean Louis' grapeseed oil of choice!

Jean Louis' passion for perfection and beauty in his food and food presentation has been our inspiration as we have set the highest standards for quality for which Salute Sante! Grapeseed Oil has come to be known and we are honored to have Jean Louis Palladin as our first “Star Chef”!





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## Chef Victor Scargle, Julia's Kitchen at Copia

Chef Victor Scargle is an avid grapeseed oil lover. Victor loves Salute Santé! Grapeseed Oil so much he uses it everywhere! Julia's Kitchen currently uses it for sautéing, for marinades, for salads and dressings, for desserts and even in the deep fryer! "I love the light taste which brings out the flavor of our fresh garden herbs, and the high smoke point for our hot food preparations" Says Victor, "Salute Santé! Grapeseed Oil is great because it adds body without competing with the flavors in a dish. For example, a little drizzle with some verjus brings out the highlights in COPIA's own salad mix or with tuna tartare, the Chardonnay grapeseed oil adds a little acid to balance the richness of the tartare."

Victor Scargle has loved cooking since childhood when he and his father would prepare such family favorites as spaghetti with clam sauce, lemon meringue pie and sugar cookies. He cooked in restaurants during high school and college so no one was surprised when, after studying economics at University of California, Santa Barbara, he returned to his childhood passion by enrolling in a one year apprenticeship at Fess Parker's Red Lion Resort under Executive Chef Brian Bird. Following Chef Bird's advice to travel and work with a variety of chefs and ingredients, Scargle worked for a year each under Chef Robin Haas of the Colony Bistro in Miami's South Beach and Douglas Rodriguez at Patria in New York, then did stages at some of Manhattan's best restaurants including Gramercy Tavern, Tribeca Grill, Park Avenue Cafe, Lespinasse and Aureole.

In 1995 Scargle returned to the West Coast. He worked for Michael Mina at Aqua, San Francisco for three and a half years before assisting in the opening of Aqua, Las Vegas in 1998. Scargle was Executive Chef at Pisces in Burlingame, CA, where he received three stars from the San Francisco Chronicle and was also one of the newspaper's annual "Rising Star Chefs." Most recently, Chef Scargle worked in San Francisco for the highly acclaimed Jardiniere as Chef de Cuisine, followed by the Grand Café as Executive Chef. Scargle joined

The Patina Group, under the leadership of chef/founder Joachim Splichal, and was appointed Executive Chef of Julia's Kitchen at Copia: The American Center for Wine, Food & the Arts in February, 2003. In 2004, Chef Scargle received three and one-half stars (out of four) for his food in Julia's Kitchen from the San Francisco Chronicle.

Victor is at the heart of Food & Vine's drum recycling program. It is here at Julia's Kitchen that Salute Santé!® Grapeseed Oil in 55GAL drums is delivered, used as the kitchen's base oil to create such delights as tartars, sautés, dressings, pastries and even frying, and then stored back in a different 55GAL drum awaiting pick up by Food & Vine and used to power the company vehicles! Click here for more information [http://grapeseedoil.com/news\\_article.php?id=16](http://grapeseedoil.com/news_article.php?id=16) As amazing as it sounds, this affords Victor a steady supply of his beloved grapeseed oil at a very affordable price, and completes the recycling process – from the vineyard to the kitchen then giving back to the environment!



### JULIA'S KITCHEN AT COPIA

Julia's Kitchen, named for the patron saint of the pantry, Julia Child, is the cornerstone for COPIA: The American Center for Wine, Food & the Arts, the not-for-profit cultural center and museum in the heart of California wine country. Child was an invaluable adviser to COPIA since 1996, and served as an Honorary Trustee until her death in August, 2004.

Julia's Kitchen is managed on a daily basis by The Patina Group, which also operates the American Market Café and the Wine Spectator Tasting Table. Patina's outstanding reputation for its world-class catering division and award-winning Pinot bistros, along with restaurant and cafes in museums and performing art centers in Los Angeles and San Francisco, make them the ideal partner for Copia. Since Patina took over the operation of Julia's Kitchen, the dining room was named one of the top three 'upscale restaurants' in the Napa Valley by the Wine Spectator, and has received three stars from the San Francisco Chronicle, along with a Restaurant Award for Best Wine/Spirits Pairing Menu from Santé Magazine.



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Charlie Trotter,  
Charlie Trotter's

Says Charlie Trotter,

"I have included your grapeseed oil in my books...and I would not be using Salute Santé! Grapeseed Oil if it were not the best!"



Hiroyuki Sakai

The famous Iron Chef Sakai has created variety of professional recipes with Salute Santé! Grapeseed Oil, boasting that it is very useful for everything from fried and sautéed dishes to cold dressings. He loves its characteristic non-oiliness.

"I hope people try this high-quality oil at home. I recommend using these oils as dressings, so that you can enjoy the raw taste directly. It's tasty eating with breads, too, instead of pasty butter," he advised.



Daniel Boulud,  
Restaurant Daniel & Café  
Boulud



Chef Daniel with Salute Santé! Grapeseed Oil at the James Beard Foundation, Great American Chefs III event, September 18, 1997.



James Beard Foundation,  
Great American Chefs III



(From left) Jean Joho, Everest, Chicago; Jean Georges Vongerichten, Jo Jo, Vong; Jean Georges, New York; Valentin Humer, Food & Vine, Inc.; and Jean Louis Palladin, Napa Restaurant, Las Vegas, at the James Beard Foundation, Great American Chefs III event, September 18, 1997.