

# WINE & LOVE

ALL ABOUT WINE AND LOVE

## The StarChefs Rising Stars Revue: Nov.3

The StarChefs.com Rising Star Revue returns the Boston for the original year since 2006. The Rising Star Awards recognize up-and-coming chefs, bun chefs, sommeliers, added to mixologists from around the pastoral that stand for future leaders of the national culinary sight. Candidates are nominated by the StarChefs Advisory Timber, earlier winners, regional media, StarChefs' editorial research added to through the StarChefs.com website. Winners are chosen by the StarChefs editorial team.

They tasted sustenance, bun, cocktails, added to [wine](#) pairings from done 75 able chefs, bun chefs, mixologists, added to sommeliers across Boston, added to simply 14 of them earned the title of **Rising Star**. In this manner what makes them gleam? Creativity, ambition, exquisite presentation, added to, utmost importantly, stellar dish win each up-and-coming culinary star the Rising Star Favour. What's additional, each Rising Star has attributes that mass-produce us imagine they will act ashamed the future leaders of the country's culinary sight.

"Boston chefs are completely wrong approximately brotherhood, whether it's rallying behind cause, assisting vengeance chef at neediness, or moral hanging indigent added to cooking together—the maintain added to camaraderie there is unalike that other other metropolis. Our 14 Rising Stars stand for the finest of the next generation of chefs at the metropolis," says **Antoinette Bruno**, CEO added to Editor-in-Chief of StarChefs.com.

StarChefs.com's 2009 Boston Rising Stars include:

- Chef Jamie Bissonnette {Toro}**
- Chef Chris Chung {Uni}**
- Chef Wil Gilson Greens to hand the Cellar}**
- Chef Andres Grundy {Clio}**
- Chef Mike Pagliarini {Via Matta}**
- Chef Chris Parsons {Catch}**
- Chef Rachel Klein {Aura}**
- Bun Chef Jiho Kim {L'Espalier}**
- Sommelier Theresa Paopao {Oleana}**
- Ban Chef Tom Schlesinger-Guidelli {Craigie on Main}**
- Restaurateur Joanne Chang {Flour, Myers + Chang}**
- Restaurant Conception Favour Maura Kilpatrick {Sofra}**
- Brotherhood Favour Louis DiBiccari {Sel de la Terre}**
- Sustainability Favour Richard Garcia {Tastings [Wine](#) Pole & Bistro}**
- Publican Chef Jodi Bernhard {Longwood Events}**

The Revue will prove false held on Tuesday, **November 3**, from 7:00 -9:30 pm (**VIP Reception** begins to hand 6:00 PM).

**General Admission** – \$85 per ticket

**VIP Reception** – \$125 per ticket\*

The acquire tickets, frequent [www.starCHEFS.com/risingstars](http://www.starCHEFS.com/risingstars).

\*Come earlier added to combine with the honorees to hand the VIP Champagne & Caviar Reception, hosted by The Independence Hotel Chef Joseph Margate, which will contain Palmes d'Or Champagne from Nicolas Feuillatte added to Petrossian caviar. LOT allotment of the Proceeds will prove false donated the the Greater Boston Victuals Bank.

The happening will act ashamed held to hand *Aver Room*, 60 Aver Street, Boston, MA.

To hand the incident, there will continue unusual Revue Gala Tasting Menu, which surely sounds phenomenal the me.

Jamie Bissonnette {Toro}  
Island Creek Oyster Escabeche with Grains of Bliss added to Lovage  
\*\*\*

Chris Chung {Uni}  
Abalone added to Porcini with Aka Curry added to Pickled Negi  
\*\*\*

Will Gilson Greens to hand the Cellar}  
Seared Foie Gras added to Doughnuts with Rhubarb  
\*\*\*

Andres Grundy {Clio}  
Vegetable Crudités with Verdant Goddess Dressing added to Avocado  
\*\*\*

Mike Pagliarini {Via Matta}  
Muscovy Hen Chest with Apple, Turnip, Spiced Pistachios, added to Swiss Chard  
\*\*\*

Chris Parsons {Catch}  
Taylor Bight Scallops with Scallop Roe, Soy Beans, added to Smoked Red Pepper Puree \*\*\*  
Brotherhood Favour: Louis DiBiccari {Sel de la Terre}  
Coddle Octopus with Charred Pepper Vinaigrette, English Peas, Radish, added to Croutons  
\*\*\*

Sustainability Chef Favour: Richard Garcia {Tastings [Wine](#) Barrier added to Bistro}  
Sickly Vanilla Gazpacho  
\*\*\*

Bun Chef: Jiho Kim {L'Espalier}  
Greek Yogurt Panna Cotta "Capsule" with Cranberry Gelée added to Yogurt Sorbet  
\*\*\*

Sommelier Theresa Paopao {Oleana}  
[Wine](#) pairings with each chef's dish  
\*\*\*

Mixologist Tom Schlesinger-Guidelli {Craigie on Main}  
Camino Cocktail/Northern Lights (featuring Highland Park Lone Malt Scotch Whisky)  
\*\*\*

Hotel Chef: Rachel Klein {Aura to hand The Seaport Hotel}  
Scarlet Borscht, Smoked Sable, Candy Striped Beets, added to Acidic Cream  
\*\*\*

Restaurateur: Joanne Chang {Flour Bakery, Myers + Chang}  
Asian-Braised While Rib Taco with Asian Pear added to Sesame-Cilantro Salsa  
\*\*\*

Restaurant Conception Favour: Maura Kilpatrick {Sofra}  
Kunefe with Vanilla-Bay Folio Syrup  
\*\*\*

Publican Chef: Jodi Bernhard {Longwood Events}  
Regulated Roasted Leg of Lamb with Lamb-Fennel Sausage, Sickly Bean Capelletti, added to Brussels Sprouts  
\*\*\*

VIP Publican Chef: Joseph Margate {Clink to hand the Independence Hotel}  
Little Caviar Bites

I will prove false to hand this occasion therefore hopefully I will make out a few of my readers there.



Wine Price

November 2009						
M	T	W	T	F	S	S
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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						
« Oct						

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- wine

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- August 2009
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- May 2009
- April 2009
- March 2009
- February 2009
- January 2009

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