



# GREAT CHEFS® OF THE WORLD®



<b>Episode</b>	<b>Appetizer</b>	<b>Entrée</b>	<b>Dessert</b>
<b>Episode 101</b> On DVD “World” # 1	Honduran Scallop Ceviche <i>Douglas Rodriguez</i> <i>Aquarela</i> <i>El San Juan Hotel</i> <i>Puerto Rico</i>	Veal Chops with Sage Sauce <i>Stéphane Bois</i> <i>Le Patio</i> <i>Village St. Jean</i> <i>St.-Barthélemy</i>	Pithiviers <i>Pierre Castagne</i> <i>Le Perroquet</i> <i>St. Maarten</i>
<b>Episode 102</b> On DVD “World” # 1	Curried Nuggets of Lobster <i>Norma Shirley</i> <i>Norma at the Wharfside</i> <i>Montego Bay, Jamaica</i>	Swordfish with Soy-Ginger Beurre Blanc <i>Scott Williams</i> <i>Necker Island Resort</i> <i>Necker Island, BVI</i>	Banana Napoleon with Chocolate Sabayon <i>Patrick Lassaque</i> <i>The Ritz-Carlton Cancun</i> <i>Mexico</i>
<b>Episode 103</b> On DVD “World” # 1	Seared Yellowfin Tuna and Tuna Tartare on Greens Wilted in Sage Cream <i>Michael Madsen</i> <i>Great House</i> <i>Villa Madeleine</i> <i>St. Croix</i>	Caribbean Stuffed Lobster <i>Ottmar Weber</i> <i>Ottmar’s at The Grand</i> <i>Pavilion Hotel</i> <i>Grand Cayman</i>	Pineapple Surprise <i>Rolston Hector</i> <i>The St. James’s Club</i> <i>Antigua</i>
<b>Episode 104</b> On DVD “World” # 2	Black Bean Cake and Butterflied Shrimp with Chili Beurre Blanc <i>Janice Barber</i> <i>The White House Inn</i> <i>St. Kitts</i>	Lamb Chop with Mofongo and Cilantro Pesto <i>Jeremie Cruz</i> <i>El Conquistador Resort</i> <i>Puerto Rico</i>	Turtle Bay’s Chocolate Banana Tart <i>Andrew Comey</i> <i>Caneel Bay Resort</i> <i>St. John</i>
<b>Episode 105</b> On DVD “World” # 2	Foie Gras au Poireaux with Truffle Vinaigrette <i>Pierre Castagne</i> <i>Le Perroquet</i> <i>St. Maarten</i>	Swordfish Piccata <i>David Kendrick</i> <i>Kendrick’s</i> <i>St. Croix</i>	Chocolate-layered Lime Parfait with Raspberry Coulis <i>Josef Teuschler</i> <i>Four Seasons Resort</i> <i>Nevis</i>
<b>Episode 106</b> On DVD “World” # 2	Garlic-crusted Crayfish Tails with White Beans, Potato Ragoût, and Celery Cream <i>Vernon Hughes</i> <i>Cinnamon Reef Resort</i> <i>Anguilla</i>	Baked Fillet of Sea Bass with Creole Sauce and Tropical Puree <i>Philippe Mongereau</i> <i>Casa de Campo</i> <i>Dominican Republic</i>	Chocolate Floating Islands with Coconut-Sage Crème Anglaise and Sun-dried Fruit <i>Roger Wiles</i> <i>Half Moon Beach Club</i> <i>Montego Bay, Jamaica</i>
<b>Episode 107</b>	Turmeric Coco Yuca with Duck Confit and	Fillet of Veal Oscar with Lobster Medallion	The Unnameable Dessert (Chocolate-filled Beignets)

On DVD “World” # 3	Tamarind Glaze <i>Ramesh Pillai</i> <i>El Conquistador Resort</i> <i>Puerto Rico</i>	<i>Bent Rasmussen</i> <i>Top Hat Restaurant</i> <i>St. Croix</i>	<i>Cécile Briaud</i> <i>Le Chanteclair</i> <i>St. Martin</i> <i>M-3</i>
<b>Episode 108</b> On DVD “World” # 3	Artichoke with Smoked Salmon and Goat Cheese <i>Alain Laurent</i> <i>Malliouhana Hotel</i> <i>Anguilla</i>	Barbecued Swordfish and Crispy Fried Gulf Shrimp with Rock Lobster and Squid Ink Risotto <i>Keith Griffin</i> <i>Lantana’s</i> <i>Grand Cayman</i>	Guava Mousse in a Tropical Fruit Soup with Mascarpone Ice Cream <i>Kevin Boxx</i> <i>The Ritz-Carlton St. Thomas</i>
<b>Episode 109</b> On DVD “World” # 3	Shrimps Stuffed with Scallop Mousse in Roast Bell Pepper-Lime Sauce <i>Patrick Gauducheau</i> <i>Le Bistro</i> <i>Antigua</i> <i>M5</i>	Yautia-wrapped Dorado with Oven-dried Tomatilla and Tomato Salsa <i>Dayn Smith</i> <i>Stingray Cafe</i> <i>El Conquistador Resort</i> <i>Puerto Rico</i>	Lime Mousse Tart with Coconut Ice Cream and Mango <i>Peggy Hughes</i> <i>The Cinnamon Reef</i> <i>Anguilla</i>
<b>Episode 110</b> On DVD “World” # 4	Salt Fish Spring Rolls <i>Richard Buttafuso</i> <i>Sugar Mill Hotel</i> <i>Tortola</i>	Jerk-seasoned Pork with a Pumpkin Farcé and Sweet Potato-Callaloo-Goat Cheese Gnocchi <i>Roger Wiles</i> <i>Half Moon Beach Club</i> <i>Montego Bay, Jamaica</i>	Crème Brûlée with Sautéed Exotic Fruits <i>Alain Laurent</i> <i>Malliouhana Hotel</i> <i>Anguilla</i>
<b>Episode 111</b> On DVD “World” # 4	Langoustine Court Bouillon with Wild Mushrooms, Leeks, and Citronella <i>Thierry Alix</i> <i>La Samanna Resort</i> <i>St. Martin</i>	Grilled Baby Lamb Chops with Callaloo <i>Norma Shirley</i> <i>Norma at the Wharfside</i> <i>Montego Bay, Jamaica</i>	Floating Island Hispaniola <i>Philippe Mongereau</i> <i>Casa de Campo</i> <i>Dominican Republic</i>
<b>Episode 112</b> On DVD “World” # 4	Caribbean Tuna Tartare <i>Marc Ehrler</i> <i>The Ritz-Carlton Cancun</i> <i>Mexico</i>	Seared Red Snapper with Sweet Potatoes and Christophine with a Creole Sauce <i>Benoit Pepin</i> <i>Little Dix Bay Resort</i> <i>Virgin Gorda</i>	Lemon-Lime Mousse with Chocolate Crunch <i>Chris Fulcher</i> <i>The Old Stone Farm House</i> <i>St. Thomas</i>
<b>Episode 113</b> On DVD “World” # 5	Crayfish Medallions with Oyster Sabayon <i>Troy Smith</i> <i>Necker Island Resort</i> <i>Necker Island, BVI</i>	Grilled Red Snapper with Conch and Corn Pancake and Tamarind-Pineapple Vinaigrette <i>Martin Frost</i> <i>Four Seasons Resort</i> <i>Nevis</i>	Yuca Fritters and Fresh Mangoes with Puerto Rican Rum and Anisette <i>Alfredo Ayala</i> <i>Chayote</i> <i>San Juan, Puerto Rico</i>
<b>Episode 114</b> On DVD “World” # 5	Fresh Red Tuna Tartare <i>Patrick Gateau</i> <i>The Carl Gustav</i> <i>St.-Barthélemy</i>	Coffee-Cocoa-spiced Rack of Lamb <i>Jeffrey Vigilla</i> <i>The Ritz-Carlton Cancun</i> <i>Mexico</i>	Sponge Cake with Sautéed Bananas and Spiced Rum Butter <i>David Kendrick</i> <i>Kendrick’s</i> <i>St. Croix</i>
<b>Episode 115</b>	Salad of Sapote, Mango,	Chicken Trinidad with Orange-	Fruits and Cereals Salad

On DVD “World” # 5	Avocado, Papaya, and Jícama with Key Lime-Guava Vinaigrette <i>Roy Khoo</i> <i>The Ritz-Carlton St. Thomas</i>	Rum Sauce <i>Ottmar Weber</i> <i>Ottmar’s at The Grand Pavilion Hotel</i> <i>Grand Cayman</i>	with Lemon Cream in a White Chocolate Crust <i>Michel Chiche</i> <i>La Samanna Resort St. Martin</i>
<b>Episode 116</b> On DVD “World” # 6	Cucumber Soup <i>Bent Rasmussen</i> <i>Top Hat Restaurant St. Croix</i>	Veal Cutlets with Potatoes à la Provençal <i>Patrick Gateau</i> <i>The Carl Gustav Hotel St.-Barthélemy</i>	Tropical Parfait <i>Ivor Peters</i> <i>Sugar Mill Hotel Tortola</i>
<b>Episode 117</b> On DVD “World” # 6	Curried Conch and Plantain Ravioli with Mango-Papaya Coulis <i>Keith Scheible</i> <i>St. James’s Club Antigua</i>	Shrimp Asopao <i>Alfredo Ayala</i> <i>Chayote</i> <i>San Juan, Puerto Rico</i>	Crispy Feuillantines with Fresh Strawberries and Caramel Ice Cream <i>Cécile Briaud</i> <i>Le Chanteclair St. Martin</i>
<b>Episode 118</b> On DVD “World” # 6	Bonito Tartare <i>Dayn Smith</i> <i>Stingray Cafe</i> <i>El Conquistador Resort Puerto Rico</i>	Sugar Mill Plantation Pork Roast <i>Richard Buttafuso</i> <i>Sugar Mill Hotel Tortola</i>	Passion Fruit-Raspberry Mousse <i>Philippa Esposito</i> <i>Le Bistro Antigua</i>
<b>Episode 119</b> On DVD “World” # 7	Scallops with Sautéed Sweet Potato Relish and Tamarind-Guava Sauce <i>Hubert Lorenz</i> <i>Caneel Bay Resort St. John</i>	Creole Blaff of Caribbean Lobster and Mexican Foie Gras <i>Marc Ehrler</i> <i>The Ritz-Carlton Cancun Mexico</i>	Virgin Gorda Coconut Layer Cake <i>John Rhymer</i> <i>Little Dix Bay Resort Virgin Gorda</i>
<b>Episode 120</b> On DVD “World” # 7	Lobster Pancakes with Stingthyme Sauce <i>Vernon Hughes</i> <i>Cinnamon Reef Resort Anguilla</i>	Salmon Tournado with Mango, Brie, and Roasted Tomato Vinaigrette <i>Chris Fulcher</i> <i>The Old Stone Farmhouse St. Thomas</i>	Exotic Fruit Salad Sprinkled with Old Rum <i>Patrick Gateau</i> <i>The Carl Gustav Hotel St.-Barthélemy</i>
<b>Episode 121</b> On DVD “World” # 7	Shrimp Sauté with Star Fruit Salsa <i>Michael Madsen</i> <i>Great House Villa Madeleine St. Croix</i>	Fillet of Red Mullet with Endive-Tomato Confit and Brown Gravy with Black Olives and Basil [red mullet = vivaneau] <i>Thierry Alix</i> <i>La Samanna Resort St. Martin</i>	Passion Fruit Chiboust with Exotic Fruit Sauté <i>Patrick Lassaque</i> <i>The Ritz-Carlton Cancun Mexico</i>
<b>Episode 122</b> On DVD “World” # 8	Ahi Tempura with Grilled Rice Paper and Mango-Black Bean Dressing <i>Martin Frost</i> <i>Four Seasons Resort Nevis</i>	Fillet of Red Snapper <i>Norma Shirley</i> <i>Norma at the Wharfside Montego Bay, Jamaica</i>	Frozen Mango Soufflé <i>Andrew Comey</i> <i>Caneel Bay Resort St. John</i>
<b>Episode 123</b> On DVD “World” # 8	Exotic Crayfish Salad with Vanilla Dressing <i>Alain Laurent</i> <i>Malliouhana Hotel</i>	Caribbean Lobster Tail Orqujdee <i>Philippe Mongereau</i> <i>Casa de Campo</i>	Tropical Fruit Pudding <i>George McKirdy</i> <i>Aquarela El San Juan Hotel</i>

	<i>Anguilla</i>	<i>Dominican Republic</i>	<i>Puerto Rico</i>
<b>Episode 124</b> On DVD “World” # 8	Escargot-stuffed Mushrooms with Cabecou Goat Cheese <i>Cécile Briaud</i> <i>Le Chantclair</i> <i>St. Martin</i>	Pepper-crusted Yellowfin Tuna with Sweet Potato <i>Keith Griffin</i> <i>Lantana’s</i> <i>Grand Cayman</i>	Hazelnut Napoleon Filled with Chocolate-Kahlúa and Passion Fruit Granite <i>Josef Teuschler</i> <i>Four Seasons Resort</i> <i>Nevis</i>
<b>Episode 125</b> On DVD “World” # 9	Suckling Pig Wrapped in Cabbage Leaves <i>Philippe Mongereau</i> <i>Casa de Campo</i> <i>Dominican Republic</i>	Sea Scallops on a Bed of Soft Polenta <i>Stéphane Bois</i> <i>Le Patio</i> <i>Village St. Jean</i> <i>St.-Barthélemy</i>	Almond Sticks <i>Bent Rasmussen</i> <i>Top Hat Restaurant</i> <i>St. Croix</i>
<b>Episode 126</b> On DVD “World” # 9	Ecuadoran Shrimp Ceviche <i>Douglas Rodriguez</i> <i>Aquarela</i> <i>El San Juan Hotel</i> <i>Puerto Rico</i>	Rack of Lamb Crusted with Hazelnuts and Dijon Mustard on Framboise Demi-glace <i>Michael Madsen</i> <i>Great House</i> <i>Villa Madeleine</i> <i>St. Croix</i>	Banana Pudding <i>Scott Williams</i> <i>Necker Island Resort</i> <i>Necker Island, BVI</i> <i>M0 Test issue</i>
<b>Episode 127</b> On DVD “World” # 9	Zucchini-Lobster Soufflé with Ackee and Salt Fish <i>Roger Wiles</i> <i>Half Moon Beach Club</i> <i>Montego Bay, Jamaica</i>	Grilled Duck Breast with Pink Peppercorn-Passion Fruit Sauce and Wild Mushrooms <i>Patrick Gauducheau</i> <i>Le Bistro</i> <i>Antigua</i> <i>M5</i>	Passion Fruit Mousse in a Tuile Cone with Strawberry and Mango Coulis <i>Janice Barber</i> <i>The White House Inn</i> <i>St. Kitts</i> <i>M0, M5</i>
<b>Episode 128</b> On DVD “World” # 10	Onion Pie <i>Pierre Castagne</i> <i>Le Perroquet</i> <i>St. Maarten</i>	Grouper Fillet with Corn, Tomato, and Plantain <i>Hubert Lorenz</i> <i>Caneel Bay Resort</i> <i>St. John</i>	Caramelized Apple Pie with Mango Ice Cream and Fresh Fruit <i>Keith Griffin</i> <i>Lantana’s</i> <i>Grand Cayman</i>
<b>Episode 129</b> On DVD “World” # 10	Calabaza Risotto with Indian Pork Pickle, Balsamic Syrup, and Mango Relish <i>Ramesh Pillai</i> <i>El Conquistador Resort</i> <i>Puerto Rico</i>	Basil-scented Caribbean Lobster with Spicy Lemongrass- Ginger Sambal and Coconut Jasmine Rice <i>Roy Khoo</i> <i>The Ritz-Carlton St. Thomas</i>	Iced Banana Soufflé on a Chocolate Tarte with Shaved Mangoes <i>Josef Teuschler</i> <i>Four Seasons Resort</i> <i>Nevis</i>
<b>Episode 130</b> On DVD “World” # 10	Colombo of Black Mussels with Leeks <i>Benoit Pepin</i> <i>Little Dix Bay Resort</i> <i>Virgin Gorda</i>	Sugar Mill Escovitched Fish <i>Hans Schenk</i> <i>Sugar Mill Restaurant</i> <i>Montego Bay, Jamaica</i>	Banana Chocolate Tart with Hazelnut Sauce <i>Patrick Lassaque</i> <i>The Ritz-Carlton Cancun</i> <i>Mexico</i>
<b>Episode 131</b> On DVD “World” # 11	Smoked Salmon Tartare in Potato Pancakes with Caviar <i>Stefan Hierzer</i> <i>Hotel Imperial</i> <i>Vienna, Austria</i>	Daurade Acacia (Snapper in Eggplant) <i>Claude Troisgros</i> <i>Troisgros</i> <i>Rio de Janeiro, Brazil</i>	Roasted Pineapple with Black Currant Rum and Vanilla Beans <i>Benoit Pepin</i> <i>Little Dix Bay</i> <i>Virgin Gorda BVI</i>

<b>Episode 132</b> On DVD “World” # 11	Eggplant Napoleon <i>David Paul Johnson</i> <i>David Paul’s Lahaina Grill</i> <i>Lahaina, Maui HI</i>	Glazed Veal with Ham and Noodle Soufflé <i>Jaroslav Müller</i> <i>Hotel Sacher</i> <i>Vienna, Austria</i>	Rhubarb Torte <i>Jean Paul Bondoux</i> <i>Restaurant La Bourgogne</i> <i>Punte del Este</i> <i>Uruguay</i>
<b>Episode 133</b> On DVD “World” # 11	Sweet Potato-wrapped Lobster <i>Martin Frost</i> <i>Four Seasons Resort</i> <i>Nevis BVI</i>	Lamb Rack <i>Ada Concaro</i> <i>Tomo Uno</i> <i>Buenos Aires</i> <i>Argentina</i>	Fried Apple-Poppy Seed Beignets with Sabayon <i>Adi Bittermann</i> <i>Vikerl’s Lokal</i> <i>Vienna, Austria</i>
<b>Episode 134</b> On DVD “World” # 12	Salmon-Lobster Sandwich <i>Reinhard Gerer</i> <i>Hotel Bristol Korso</i> <i>Vienna, Austria</i>	Cancato (Grilled Sausage and Fish) <i>Coco Pacheco</i> <i>Aquí Esta Coco</i> <i>Santiago, Chile</i>	Deep-dish Banana Cream Coconut Pie <i>Mark Hetzel</i> <i>Four Seasons Resort Maui</i> <i>Wailea, Maui HI</i>
<b>Episode 135</b> On DVD “World” # 12	Pumpkin-Goose Liver Crêpes with Hard Apple Cider Sauce <i>Christian Petz</i> <i>Palais Schwarzenberg</i> <i>Vienna, Austria</i>	Fish Fillet Caprice <i>Ottmar Weber</i> <i>Ottmar’s at the Grand</i> <i>Pavilion Hotel</i> <i>Grand Cayman</i>	Miracle Dessert <i>Paula Hurtado</i> <i>Aquí Esta Coco</i> <i>Santiago, Chile</i>
<b>Episode 136</b> On DVD “World” # 12	Smoked Salmon with Lemon Butter Sauce, Pears, and Cold Crème of Caviar <i>Pierre Landry</i> <i>Le Saint Honoré</i> <i>Rio de Janeiro, Brazil</i>	Ham Strudel <i>Sandor Varga</i> <i>Matthias Cellar Restaurant</i> <i>Budapest, Hungary</i>	Bitter Chocolate Truffles <i>Heinz Hanner</i> <i>Kronprinz Mayerling</i> <i>Vienna, Austria</i>
<b>Episode 137</b> On DVD “World” # 13	Moano and Kuhuku Prawns with Molokai Sweet Potatoes <i>Patrick Callerec</i> <i>The Dining Room, The Ritz-Carlton Kapalua</i> <i>Kapalua, Maui HI</i>	Oriental Lamb with Crispy Fried Vegetables <i>Helmut Österreicher</i> <i>Steirereck</i> <i>Vienna, Austria</i>	Crêpe Passion <i>Claude Troisgros</i> <i>Troisgros</i> <i>Rio de Janeiro, Brazil</i>
<b>Episode 138</b> On DVD “World” # 13	Rabbit Salad <i>Dolli Irigoyen</i> <i>Restaurant Dolli</i> <i>Buenos Aires, Argentina</i>	Ginger-crusted Onaga with Miso-Sesame Vinaigrette <i>Alan Wong</i> <i>Alan Wong’s Restaurant</i> <i>Honolulu, Oahu HI</i>	Baked Figs in Mascarpone Cream and Crunch Parfait <i>Rudolph Swonar</i> <i>Kervansaray</i> <i>Vienna, Austria</i>
<b>Episode 139</b> On DVD “World” # 13	Shrimp Salad Pionono with Calabaza Seed Vinaigrette <i>Jeremie Cruz</i> <i>El Conquistador</i> <i>Las Croabas,</i> <i>Puerto Rico</i>	Variation on Shoulder Tip with Savoy Cabbage <i>Manfred Buchinger</i> <i>Hotel Inter-Continental</i> <i>Vienna, Austria</i>	Cruzan Bananas <i>Michael Madsen</i> <i>The Great House at Villa Madeleine</i> <i>St. Croix USVI</i>
<b>Episode 140</b> On DVD “World” # 14	Parmesan Basket with Polenta <i>Janice Barber</i> <i>The White House Inn</i> <i>St. Kitts</i>	Oxtail Goulash <i>Wolfgang Sichra</i> <i>Plachutta’s Heitzinger Brau</i> <i>Vienna, Austria</i>	Chocolate Biscuit Stuffed with Raspberry Mousse <i>Oliver Horion</i> <i>Oliver’s</i> <i>MonteDVD, Uruguay</i>
<b>Episode 141</b>	Goose Liver Pepper Balls	Crispy Sautéed Mahimahi on	Apple Tart

On DVD "World" # 14	<i>Rudolph Kellner Altwienerhof Vienna, Austria</i>	Spicy Stir-fried Watercress with Pickled Ginger Beurre Blanc and Crispy Cake Noodles <i>Peter Merriman Merriman's Restaurant Waimea, Hawaii HI</i>	<i>Christophe Lidy Garcia &amp; Rodrigues Rio de Janeiro, Brazil</i>
<b>Episode 142</b> On DVD "World" # 14	Caribbean Lobster Spring Rolls <i>David Kendrick Kendrick's St. Croix USVI</i>	Figlmüller Schnitzel with Four Potato Salads <i>Harald Fargel Figlmüller Vienna, Austria</i>	Lucume Mousse <i>Paula Hurtado Aquí Esta Coco Santiago, Chile</i>
<b>Episode 143</b> On DVD "World" # 15	Ahi Tartare and Taro Chips <i>Gerard Reversade Gerard's at the Plantation Inn Lahaina, Maui HI</i>	Saddle of Lamb with Funghi Risotto on Rosemary and Crispy Vegetables <i>Romeo Morocutti Do &amp; Co - Stephanplatz Vienna, Austria</i>	Fruit Croquant <i>Jean Yves Poirey Le Saint Honoré, Le Meridian Rio de Janeiro, Brazil</i>
<b>Episode 144</b> On DVD "World" # 15	Spring Roll with Lamb Sweetbreads and Three Pepper Sauces <i>Heinz Hanner Kronprinz Mayerling Vienna, Austria</i>	Sweet and Sour Opakapaka <i>Sam Choy Sam Choy's Restaurants of Hawaii Kailua-Kona, Hawaii HI</i>	Custard with Anise and Caramel Autumn Fruits <i>Ada Concaro Tomo Uno Buenos Aires, Argentina</i>
<b>Episode 145</b> On DVD "World" # 15	Consomme Gourmet Art <i>Sandor Varga Matthias Cellar Restaurant Budapest, Hungary</i>	Proscuitto-wrapped Rabbit <i>Pablo Massey Restaurant Massey Buenos Aires, Argentina</i>	Rice Soufflé with Pear <i>Rudolph Kellner Altwienerhof Vienna, Austria</i>
<b>Episode 146</b> On DVD "World" # 16	Mixed Salad with Vegetables <i>Thierry Alix La Samanna St. Martin</i>	Venison Medallions with Creamed Cabbage and Slip Dumplings <i>Stefan Hierzer Hotel Imperial Vienna, Austria</i>	Fruit Tarte <i>Paula Hurtado Aquí Esta Coco Santiago, Chile</i>
<b>Episode 147</b> On DVD "World" # 16	Togarashi-seared Beef Poke with Chilled Spicy Tomato Soup <i>Thomas B.H. Wong Sheraton Waikiki Honolulu, Oahu HI</i>	Pan-fried Red Snapper <i>Alfredo Ayala Chayote San Juan, Puerto Rico</i>	Waldviertel Poppy Seed Soufflé with Berry Compote <i>Helmut Österreicher Steirereck Vienna, Austria</i>
<b>Episode 148</b> On DVD "World" # 16	Blood Sausage Pockets on Marjoram Cabbage <i>Adi Bittermann Vikerl's Lokal Vienna, Austria</i>	Duck Breast in Salt Crust with Exotic Fruits and Thyme Sauce <i>Pierre Landry Le Saint Honoré Rio de Janeiro, Brazil</i>	Pancakes à la Gundel <i>Kálmán Kalla Gundel Restaurant Budapest, Hungary</i>
<b>Episode 149</b> On DVD "World" # 17	Pheasant in Phyllo <i>Oliver Horion Oliver's MonteDVD, Uruguay</i>	Pike Served on Potato- Marjoram Sauce and Sautéed Flat Mushrooms <i>Reinhard Gerer Bristol Korso Vienna, Austria</i>	The Nobleman's Dessert Box <i>Gale E. O'Malley Hilton Hawaiian Village Honolulu, Oahu HI</i>
<b>Episode 150</b>	Homard Pailleté	Swordfish with a Crab Meat-	Lemon Mousse on Wild

On DVD “World” # 17	(Lobster and Tomato Salad with Vinaigrette) <i>Claude Troisgros</i> <i>Troisgros</i> <i>Rio de Janeiro, Brazil</i>	Sesame Crust, Warm Mirin-Cilantro Sauce, and Garlic-Miso Dressing <i>Dominique Jamain</i> <i>The Maile Restaurant, Kahala Hilton</i> <i>Honolulu, Oahu HI</i>	Cherry Jelly <i>Christian Petz</i> <i>Palais Schwarzenberg</i> <i>Vienna, Austria</i>
<b>Episode 151</b> On DVD “World” # 17	Steamed Seafood Laulau <i>Mike Longworth</i> <i>Sam Choy’s Diamond Head Restaurant</i> <i>Honolulu, Oahu HI</i>	Lamb Tenderloin <i>Guillermo Rodríguez</i> <i>Hotel Plaza San Francisco</i> <i>Santiago, Chile</i>	Deep-fried Strawberries with White Wine Parfait <i>Manfred Buchinger</i> <i>Hotel Inter-Continental</i> <i>Vienna, Austria</i>
<b>Episode 152</b> On DVD “World” # 18	Duck-stuffed Ravioli <i>Ada Concaro</i> <i>Tomo Uno</i> <i>Buenos Aires, Argentina</i>	Ahi Wellington Kailua on Hearts of Palm with Citrus-Herb Butter <i>Gerard Kaleohano</i> <i>Mid-Pacific Country Club</i> <i>Lanikai, Oahu HI</i>	Malakoff Cream <i>Wolfgang Sichra</i> <i>Plachutta’s Heitzinger Brau</i> <i>Vienna, Austria</i>
<b>Episode 153</b> On DVD “World” # 18	Grilled Kauai Prawns and Bean Thread Noodles with a Strawberry Papaya-Chili Vinaigrette <i>Kelly Degala</i> <i>Gordon Biersch Brewery Restaurant</i> <i>Honolulu, Hawaii HI</i>	Tournedos Sturgeon <i>Oliver Horion</i> <i>Oliver’s</i> <i>MonteDVD, Uruguay</i>	Rice Tarts on Orange Sauce <i>Reinhard Gerer</i> <i>Bristol Korso</i> <i>Vienna, Austria</i>
<b>Episode 154</b> On DVD “World” # 18	Hot Curdled Chanterelle Soup <i>Manfred Buchinger</i> <i>Hotel Inter-Continental</i> <i>Vienna, Austria</i>	Onaga Baked in Salt Crust with Herbs and Ogo Sauce <i>George Mavrothalassitis</i> <i>La Mer, Halekulani Hotel</i> <i>Honolulu, Oahu HI</i>	Tiramisú with Dulce de Leche Atop <i>Dolli Irigoyen</i> <i>Restaurant Dolli</i> <i>Buenos Aires, Argentina</i>
<b>Episode 155</b> On DVD “World” # 19	Smoked Trout Terrine <i>Wolfgang Sichra</i> <i>Plachutta’s Heitzinger Brau</i> <i>Vienna, Austria</i>	Seared Pacific Shrimp with Soba Noodles, Crab Meat, Asian Vegetables, and Garlic-Miso Dressing <i>Dominique Jamain</i> <i>The Maile Restaurant, Kahala Hilton</i> <i>Honolulu, Oahu HI</i>	Frozen Chocolate Tart <i>Paula Hurtado</i> <i>Aquí Esta Coco</i> <i>Santiago, Chile</i>
<b>Episode 156</b> On DVD “World” # 19	Maui Onion Soup with Goat Cheese <i>Gerard Kaleohano</i> <i>Mid-Pacific Country Club</i> <i>Lanikai, Oahu HI</i>	Roast Leg of Venison with Ragoût and Celery Root Pockets <i>Adi Bittermann</i> <i>Vikerl’s Lokal</i> <i>Vienna, Austria</i>	Chocolate Ganesha <i>Maximo Lopez</i> <i>Restaurant Massey</i> <i>Buenos Aires, Argentina</i>
<b>Episode 157</b> On DVD “World” # 19	Prawns in Rice Dough with Pumpkin-Curry Sauce <i>Helmut Österreicher</i> <i>Steirereck</i> <i>Vienna, Austria</i>	Grilled Chicken Napoleon with Shiitake and Spinach Ragoût <i>James Gillespie</i> <i>3660 on the Rise</i> <i>Honolulu, Oahu HI</i>	Apricot Pudding (Kecskemet) <i>Sandor Varga</i> <i>Matthias Cellar Restaurant</i> <i>Budapest, Hungary</i>
<b>Episode 158</b> On DVD	Stuffed Zucchini Flowers <i>Jean Paul Bondoux</i>	Crusted Mahimahi with Crab Bisque	Sweet Cheese Dumplings <i>Stefan Hierzer</i>

“World” # 20	<i>Restaurant La Bourgogne Punte del Este, Uruguay</i>	<i>Sam Choy Sam Choy’s Restaurants of Hawaii Kailua-Kona, Hawaii HI</i>	<i>Hotel Imperial Vienna, Austria</i>
<b>Episode 159</b> On DVD “World” # 20	<i>Ox Snout Salad Harald Fargel Figlmüller Vienna, Austria</i>	<i>Boeuf au Manioc (Beef Filet on Yuca Biscuit) Claude Troisgros Troisgros Rio de Janeiro, Brazil</i>	<i>The Unforgettable Torte Gale E. O’Malley La Mer, Hilton Hawaiian Village Honolulu, Oahu HI</i>
<b>Episode 160</b> On DVD “World” # 20	<i>Salmon in Spices Pablo Massey Restaurant Massey Buenos Aires, Argentina</i>	<i>Baked Rabbit “Crown” with Letcho Kálmán Kalla Gundel Restaurant Budapest, Hungary</i>	<i>Sweet Cheese Pancakes with Stewed Plums Jaroslav Müller Hotel Sacher Vienna, Austria</i>
<b>Episode 161</b> On DVD “World” # 21	<i>Sea Bass on Vegetable Mixture Christophe Lidy Garcia &amp; Rodrigues Rio de Janeiro, Brazil</i>	<i>Rack of Lamb with Creamy Polenta and Wide Beans Christian Petz Palais Schwarzenberg Vienna, Austria</i>	<i>Orange Dome Paula Hurtado Aquí Esta Coco Santiago, Chile</i>
<b>Episode 162</b> On DVD “World” # 21	<i>Deep-fried Monkfish, Viennese-style, on a Creamy Potato Mash Salad Romeo Morocutti Do &amp; Co - Stephanplatz Vienna, Austria</i>	<i>Sole and Crispy Eggplant Dolli Irigoyen Restaurant Dolli Buenos Aires, Argentina</i>	<i>Coconut Creme Brulée Ed Morris Hawaiian Prince Hotel Waikiki Honolulu, Oahu Hawaii</i>
<b>Episode 163</b> On DVD “World” # 21	<i>Pike Fillet on a Bed of Potato Salad with Pumpkin Seeds Jaroslav Müller Hotel Sacher Vienna, Austria</i>	<i>Rabbit in Zucchini and Thyme Royale Guillermo Rodríguez Hotel Plaza San Francisco Santiago, Chile</i>	<i>Almond Craquelins with Guava Crème and Chocolate Jean Yves Poirey Le Saint Honoré Rio de Janeiro, Brazil</i>
<b>Episode 164</b> On DVD “World” # 22	<i>Seafood Cocktail Coco Pacheco Aquí Esta Coco Santiago, Chile</i>	<i>Octopus Pablo Massey Restaurant Massey Buenos Aires, Argentina</i>	<i>Bohemian Pancakes with Plum Gelee and Poppy Seed Parfait Romeo Morocutti Do &amp; Co - Stephanplatz Vienna, Austria</i>
<b>Episode 165</b> On DVD “World” # 22	<i>Apple and Goose Liver Sandwich Kálmán Kalla Gundel Restaurant Budapest, Hungary</i>	<i>Squab with Lentils and White Onion Fondue Heinz Hanner Kronprinz Mayerling Vienna, Austria</i>	<i>Apple Cake Paula Hurtado Aquí Esta Coco Santiago, Chile</i>
<b>Episode 166</b> On DVD “World” # 22	<i>Chicken Wings in Tempura Karl Mraz Mraz &amp; Sohn Vienna, Austria</i>	<i>Pigeon with Bunratty Mead Penny Plunkett Restaurant Patrick Guilbaud Dublin, Ireland</i>	<i>Cookie Basket with Red Fruit Phillipe Le Pelletier Villa des Lys, Hotel Majestic Cannes, France</i>
<b>Episode 167</b> On DVD “World” # 23	<i>Flan with Crab Cake and Pureed Artichokes Philippe Jousse Restaurant Alain Chapel</i>	<i>Sea Bass Paul Gayler Lanesborough Hotel London, England</i>	<i>Tiramisú Ernesto Garrigos Virgilio’s St. Thomas, U.S.V.I.</i>



	<i>Mionnay, France</i>		
<b>Episode 168</b> On DVD “World” # 23	Barbecued Langoustine Risotto <i>Keith Scheible</i> <i>St. James’s Club</i> <i>Antigua</i>	Roasted Rack of Lamb with Fava Beans and Zucchini Spaghetti and Basil Sauce <i>Christophe Lidy</i> <i>Garcia &amp; Rodrigues</i> <i>Rio de Janeiro, Brazil</i>	Dark Chocolate Tart <i>Brendan O’Sullivan</i> <i>Archway Restaurant</i> <i>Galway, Ireland</i>
<b>Episode 169</b> On DVD “World” # 23	King Crab Cake <i>Coco Pacheco</i> <i>Aquí Esta Coco</i> <i>Santiago, Chile</i>	Roasted Duck with Pear-Sweet Potato Rosti <i>Olivier Ramos</i> <i>Fresca’s</i> <i>Bermuda</i>	Baked Rhubarb Kisses <i>Wilhelm Schnattl</i> <i>Restaurant Schnattl</i> <i>Vienna, Austria</i>
<b>Episode 170</b> On DVD “World” # 24	Shellfish and Seafood Sauté <i>Franck Cerutti</i> <i>Le Louis XV,</i> <i>Hotel de Paris</i> <i>Monte Carlo, Monaco</i>	Roasted Rabbit with Onion Gravy <i>Sissy Sonnleitner</i> <i>Landhaus Kellerwand</i> <i>Kötschach-Mauthen, Austria</i>	Strawberry Soup with Champagne <i>Philip Howard</i> <i>The Square</i> <i>London, England</i>
<b>Episode 171</b> On DVD “World” # 24	Vegetable Cake <i>Jean-Claude Garzia</i> <i>Cambridge Beaches</i> <i>Hotel</i> <i>Bermuda</i>	Sea Bream Fisherman-Style <i>Francis Chaveau</i> <i>La Belle Otero,</i> <i>Hotel Carlton</i> <i>Cannes, France</i>	Warm Day and Night Pudding <i>Barbara Illmaier</i> <i>Steirereck-Wirtshaus</i> <i>Pogusch, Austria</i>
<b>Episode 172</b> On DVD “World” # 24	Summer Scallops Salad <i>Dennis Lenihan</i> <i>Ashford Castle</i> <i>County Mayo, Ireland</i>	Saddle of Veal on Morel Sauce with Herbed Risotto <i>Martin A. Reitberger</i> <i>Hotel St. Peter</i> <i>Seefeld, Austria</i>	Praline Tart with Praline Ice Cream <i>Jean-Paul Lacombe</i> <i>Leon de Lyon</i> <i>Lyon, France</i>
<b>Episode 173</b> On DVD “World” # 25	Artichoke à la Barigoule <i>Roger Vergé</i> <i>Moulin de Mougins</i> <i>Mougins, France</i>	Croustillant of Lobster with Saffron Vinaigrette <i>Eric Deblonde</i> <i>Four Seasons Hotel</i> <i>London, England</i>	Chocolate-Strawberry Dumplings with Rhubarb <i>Siegfried Pucher</i> <i>Le Ciel Restaurant,</i> <i>ANA Grand Hotel</i> <i>Vienna, Austria</i>
<b>Episode 174</b> On DVD “World” # 25	Mushrooms, Sage, and Parsnips with Duck Liver <i>Neil McFadden</i> <i>Luttrellstown Castle</i> <i>Casteknock, Ireland</i>	Poitrine de Caneton du Marais de Challans Violie (Breast of Duck) <i>Christian Morisset</i> <i>La Terrasse Restaurant, Hotel</i> <i>Juana</i> <i>Juan-des-Pins, France</i>	Crêpe à la Goldener Hirsch <i>Gernot Hicka</i> <i>Hotel Goldener Hirsch</i> <i>Salzburg, Austria</i>
<b>Episode 175</b> On DVD “World” # 25	Lobster Salad with Fine Herbs <i>Christian Willer</i> <i>La Palme d’Or, Hotel</i> <i>Martinez</i> <i>Cannes, France</i>	Venison and Tyroleon Ham Cordon Bleu with Pumpkin and Celery Mayonnaise <i>Christian Domschitz</i> <i>Restaurant Walter Bauer</i> <i>Vienna, Austria</i>	Chocolate Coffee Cup <i>Benoit Blin</i> <i>Le Manoir aux Quat’</i> <i>Saisons</i> <i>Great Milton, England</i>
<b>Episode 176</b> On DVD “World” # 26	Lobster and Morel Mushrooms <i>Serge Botelli</i> <i>La Coquille</i> <i>Bermuda</i>	Papillottes of Hake Bayaldi <i>Michel Troisgros</i> <i>La Maison Troisgros</i> <i>Roanne, France</i>	Rhubarb au Gratin <i>William O’Callaghan</i> <i>Longueville House</i> <i>Mallow, County Cork,</i> <i>Ireland</i>
<b>Episode 177</b>	Oysters in Cucumber	Thai Barbecue Wahoo	Gingerbread Soufflé with

On DVD “World” # 26	Jelly with Red Wine Vinegar <i>Francois Rodolphe</i> <i>Auberge des Templiers</i> <i>Les Bezards,</i> <i>Boismorand, France</i>	<i>Philip Fitzpatrick</i> <i>Villa Madeleine</i> <i>St. Croix, U.S.V.I.</i>	Traminer Sabayon <i>Christian Domschitz</i> <i>Restaurant Walter Bauer</i> <i>Vienna, Austria</i>
<b>Episode 178</b> On DVD “World” # 26	Pan-seared Salmon with Herb Crust on Porridge Pancake <i>Eric Deblonde</i> <i>Four Seasons Hotel</i> <i>London, England</i>	Roast Pork <i>Olivier Ramos</i> <i>Fresca’s</i> <i>Bermuda</i>	Crème Brûlée with Caramelized Mangoes and Mango Puree <i>Patrick Pomarès</i> <i>La Côte Saint Jacques</i> <i>Joigny, France</i>
<b>Episode 179</b> On DVD “World” # 27	Fillet of Turbot with Brioche, Beetroot, and Grapefruit Sauce <i>Kevin Thornton</i> <i>Thornton’s</i> <i>Dublin, Ireland</i>	Rack of Lamb <i>Jean Paul Bondoux</i> <i>Restaurant La Bourgogne</i> <i>Punte del Este, Uruguay</i>	Sweet Asparagus with Strawberries and Chickweed Ice Cream <i>Meinrad Neunkirchner</i> <i>Academie</i> <i>Vienna, Austria</i>
<b>Episode 180</b> On DVD “World” # 27	Lobster Salad <i>J. Pascal Bodevier</i> <i>Villa des Lys, Hotel</i> <i>Majestic</i> <i>Cannes, France</i>	Pacific Delicatessen <i>Guillermo Rodríguez</i> <i>Plaza San Francisco Hotel</i> <i>Santiago, Chile</i>	Passion Fruit Pancake Soufflé <i>Serge Botelli</i> <i>La Coquille</i> <i>Bermuda</i>
<b>Episode 181</b> On DVD “World” # 27	Cannelloni <i>Christian Morisset</i> <i>La Terrasse Restaurant,</i> <i>Hotel Juana</i> <i>Juan-les-Pins, France</i>	Conger Eel on Quinoa <i>Guillermo Rodríguez</i> <i>Hotel Plaza San Francisco</i> <i>Santiago, Chile</i>	Ginger Mousse with Pineapple-Coconut Salad <i>Markus Mraz</i> <i>Mraz &amp; Sohn</i> <i>Vienna, Austria</i>
<b>Episode 182</b> On DVD “World” # 28	Sea Scallop and Lobster Sausage with Tomato Sauce <i>Jean-Calude Garzia</i> <i>Cambridge Beaches</i> <i>Hotel</i> <i>Bermuda</i>	Frog Legs <i>Bernard Loiseau</i> <i>La Côte d’Or</i> <i>Saulieu, France</i>	Crème Brûlée with Strawberries <i>Kyle Kingrey</i> <i>Villa Madeleine</i> <i>St. Croix, U.S.V.I.</i>
<b>Episode 183</b> On DVD “World” # 28	Asparagus Pots <i>Lisl Wagner-Bacher</i> <i>Landhaus Bacher</i> <i>Mautern, Austria</i>	Osso Buco <i>Ernesto Garrigos</i> <i>Virgilio’s</i> <i>St. Thomas, U.S.V.I.</i>	Iced Caramel Mousse <i>Erwan Ledantec</i> <i>Restaurant Patrick Guilbaud</i> <i>Dublin, Ireland</i>
<b>Episode 184</b> On DVD “World” # 28	Roasted Scallops and Braised Pork Belly with Celeriac Puree and Rosemary Sauce <i>Tom Aikens</i> <i>Pied à Terre</i> <i>London, England</i>	Squab with Grapes <i>Jean-Pierre Billoux</i> <i>Pre aux Clercs</i> <i>Dijon, France</i>	Sour Cream Souffle with Chocolate Sauce and Strawberries <i>Sissy Sonnleitner</i> <i>Landhaus Kellerwand</i> <i>Kötschach-Mauthen, Austria</i>
<b>Episode 185</b> On DVD “World” # 29	Suckling Pig Foie Gras Terrine with Potato Stuffed with Pig’s Feet, Truffles, and Mushrooms <i>Jean-Paul Lacombe</i> <i>Leon de Lyon</i> <i>Lyon, France</i>	Roasted Lamb Loin <i>Conrad Gallagher</i> <i>Restaurant Peacock Alley</i> <i>Dublin, Ireland</i>	Tarte Tatin <i>Jean-Claude Garzia</i> <i>Cambridge Beaches Hotel</i> <i>Bermuda</i>

<b>Episode 186</b> On DVD “World” # 29	Crackling Dumplings on Fried Sauerkraut <i>Christian Domschitz</i> <i>Restaurant Walter Bauer</i> <i>Vienna, Austria</i>	Lightly-smoked Lamb Loin <i>Serge Botelli</i> <i>La Coquille</i> <i>Bermuda</i>	Roasted Figs in Port Wine on Fruit Bread with Apricot Marmalade <i>Philippe Jousse</i> <i>Restaurant Alain Chapel</i> <i>Mionnay, France</i>
<b>Episode 187</b> On DVD “World” # 29	Pumpkin Soup with Cappuccino of Roasted Cumin and Duck Foie Gras Dumpling <i>Patrick Henriroux</i> <i>La Pyramide</i> <i>Vienne, France</i>	Roast Lamb Loin in a Gold Cage with Rosemary Sauce <i>Jean-Claude Garzia</i> <i>Cambridge Beaches Hotel</i> <i>Bermuda</i>	Nougat Pyramid with Fruits and Orange Sauce <i>Kevin Thornton</i> <i>Thornton’s Restaurant</i> <i>Dublin, Ireland</i>
<b>Episode 188</b> On DVD “World” # 30	Seared Foie Gras with Port and Cranberry Reduction <i>Steve Young</i> <i>Four Ways Inn</i> <i>Bermuda</i>	Chicken from Bresse with Truffles and Foie Gras Sauce <i>Jean Paul Lacombe</i> <i>Leon de Lyon</i> <i>Lyon, France</i>	Fruit and Lemongrass Panna Cotta <i>Stuart Pate</i> <i>Lanesborough Hotel</i> <i>London, England</i>
<b>Episode 189</b> On DVD “World” # 30	Smoked Salmon <i>Brendan O’Sullivan</i> <i>Archway Restaurant</i> <i>Galway, Ireland</i>	Shellfish Stew <i>Coco Pacheco</i> <i>Aquí Esta Coco</i> <i>Santiago, Chile</i>	Chocolate Crunchy Cake and Praline <i>Jean-Marie Auboine</i> <i>Le Pyramide</i> <i>Vienne, France</i>
<b>Episode 190</b> On DVD “World” # 30	Goose Liver Terrine on Rosehip Sauce <i>Franz Girbl</i> <i>Hotel Schloss</i> <i>Moenchstein</i> <i>Salzburg, Austria</i>	Seared Rockfish with Passion Fruit Sauce <i>Markus Wesch</i> <i>Stonington Beach Hotel</i> <i>Bermuda</i>	Gratin of Grapefruit and Figs <i>Francis Chaveau</i> <i>La Belle Otero,</i> <i>Hotel Carlton</i> <i>Cannes, France</i>
<b>Episode 191</b> On DVD “World” # 31	Caponata Charlotte with Goat Cheese and Eggplant Mousse <i>Paul Gayler</i> <i>Lanesborough Hotel</i> <i>London, England</i>	Roulade of Wild Boar <i>Wilhelm Schnattl</i> <i>Restaurant Schnattl</i> <i>Vienna, Austria</i>	Chocolate Tart with Hazelnuts <i>Olivier Berger</i> <i>Le Louis XV</i> <i>Monte Carlo, Monaco</i>
<b>Episode 192</b> On DVD “World” # 31	Shark Hash <i>Markus Wesch</i> <i>Stonington Beach Hotel</i> <i>Bermuda</i>	Herb-crusted Saddle of Lamb <i>Philip Howard</i> <i>The Square</i> <i>London, England</i>	Baked Seasonal Fruits <i>Marc Janodet</i> <i>La Terrasse, Hotel Juana</i> <i>Juan-des-Pins, France</i>
<b>Episode 193</b> On DVD “World” # 31	Saddle of Venison in Sour Cream Dough with Elderberry Sauce <i>Gunter Gaderbauer</i> <i>Villa Schratt</i> <i>Lakes Region, Austria</i>	Squab and Cabbage Stuffed with Foie Gras <i>Bernard Loiseau</i> <i>La Cote d’Or</i> <i>Saulieu, France</i>	Poached Pear in Red Fruit Puree <i>Jean-Claude Garzia</i> <i>Cambridge Beaches Hotel</i> <i>Bermuda</i>
<b>Episode 194</b> On DVD “World” # 32	Jumbo Sea Scallops <i>Olivier Ramos</i> <i>Fresca’s</i> <i>Bermuda</i>	Chicken Cooked in Pork Bladder <i>Patrick Henriroux</i> <i>La Pyramide</i> <i>Vienne, France</i>	Fried Pear Dumplings with Stewed Pears <i>Martin Reitberger</i> <i>Hotel St. Peter</i> <i>Seefeld, Austria</i>
<b>Episode 195</b> On DVD	Selection of Carinthian Ravioli	Filet of Beef Wrapped in Irish Smoked Ham	Chocolate Tart <i>Sebastian Degardin</i>

“World” # 32	<i>Sissy Sonnleitner Landhaus Kellerwand Kötschach-Mauthen, Austria</i>	<i>Dennis Lenihan Ashford Castle, County Mayo Ireland</i>	<i>La Maison Troisgros Roanne, France</i>
<b>Episode 196</b> On DVD “World” # 32	<i>Marinated Cornish Game Hens with Ratatouille on Arugula Salad Siegfried Pucher Le Ciel, ANA Grand Hotel Vienna, Austria</i>	<i>Pike-Perch Jean Pierre Billoux Pré aux Clercs Dijon, France</i>	<i>Iced Lemon and White Chocolate Parfait with Pink Grapefruit and Champagne Neil McFadden Luttrellstown Castle Castleknock, Ireland</i>
<b>Episode 197</b> On DVD “World” # 33	<i>Soufflé Suisse Albert Roux Le Gavroche London, England</i>	<i>Saint-Pierre (John Dory) with Fennel and Confit Philippe Jousse Restaurant Alain Chapel Mionnay, France</i>	<i>Apple-Ricotta Dumplings Alfred Kaiser Zum Schwarzen Kameel Vienna, Austria</i>
<b>Episode 198</b> On DVD “World” # 33	<i>Mussels and Braised Vegetables Michel Troisgros La Maison Troisgros Roanne, France</i>	<i>Venison in Juniper Cream Sauce au Gratin with Mushrooms Gernot Hicka Hotel Goldener Hirsch Salzburg, Austria</i>	<i>Croustillants of Banana, Mango, and Mint Eric Deblonde Four Seasons Hotel London London, England</i>
<b>Episode 199</b> On DVD “World” # 33	<i>Carpaccio of Dublin Bay Prawns Penny Plunkett Restaurant Patrick Guilbaud Dublin, Ireland</i>	<i>Roasted Squab with Peppermint Oil and Cinnamon with Wild Mushroom Risotto Meinrad Neunkirchner Academie Vienna, Austria</i>	<i>Fresh Autumn Fruits Roasted in Tahitian Vanilla with Crunchy Crust Jean-Marie Auboine La Pyramide Vienne, France</i>
<b>Episode 200</b> On DVD “World” # 34	<i>Jellied Duck with Potato Bread Heinz Reitbauer, Jr. Steirereck Wirtshaus Pogusch, Styria, Austria</i>	<i>Suckling Pig Kevin Thornton Thornton’s Dublin, Ireland</i>	<i>Apple Tart with Vanilla Sauce and Caramel David Fillat Restaurant Georges Blanc Vonnas, France</i>
<b>Episode 201</b> On DVD “World” # 34	<i>Smoked Salmon William O’Callaghan Longueville House Mallow, County Cork, Ireland</i>	<i>Suckling Veal Chop Jean Michel Lorain La Côte St. Jacques Joigny, France</i>	<i>Mocha Mousse Torte with Wild Berries Franz Girbl Hotel Schloss Monchstein Salzburg, Austria</i>
<b>Episode 202</b> On DVD “World” # 34	<i>Fried Trout in Beer Batter with Lemon Sour Cream Martin Reitberger Hotel St. Peter Seefeld, Austria</i>	<i>Chicken Roulade with Olives Roger Vergé Le Moulin de Mougins Mougins, France</i>	<i>Rhubarb Compote with Pepper Tuiles Albert Roux Le Gavroche London, England</i>
<b>Episode 203</b> On DVD “World” # 35	<i>Risotto of Herbs with Salmon, Oysters, Caviar, and Champagne Philip Howard The Square London, England</i>	<i>Bermuda Wahoo with Orange- Green Peppercorn Sauce Jean-Claude Garzia Cambridge Beaches Hotel Bermuda</i>	<i>Pancake with Apple- Cranberry Filling Walter Jost Gartenhotel, Tumllehof Seefeld, Austria</i>
<b>Episode 204</b> On DVD “World” # 35	<i>Scallops and Chanterelles with Endive Jean-Michel Lorain</i>	<i>Roast Saddle of Veal with Potato Crepes Lisl Wagner-Bacher</i>	<i>Caramelized Apple Phyllo with Vanilla Sauce and Apple Sorbet</i>

	<i>La Cote St. Jacques Joigny, France</i>	<i>Landhaus Bacher Mautern, Austria</i>	<i>Tom Aikens Pied à Terre London, England</i>
<b>Episode 205</b> On DVD “World” # 35	Mushroom Soup <i>Bernard Loiseau La Côte d’Or Saulieu, France</i>	Oxtail Stew with Semolina Dumplings and Vegetables <i>Alfred Kaiser Zum Schwarzen Kameel Vienna, Austria</i>	Rice Pudding with Sorbet and Peaches <i>Thomas Kytka Restaurant Peacock Alley Dublin, Ireland</i>
<b>Episode 206</b> On DVD “World” # 36	Beer Beef Tea with Hops Spears <i>Wilhelm Schnattl Schnattl Vienna, Austria</i>	Wahoo and Lentils with Foie Gras <i>Markus Wesch Stonington Beach Hotel Bermuda</i>	Crepe Cake <i>Michel Troisgros and Sebastian Degardin La Maison Troisgros Roanne, France</i>
<b>Episode 207</b> On DVD “World” # 36	Ragout of Langoustine <i>Albert Roux Le Gavroche London, England</i>	Pike Dumplings and Carp Sperm with Sauce Nantua <i>Jean-Paul Lacombe Leon de Lyon Lyon, France</i>	Frozen Honey Nut Mousse with Crispy Spoon <i>Marcel Vanic Vienna Hilton Vienna, Austria</i>
<b>Episode 208</b> On DVD “World” # 36	Scallop Taster <i>Conrad Gallagher Restaurant Peacock Alley Dublin, Ireland</i>	Pike-stuffed Cabbage <i>Walter Jost Gartenhotel, Tummlerhof Seefeld, Austria</i>	Roasted Pears <i>Philippe Jousse Restaurant Alain Chapel Mionnay, France</i>
<b>Episode 209</b> On DVD “World” # 37	Smoked Trout Tartare on Horseradish Sauce <i>Gunter Gaderbauer Villa Schratt Bad Ischl, Upper Austria, Austria</i>	Roasted Quail <i>John Howard Le Coq Hardi Dublin, Ireland</i>	Fresh Berries in Pastry Cream with Pink Praline Cookies <i>Francis Chaveau La Belle Otero Cannes, France</i>
<b>Episode 210</b> On DVD “World” # 37	Salad with Lobster- stuffed Rigatoni and Coral Sauce with Olive Paste Pastry <i>Patrick Henriroux La Pyramide Vienne, France</i>	Roasted Lobster Tail with Apple and Lobster Ravioli and Apple Sauce <i>Tom Aikens Pied à Terre London, England</i>	Apple and Orange-filled Crepes with Ricotta-Ginger Topping <i>Gerhard Mandl Schlosshotel Obermayerhofen Sebersdorf, Styria, Austria</i>
<b>Episode 211</b> On DVD “World” # 37	Black Spaghetti Nest with Lobster and Herb Sauce <i>Luciano Bossegia Cardinale Sao Paulo, Brazil</i>	Pan-fried Dover Sole and Fricassee of Shellfish with Herb Jus <i>Raymond Blanc Le Manoir aux Quat’ Saisons Great Milton, England</i>	Chocolate Souffle -- “Moor in a Shirt” <i>Karl Weiser Hotel Imperial Vienna, Austria</i>
<b>Episode 212</b> On DVD “World” # 38	Mosaic of Sole, Salmon, and Leek <i>Neil McFadden Luttrellstown Castle Castleknock, Ireland</i>	Thin Slices of Beef Filet with Truffles and Spinach <i>Roger Vergé Le Moulin de Mougins Mougins, France</i>	Mango Mousse in a Pineapple Boat <i>Juan Magni Hotel Los Tajibos Santa Cruz, Bolivia</i>
<b>Episode 213</b> On DVD “World” # 38	Sautéed Prawns in Yellow Curry Paste on Yameni Rice <i>Martin Bardelli Indochine Buenos Aires, Argentina</i>	Saddle of Venison <i>Christian Golles Palais Schwarzenberg Vienna, Austria</i>	Shortbread Biscuit (Sable) and Crème Brulée with Strawberries <i>Frederic Poisson La Palme d’Or, Hotel Martinez Cannes, France</i>

<b>Episode 214</b> On DVD “World” # 38	Le Coq Hardi Smokies <i>John Howard</i> <i>Le Coq Hardi</i> <i>Dublin, Ireland</i>	Saint-Pierre (John Dory) and Vegetables with Oyster Jus <i>Jean-Pierre Billoux</i> <i>Restaurant Jean-Pierre Billoux</i> <i>Pré aux Clercs</i> <i>Dijon, France</i>	Spicy Bavarois <i>Mara Rocha Mello</i> <i>Café Pâtisserie</i> <i>Sao Paulo, Brazil</i>
<b>Episode 215</b> On DVD “World” # 39	Lobster with Fresh Grains and Aromatic Herbs <i>Francis Chaveau</i> <i>La Belle Otero, Carlton Hotel</i> <i>Cannes, France</i>	Sautéed Rockfish on Arugula with Scallop-Lobster Tortellini <i>Steve Young</i> <i>Four Ways Inn</i> <i>Bermuda</i>	Sacher Parfait with Strawberries <i>Helmut Lengauer</i> <i>Hotel Sacher</i> <i>Vienna, Austria</i>
<b>Episode 216</b> On DVD “World” # 39	Zucchini Cream with Crayfish and White Truffle <i>Heinz Hanner</i> <i>Kronprinz Mayerling</i> <i>Mayerling, Austria</i>	Breast of Chicken with Herb and Cumin Filling and Thyme Sauce <i>William O’Callaghan</i> <i>Longueville House</i> <i>County Mallow, Ireland</i>	Nectarine-Apple Tart with Pecans and Pistachios <i>Vincent Koperski</i> <i>Mistral Restaurant,</i> <i>Renaissance Hotel</i> <i>Sao Paulo, Brazil</i>
<b>Episode 217</b> On DVD “World” # 39	Velours de Tomate “Grappa” and Spaghetti with Shellfish <i>Christian Morisset</i> <i>La Terrasse,</i> <i>Hotel Juana</i> <i>Juan-des-Pins,</i> <i>France</i>	Veal Chop with Puree of White Beans <i>Albert Roux</i> <i>Le Gavroche</i> <i>London,</i> <i>England</i>	Poached Pear Terrine with Black Nuts and Orange Sauce <i>Georg Weinwurm</i> <i>Restaurant Korso</i> <i>Vienna,</i> <i>Austria</i>
<b>Episode 218</b> On DVD “World” # 40	Rolled Suckling Pig with Marinated Vegetables and Quiriquina Sauce <i>Juan Magni</i> <i>Hotel Los Tajibos</i> <i>Santa Cruz,</i> <i>Bolivia</i>	Raspberry-stuffed Chicken <i>Renata Braune</i> <i>Le Chef Rouge</i> <i>Sao Paulo,</i> <i>Brazil</i>	Champagne Gratin <i>John Howard</i> <i>Le Coq Hardi</i> <i>Dublin,</i> <i>Ireland</i>
<b>Episode 219</b> On DVD “World” # 40	Grilled Buffalo Provolone with Marinated Tomatoes and Fennel Salad <i>Pablo Massey</i> <i>Restaurant Massey</i> <i>Buenos Aires, Argentina</i>	Pike-Perch with Celery <i>Francois Rodolphe</i> <i>Auberge des Templiers</i> <i>Les Bezards,</i> <i>France</i>	Poppy Seed Crepes with Poppy Seed Filling <i>Harald Fargel</i> <i>Figlmüller</i> <i>Vienna, Austria</i>
<b>Episode 220</b> On DVD “World” # 40	Lobster and Watercress Salad with Caviar-Buttermilk Dressing <i>Michael Crowe</i> <i>Ashford Castle</i> <i>Cong, County Mayo,</i> <i>Ireland</i>	Llama Fillet <i>Gerard Germain</i> <i>Hotel Los Tajibos</i> <i>Santa Cruz,</i> <i>Bolivia</i>	Orange-Chocolate Souffle <i>Antonio Bras Da Silva</i> <i>Restaurant Trebbiano</i> <i>Sao Paulo,</i> <i>Brazil</i>
<b>Episode 221</b> On DVD “World” # 41	Spinach Mousse with Financiere Sauce <i>Massimo Barletti</i> <i>Restaurant Trebbiano</i> <i>Sao Paulo, Brazil</i>	Stuffed Lamb Loin with Basil and Mushrooms <i>Neil McFadden</i> <i>Luttrellstown Castle</i> <i>Castleknock, Ireland</i>	Apple Strudel <i>Karl Weiser</i> <i>Hotel Imperial</i> <i>Vienna, Austria</i>

<b>Episode 222</b> On DVD “World” # 41	Fois Gras with Mango and Papaya <i>Ramiro Rodriguez Pardo</i> <i>Restaurant Catalinas</i> <i>Buenos Aires, Argentina</i>	Turbot in Salt Crust <i>Jean Michel Lorain</i> <i>La Côte St. Jacques</i> <i>Joigny, France</i>	Molded Riesling Cream with Poached Apples <i>Helmut Lengauer</i> <i>Hotel Sacher</i> <i>Vienna, Austria</i>
<b>Episode 223</b> On DVD “World” # 41	Chicken Breast on Austrian Caesar Salad <i>Herbert Danzer</i> <i>Do &amp; Co Schönbrun</i> <i>Vienna, Austria</i>	Prawn and Scallop Cassoulette <i>Brendan O’Sullivan</i> <i>Archway</i> <i>Galway, Ireland</i>	Banana Tower <i>Mara Rocha Mello</i> <i>Café Pâtisserie</i> <i>Sao Paulo, Brazil</i>
<b>Episode 224</b> On DVD “World” # 42	Scallop Salad <i>Gerard Germain</i> <i>Hotel Los Tajibos</i> <i>Santa Cruz, Bolivia</i>	Sole and Mashed Potatoes à la Ciboulette <i>Bernard Loiseau</i> <i>La Côte d’Or</i> <i>Saulieu, France</i>	Lemon Zabaglione with Mixed Citrus Fruit <i>Luciano Bossegia</i> <i>Cardinale</i> <i>Sao Paulo, Brazil</i>
<b>Episode 225</b> On DVD “World” # 42	Potato Pancake with Salmon and Caviar <i>Georges Blanc</i> <i>Georges Blanc</i> <i>Vonnas, France</i>	New Wave Marinated Ahi Salad <i>Michael Longworth</i> <i>Sam Choy’s Diamond Head</i> <i>Restaurant</i> <i>Honolulu, Hawaii</i>	Cherry Pie with Ice Cream <i>German Martitegui</i> <i>Agraz Restaurant</i> <i>Buenos Aires, Argentina</i>
<b>Episode 226</b> On DVD “World” # 42	Clear Tomato Soup <i>Lisl Wagner-Bacher</i> <i>Landhaus Bacher</i> <i>Mautern, Austria</i>	Turbot Meunière <i>Eric Frechon</i> <i>Le Bristol Hotel</i> <i>Paris, France</i>	Cherry Mousse Millefeuille <i>Maria Salcuni</i> <i>La Tenda Rossa</i> <i>San Casciano, Italy</i>
<b>Episode 227</b> On DVD “World” # 43	Salmon Salad <i>Renata Braune</i> <i>Le Chef Rouge</i> <i>Sao Paulo, Brazil</i>	Veal Fillet Medallions with Asparagus and Herbs <i>Werner Matt</i> <i>La Scala, Vienna Plaza</i> <i>Vienna, Austria</i>	Polished Orange-Red Apricots on Brioche with Almond Milk <i>Marc Janodet</i> <i>La Terrasse, Hotel Juana</i> <i>Juan-des-Pins, France</i>
<b>Episode 228</b> On DVD “World” # 43	Scampi Ravioli <i>Michele Sorrentino</i> <i>Antica Trattoria</i> <i>Botteganova</i> <i>Siena, Italy</i>	Roasted Lobster in Vanilla Beurre Blanc Sauce <i>Alain Senderens</i> <i>Restaurant Lucas Carton</i> <i>Paris, France</i>	The Emperor’s Pancakes with Stewed Plums <i>Karl Weiser</i> <i>Hotel Imperial</i> <i>Vienna, Austria</i>
<b>Episode 229</b> On DVD “World” # 43	Hearts of Palm Lasagna and Langoustines <i>Laurent Suaudeau</i> <i>Restaurant Laurent</i> <i>Sao Paulo, Brazil</i>	Butter-boiled Dorado with Fennel Broth <i>Rudolf Kellner</i> <i>Altweinerhof</i> <i>Vienna, Austria</i>	Coffee Mousse <i>Massimo Ferrari</i> <i>Al Bersagliere</i> <i>Goito, Italy</i>
<b>Episode 230</b> On DVD “World” # 44	Goat Cheese Ravioli <i>Raymond Blanc</i> <i>Le Manoir aux Quat’ Saisons</i> <i>Great Milton, England</i>	Sea Bass <i>Michele Sorrentino</i> <i>Antica Trattoria</i> <i>Botteganova</i> <i>Siena, Italy</i>	Cream Buns with Elderberry Coulis <i>Georg Weinswurm</i> <i>Restaurant Korso</i> <i>Vienna, Austria</i>
<b>Episode 231</b> On DVD “World” # 44	Hot-Cold Soft-boiled Egg <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Lobster and Rabbit <i>Gerard Germain</i> <i>Hotel Los Tajibos</i> <i>Santa Cruz, Bolivia</i>	Farmer’s Cheese Dumplings with Stewed Apricots <i>Helmut Lengauer</i> <i>Hotel Sacher</i> <i>Vienna, Austria</i>
<b>Episode 232</b> On DVD	Terrine of Summer Vegetables and Guinea	Roasted Scallops with Porcini Mushrooms	Chocolate Trilogy <i>Galileo Reposo</i>

“World” # 44	Fowl <i>Christian Golles</i> <i>Palais Schwarzenberg</i> <i>Vienna, Austria</i>	<i>Georges Blanc</i> <i>Restaurant Georges Blanc</i> <i>Vonnas, France</i>	<i>Il Luogo di Aimo e Nadia</i> <i>Milan, Italy</i>
<b>Episode 233</b> On DVD “World” # 45	Grilled Langoustines with Citrus <i>Laurent Solivèrès</i> <i>Restaurant Guy Savoy</i> <i>Paris, France</i>	Saddle of Lamb <i>Neil McFadden</i> <i>Luttrellstown Castle</i> <i>Castleknock, Ireland</i>	Wild Strawberries and Honey Gratin <i>Maurizio Santin</i> <i>Antica Osteria del Ponte</i> <i>Cassineta di Lugagnano,</i> <i>Italy</i>
<b>Episode 234</b> On DVD “World” # 45	Salad with Blood Sausage <i>German Martitegui</i> <i>Agraz Restaurant</i> <i>Buenos Aires, Argentina</i>	Beef in Brunello Wine <i>Attilio di Fabrizio</i> <i>Villa San Michele</i> <i>Florence, Italy</i>	Lemon Mousse <i>Walter Jost</i> <i>Gartenhotel Tummlerhof</i> <i>Seefeld, Austria</i>
<b>Episode 235</b> On DVD “World” # 45	Shrimp with Ginger in Sweet Potato Sauce <i>Emmanuel Bassoleil</i> <i>Roanne Restaurant</i> <i>Sao Paulo, Brazil</i>	Stewed Beef Shoulder Tips with Mashed Potatoes and Kohlrabi <i>Jorg Worther</i> <i>Schloss Prielau</i> <i>Zell Am See, Austria</i>	Hand-made Chocolates <i>Jean-Paul Hevin</i> <i>Chocolatier</i> <i>Paris, France</i>
<b>Episode 236</b> On DVD “World” # 46	Stuffed Spring Vegetables <i>Michel del Burgo</i> <i>Restaurant Taillevent</i> <i>Paris, France</i>	Grilled Wolf Fish with Fresh Thyme on Mediterranean Vegetables <i>Herbert Danzer</i> <i>Do &amp; Co Schonbrunn</i> <i>Vienna, Austria</i>	Tropical Napoleon <i>Mara Rocha Mello</i> <i>Café Patisserie</i> <i>Sao Paulo, Brazil</i>
<b>Episode 237</b> On DVD “World” # 46	Green Bow-tie Pasta <i>Aimo Moroni</i> <i>Il Luogo di Aimo e Nadia</i> <i>Milan, Italy</i>	Potato Stuffed with Pig’s Feet, Foie Gras, Truffles, and Mushrooms <i>Jean-Paul Lacombe</i> <i>Leon de Lyon</i> <i>Lyon, France</i>	Patagonia Red Fruit Tart <i>Hugo Zevellos</i> <i>Restaurant Massey</i> <i>Buenos Aires, Argentina</i>
<b>Episode 238</b> On DVD “World” # 46	River Crawfish Tails with Arugula <i>Marcel Vanic</i> <i>Vienna Hilton</i> <i>Vienna, Austria</i>	Swamp Duck <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Puff Pastry with Raspberries <i>Attilio di Fabrizio</i> <i>Villa San Michele</i> <i>Florence, Italy</i>
<b>Episode 239</b> On DVD “World” # 47	Watercress Soup with Caviar <i>Philippe Legendre</i> <i>Georges V/The Four</i> <i>Seasons</i> <i>Paris, France</i>	Roast Lamb in Phyllo Dough <i>Vincent Koperski</i> <i>Renaissance Hotel</i> <i>Sao Paulo, Brazil</i>	Frozen Honey Parfait <i>Martin Reitberger</i> <i>Hotel St. Peter</i> <i>Seefeld, Austria</i>
<b>Episode 240</b> On DVD “World” # 47	Foie Gras <i>Ezio Santin</i> <i>Antica Osteria del Ponte</i> <i>Cassineta di Lugagnano,</i> <i>Italy</i>	Monkfish Medallions with Red Bell Pepper Coulis <i>Roger Vergé</i> <i>Moulin des Mougins</i> <i>Mougins, France</i>	Flambé Banana with Two Sauces <i>Ramiro Rodriguez Pardo</i> <i>Restaurant Catalinas</i> <i>Buenos Aires,</i> <i>Argentina</i>
<b>Episode 241</b> On DVD “World” # 47	Celery Soup <i>Werner Matt</i> <i>La Scala, Vienna Plaza</i>	Rack of Lamb <i>Luciano Bossegia</i> <i>Cardinale</i>	Bitter Chocolate Soufflé <i>François Rodolphe, with</i> <i>Phillipe Moivan</i>



	<i>Vienna, Austria</i>	<i>Sao Paulo, Brazil</i>	<i>Auberge des Templiers Les Bézards, France</i>
<b>Episode 242</b> On DVD “World” # 48	Pancetta-wrapped Oysters <i>Massimo Ferrari</i> <i>Al Bersagliere</i> <i>Goito, Italy</i>	Sea Bass and Artichoke Soup <i>Michel del Burgo</i> <i>Restaurant Taillevent</i> <i>Paris, France</i>	Cold Dutch Juniper Cream with Red Fruits and Vanilla Ice Cream <i>Lucas Rive</i> <i>Restaurant de Bokkedoorns</i> <i>Haarlam, Holland</i>
<b>Episode 243</b> On DVD “World” # 48	Smoked Salmon Mousse with Asparagus <i>Stig Henriksen</i> <i>Stig’s Restaurant</i> <i>Tonder, Denmark</i>	John Dory <i>Renata Braune</i> <i>Le Chef Rouge</i> <i>Sao Paulo, Brazil</i>	Citronella Cream, Wild Strawberries, and Dried Rhubarb <i>Gilles Marchal</i> <i>Bristol Hotel</i> <i>Paris, France</i>
<b>Episode 244</b> On DVD “World” # 48	Foie Gras in Savoy Cabbage <i>Alain Senderens</i> <i>Restaurant Lucas Carton</i> <i>Paris, France</i>	Filet of Beef <i>Juan Magni</i> <i>Hotel Los Tajibos</i> <i>Santa Cruz, Bolivia</i>	Coconut Foam <i>Ferran Adriá</i> <i>El Bulli</i> <i>Catalunya, Spain</i>
<b>Episode 245</b> On DVD “World” # 49	Grilled Shrimp in Rice Paper <i>Chris Fulcher</i> <i>The Old Stone Farm</i> <i>House</i> <i>St. Thomas, U.S.V.I.</i>	Poached Pigeon and Crêpes <i>Edwin Kats</i> <i>La Rive, Hotel Amstel Inter-</i> <i>Continental</i> <i>Amsterdam, Holland</i>	Bitter Chocolate Cake <i>David Fillat</i> <i>Restaurant Georges Blanc</i> <i>Vonnas, France</i>
<b>Episode 246</b> On DVD “World” # 49	Lemongrass Cream (CaviaRomera) <i>Miguel Sánchez Romera</i> <i>L’Esgard</i> <i>Sant Andreu de</i> <i>Llavaneres, Spain</i>	Stuffed Filet Mignon <i>Emmanuel Bassoleil</i> <i>Roanne</i> <i>Sao Paulo, Brazil</i>	Queen’s Mango and Rhubarb Soufflé with Sorbet <i>Jens Peter Kolbeck</i> <i>Christie’s Restaurant</i> <i>Aabenraa, Denmark</i>
<b>Episode 247</b> On DVD “World” # 49	Duck Foie Gras Carpaccio <i>Jean Michel Lorain</i> <i>La Côte St.-Jacques</i> <i>Joigny, France</i>	Salmon Fillets and Shrimp <i>Ramiro Rodriquez Pardo</i> <i>Restaurant Catalinas</i> <i>Buenos Aires, Argentina</i>	Ricotta Dumplings <i>Gunter Gaderbauer</i> <i>Villa Schrott</i> <i>Bad Ischl, Austria</i>
<b>Episode 248</b> On DVD “World” # 50	Parmesan and Truffle Fondant <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Surubi with Basmati Rice <i>Pablo Massey</i> <i>Restaurant Massey</i> <i>Buenos Aires, Argentina</i>	Sponge Cake Roll <i>Franz Augustin</i> <i>Demel/K.u.K.</i> <i>Hofzuckerbaker</i> <i>Vienna, Austria</i>
<b>Episode 249</b> On DVD “World” # 50	Tuna <i>Xavier Pellicer</i> <i>Abac Restaurant</i> <i>Barcelona, Spain</i>	Rabbit with Scallions and Garlic <i>Ezio Santin</i> <i>Antica Osteria del Ponte</i> <i>Cassinetta di Lugagnano, Italy</i>	Roasted Peaches with Caramel <i>François Rodolphe, with</i> <i>Phillipe Moivan</i> <i>Auberge des Templiers</i> <i>Les Bézards, France</i>
<b>Episode 250</b> On DVD “World” # 50	Brook Trout Fillet Salad <i>Walter Jost</i> <i>Gartenhotel Tummlerhof</i> <i>Seefeld, Austria</i>	Breton Langoustines and Pasta <i>Phillipe Legendre</i> <i>Georges V/The Four Seasons</i> <i>Hotel</i> <i>Paris, France</i>	Grandmother’s Apple Pie <i>Michele Sorrentino</i> <i>Antica Trattoria</i> <i>Botteganova</i> <i>Siena, Italy</i>
<b>Episode 251</b>	Potato Waffle with	Guinea Fowl	French Toast with Berries

On DVD “World” # 51	Salmon <i>Eric Frechon</i> <i>Bristol Hotel</i> <i>Paris, France</i>	<i>Massimo Ferrari</i> <i>Al Bersagliere</i> <i>Goito, Italy</i>	<i>Jean-Louis Neichel</i> <i>Neichel in Barcelona</i> <i>Barcelona, Spain</i>
<b>Episode 252</b> On DVD “World” # 51	Shrimp with Aniseed <i>Mikkel Maarbjerg</i> <i>Restaurant</i> <i>Kommandanten</i> <i>Copenhagen, Denmark</i>	Chicken and Mushrooms en Papillote <i>Laurent Solivérès</i> <i>Restaurant Guy Savoy</i> <i>Paris, France</i>	Pears in Saffron <i>Emmanuel Bassoileil</i> <i>Roanne</i> <i>Sao Paulo, Brazil</i>
<b>Episode 253</b> On DVD “World” # 51	Cold Violet-Artichoke Soup <i>Michel Rostang</i> <i>Restaurant Michel</i> <i>Paris, France</i>	Risotto with Porcini Mushrooms <i>Franck Cerutti</i> <i>Le Louis XV, Hotel de Paris</i> <i>Monte Carlo, Monaco</i>	Ricotta-Vanilla Soufflé <i>Marcel Vanic</i> <i>Vienna Hilton</i> <i>Vienna, Austria</i>
<b>Episode 254</b> On DVD “World” # 52	Lobster with Dutch Asparagus <i>Lucas Rive</i> <i>Restaurant de</i> <i>Bokkedoorns</i> <i>Haarlam, Holland</i>	John Dory with Eggplant <i>Vincent Koperski</i> <i>Renaissance Hotel</i> <i>Sao Paulo, Brazil</i>	Orange-Chocolate Cake <i>Gert Sørensen</i> <i>Hos Gert Sørensen</i> <i>Christianfeld, Denmark</i>
<b>Episode 255</b> On DVD “World” # 52	Warm Tuna Salad <i>Aimo Moroni</i> <i>Il Luogo di Aimo e Nadia</i> <i>Milan, Italy</i>	Glazed Turbot <i>Siegfried Pucher</i> <i>Le Ciel Restaurant,</i> <i>ANA Grand Hotel</i> <i>Vienna, Austria</i>	Red Fruit Crumble <i>Philippe Chapon</i> <i>Restaurant Guy Savoy</i> <i>Paris, France</i>
<b>Episode 256</b> On DVD “World” # 52	Salzburg Fish Soup <i>Gernot Hicka</i> <i>Hotel Goldener Hirsch</i> <i>Vienna, Austria</i>	Mandioquinha and Saffron Gnocchi <i>Massimo Barletti</i> <i>Restaurant Trebbiano</i> <i>Sao Paulo, Brazil</i>	Wild Strawberry Shortcake <i>Laurent Jeannin</i> <i>Georges V/The Four</i> <i>Seasons Hotel</i> <i>Paris, France</i>
<b>Episode 257</b> On DVD “World” # 53	Tomato Soup and Calamari <i>Maria Salcuni</i> <i>La Tenda Rossa</i> <i>San Casciano de Val,</i> <i>Italy</i>	Poached and Roasted Veal Knuckle <i>Michel Rostang</i> <i>Restaurant Michel</i> <i>Paris, France</i>	Chocolate Bars with Sesame <i>Meinrad Neunkirchner</i> <i>Academie</i> <i>Vienna, Austria</i>
<b>Episode 258</b> On DVD “World” # 53	Shrimp with Leek and Caviar <i>Michele Sorrentino</i> <i>Antica Trattoria</i> <i>Siena, Italy</i>	Red Mullet <i>Georges Blanc</i> <i>Restaurant Georges Blanc</i> <i>Vonnas, France</i>	Tostada of Strawberries <i>Ramon Martinez Mariso</i> <i>Abac Restaurant</i> <i>Barcelona, Spain</i>
<b>Episode 259</b> On DVD “World” # 53	Vegetables with Couscous <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Duck Breast with Mushrooms <i>Martin Bardelli</i> <i>Indochine Restaurant</i> <i>Buenos Aires, Argentina</i>	Sweet Cheese Quenelles <i>Christian Golles</i> <i>Palais Schwarzenberg</i> <i>Vienna, Austria</i>
<b>Episode 260</b> On DVD “World” # 54	Chicken Breast <i>Massimo Ferrari</i> <i>Al Bersagliere</i> <i>Goito, Italy</i>	Pork Tenderloin with Parma Ham <i>Jan Jorgensen</i> <i>Restaurant Fakkellaarden</i> <i>Kollund, Denmark</i>	Warm Exotic Fruit Salad <i>Laurent Jeannin</i> <i>Georges V/The Four</i> <i>Seasons Hotel</i> <i>Paris, France</i>