



# GREAT CHEFS® — GREAT CITIES®



Episode	APPETIZERS	ENTRÉES	DESSERTS
<b>Episode 1</b> <b>On DVD</b> <b>“Cities” # 1</b>	*Sweet and Sour Quail, Peruvian Style *Stan Frankenthaler, East Coast Grill, Boston MA	Veal Chops *Gerard Crozier, Crozier's, New Orleans LA	Bread Pudding *Richard Chamberlain, Chamberlain's Prime Chop House, Dallas TX
<b>Episode 2</b> <b>On DVD</b> <b>“Cities” # 1</b>	*The "21" Crab Cakes Michael Lomonaco, The "21" Club, New York NY	Country-style Pork Ribs in Green Chile Sauce Robert Del Grande, Rio Ranch, Houston TX	Brioche Pain Perdu with Orange Balsamic Syrup Allen Susser, Chef Allen's, Miami FL
<b>Episode 3</b> <b>On DVD</b> <b>“Cities” # 1</b>	Grilled Chinese Eggplant with Balsamic Vinaigrette Susanna Foo, Susanna Foo, Philadelphia PA	Medallions of Venison with Caramelized Green Apples Julian Serrano, Masa's, San Francisco CA	*Sun-dried Cherry Charlotte with Tea Ice Cream Will Greenwood, Jefferson Hotel, Washington DC
<b>Episode 4</b> <b>On DVD</b> <b>“Cities” # 2</b>	Peppered Salmon Niçoise Michael Kornick, Four Seasons Hotel, Boston MA	Moroccan-style Sea Bass in a Golden Balloon Andrew Wilkinson, The Rainbow Room, New York NY	Lemon Custard Gratiné with Fresh Berries and Lemon Candies Jose Gutierrez, Chez Philippe, Peabody Hotel, Memphis TN
<b>Episode 5</b> <b>On DVD</b> <b>“Cities” # 2</b>	Pasta with Wild Mushrooms and Foie Gras Debra Ponzek, Montrachet, New York NY	Creole Spiny Lobster Mark Militello, Mark's Place, Miami FL	Maple Sugar Crème Caramel Melanie Coiro, Jasper's, Boston MA
<b>Episode 6</b> <b>On DVD</b> <b>“Cities” # 2</b>	Lobster with Avocado and Tangy Honey Radish Sauce Scott Chen, Empress of China, Houston TX	Smoked Duck Hash Susan Spicer, Bayona, New Orleans LA	Lemon Angel Food Chiffon Larry Forgione, An American Place, New York NY MI
<b>Episode 7</b> <b>On DVD</b> <b>“Cities” # 3</b>	Rabbit Ravioli in Potato Crust with Red Pepper Oil Jean-Georges Vongerichten, JoJo's, New York NY	Pork Tenderloin with Apple- Onion Confit Victor Gielisse, Zale-Lipshy Hospital, Dallas TX	Hazelnut and Roasted Almond Mousse Cake Gerald Hirigoyen, Fringale, San Francisco CA
<b>Episode 8</b>	Italian Flatbread	Tandoori Quail with Sesame-	Key Lime Pie

<b>On DVD “Cities” # 3</b>	<i>Francesco Ricchi, Etrusco, i Ricchi, Washington DC</i>	Ginger Vinaigrette <i>Raji Jallepalli, Raji, Memphis TN</i>	<i>John Caluda, Coffee Cottage, New Orleans LA</i>
<b>Episode 9 On DVD “Cities” # 3</b>	Thinly-sliced Salmon with Corn Pancake and Caviar with Watercress Salad <i>Hubert Keller, Fleur de Lys, San Francisco CA</i>	Grilled Rack of Lamb and Risotto with Fava Beans and Cardamom Sauce <i>Lynne Aronson, Lola, New York NY</i>	Chocolate Parfait <i>Bruce Molzan, Ruggles Grill, Houston TX</i>
<b>Episode 10 On DVD “Cities” # 4</b>	Ballottine of Sole Sauce Émeraude <i>André Soltner, Lutèce, New York NY</i>	Scallop and Leek Flan <i>Emeril Lagasse, Emeril's, New Orleans LA</i>	No-cholesterol Raspberry Soufflé <i>Gary Danko, The Dining Room, Ritz-Carlton, San Francisco CA</i>
<b>Episode 11 On DVD “Cities” # 4</b>	Tamale Tart with Roasted Garlic Custard and Crab Meat <i>Stephan Pyles, Star Canyon, Dallas TX</i>	Yellowtail Snapper with Watermelon, Annato, and Lemon Thyme <i>Hubert Des Marais, Ocean Grand, Miami FL</i>	Almond Cake <i>Antoine Bouterin, Le Périgord, New York NY</i>
<b>Episode 12 On DVD “Cities” # 4</b>	Baked Vidalia Onion with Chive Blossom Vinaigrette <i>Jeffrey Buben, Vidalia, Washington DC</i>	Thai Yellow Curry Noodles with Beef <i>Bruce Cost, Ginger Island, San Francisco CA</i>	Chocolate Tart <i>Maurice Delechelle, Croissant d'Or, New Orleans LA</i>
<b>Episode 13 On DVD “Cities” # 5</b>	Corn Flan with Smoked Salmon <i>David Burke, Park Avenue Cafe, New York NY</i>	Pan-seared Scallops with Polenta <i>Tim Keating, La Reserve, Omni Hotel, Houston TX</i>	Mascarpone Fig Tart <i>Jody Adams, Michela's, Cambridge MA</i>
<b>Episode 14 On DVD “Cities” # 5</b>	Roasted Vegetable Terrine <i>Gene Bjorklund, Aubergine, Memphis TN</i>	Crawfish with Lobster Sauce <i>Tommy Wong, Trey Yuen, New Orleans LA</i>	Passion Fruit Cheesecake <i>Janet Rikala, Postrio, San Francisco CA</i>
<b>Episode 15 On DVD “Cities” # 5</b>	Tuna Tartare <i>George Morrone, Aqua, San Francisco CA</i>	Braised Rabbit with Black Olives <i>Klaus Helmin, Tivoli, Washington DC</i>	Alsatian Sour Cream Coffee Cake <i>Jean-Luc Albin, Maurice's French Pastries, New Orleans LA</i>
<b>Episode 16 On DVD “Cities” # 6</b>	Stone Crab Salad with Baby Tomato Confit <i>Marc Lippman, Raleigh Hotel, Miami FL</i>	Braised Lamb Shanks <i>Gordon Hamersley, Hamersley's Bistro, Boston MA</i>	Caramel Cream of Berries and White Chocolate Brittle <i>Emily Luchetti, Stars, San Francisco CA</i>
<b>Episode 17 On DVD “Cities” # 6</b>	Iron Skillet-roasted Mussels <i>Reed Hearon, Lulu's, San Francisco CA</i>	Beef with Portobello Mushrooms <i>Jack McDavid, Jack's Firehouse, Philadelphia PA</i>	Frozen Soufflé <i>John Caluda, Coffee Cottage, New Orleans LA</i>

<b>Episode 18 On DVD “Cities” # 6</b>	Eggplant and Roasted Red Pepper Terrine <i>Alain Sailhac, L'École/French Culinary Institute, New York NY M4</i>	Kasu-marinated Sturgeon with Grilled Rice Cakes, Umaboshi Plums, and Enoki Mushroom-Daikon Sprouts Salad <i>Elka Gilmore, Elka, San Francisco CA</i>	Lemon Chess Pie <i>Jeffrey Bubben, Vidalia, Washington DC</i>
<b>Episode 19 On DVD “Cities” # 7</b>	Cheese Grits Cake <i>Frank Brigtsen, Brigtsen's, New Orleans LA</i>	Sweetbreads with Morels, Peas, and Fava Beans <i>Daniel Boulud, Restaurant Daniel, New York NY</i>	Apple and Pear Gratin with Macerated Fruit, Citrus, and Honey Consommé <i>Hubert Keller, Fleur de Lys, San Francisco CA</i>
<b>Episode 20 On DVD “Cities” # 7</b>	Devised Oysters with Sour Mango Slaw and Tabasco Butter Sauce <i>Dean Fearing, The Mansion at Turtle Creek, Dallas TX</i>	Roasted Rack of Lamb <i>Patrick Clark, Hay Adams Restaurant, Washington DC</i>	Chocolate Macadamia Nut Meringue with Tropical Fruit Cream <i>Thomas Worhach, Ocean Grand, Miami FL</i>
<b>Episode 21 On DVD “Cities” # 7</b>	Roasted Foie Gras with Risotto <i>Lydia Shire and Susan Regis, Biba, Boston MA</i>	Ballottine of Braised Duck, Chicken, and Foie Gras <i>Jeremiah Tower, Stars, San Francisco</i>	White Pepper Ice Cream with Bananas <i>Gene Bjorklund, Aubergine, Memphis TN</i>
<b>Episode 22 On DVD “Cities” # 8</b>	Grilled Swordfish Tostada <i>Bobby Flay, Mesa Grill, New York NY</i>	Lamb with Spring Vegetables <i>George Perrier, Le Bec Fin, Philadelphia PA</i>	Apple Tart <i>Pat Coston, Aqua, San Francisco CA</i>
<b>Episode 23 On DVD “Cities” # 8</b>	Semolina and Goat Cheese Dumpling <i>Todd English, Olives, Boston MA</i>	Alligator <i>John Wong, Trey Yuen, New Orleans LA</i>	Napoleon of Tropical Fruit <i>Patrice Serenne, Mark's Place, Miami FL</i>
<b>Episode 24 On DVD “Cities” # 8</b>	Grilled Scallops on Silver Dollar Blini <i>Paul Ingenito, Russian Tea Room, New York NY</i>	Pesto-cruste Salmon Skewers <i>Kevin Rathbun, Baby Routh, Dallas TX</i>	Feuillant of Fresh Berries with Mango-Raspberry Coulis <i>Christian Gille, Westin Canal Place, New Orleans LA</i>
<b>Episode 25 On DVD “Cities” # 9</b>	Goat Cheese Cobbler <i>Bruce Molzan, Ruggles Grill, Houston TX</i>	Lightly-smoked Pork Tenderloin with Grits Pilaf <i>Jose Gutierrez, Chez Philippe, Memphis TN</i>	Brutti Ma Buoni <i>Lidia Bastianich, Felidia's, New York NY M3</i>
<b>Episode 26 On DVD “Cities” #9</b>	Crab Meat Salad <i>Daniel Boulud, Restaurant Daniel, New York NY</i>	Pork Confit with Apple, Date, and Onion Marmalade <i>Gerald Hirigoyen, Fringale, San Francisco CA</i>	Dentelle Croustillante <i>Daniel Bonnot, Chez Daniel, New Orleans LA</i>

<b>Episode 27 On DVD “Cities” # 9</b>	Terrine of Squab Breast and Wild Mushrooms <i>Klaus Helmin, Tivoli Restaurant, Washington DC</i>	Roasted Marinated Long Island Duck with Duck Liver Crostini <i>Jody Adams, Michela's, Cambridge MA</i>	Apple and Almond Tart <i>Reed Hearon and Shari O'Brien, Lulu's, San Francisco CA</i>
<b>Episode 28 On DVD “Cities” # 10</b>	Minced Chicken in Lettuce Cups <i>Lawrence Chu, Chef Chu's, San Francisco CA</i>	Lamb Chops with Goat Cheese Macaroni Soufflé <i>Will Greenwood, Jefferson Hotel, Washington DC</i>	Double Chocolate Torte with Mascarpone Mousse and Wild Berry Sauce <i>Todd Rogers, Ritz-Carlton, Houston TX</i>
<b>Episode 29 On DVD “Cities” # 10</b>	Fresh-cracked Conch with Vanilla Rum Sauce and Spicy Black Bean Salad <i>Mark Militello, Mark's Place, Miami FL</i>	Veal Steak Sauté with Jerky Sauce <i>Larry Forgione, An American Place, New York NY</i>	Strawberry Crème Fouette <i>Jean-Louis Palladin, Jean-Louis at the Watergate, Washington DC</i>
<b>Episode 30 On DVD “Cities” # 10</b>	Shrimp and Corn Relleños <i>Kevin Rathbun, Baby Routh, Dallas TX</i>	Portuguese Mussels <i>Jasper White, Jasper's, Boston MA</i>	Rum Bananas and Maple Ice Cream Sandwich <i>Michael Lomonaco, The "21" Club, New York NY</i>
<b>Episode 31 On DVD “Cities” # 11</b>	Onion Tart <i>Jean Claude Poilevey, Le Bouchon, Chicago M3</i>	Shrimp Enchiladas on Black Bean Sauce <i>Stephan Pyles, Star Canyon, Dallas</i>	Poached Pear and Plum Flan with Mango-Ginger Coulis <i>Caprial Pence, Westmoreland Bistro, Portland OR</i>
<b>Episode 32 On DVD “Cities” # 11</b>	New "Kine" Smoked Naragi Sashimi with Fresh Ogo Salad <i>Roy Yamaguchi, Roy's Restaurant, Honolulu</i>	Gamberoni alla Griglia <i>Lidia Bastianich, Felidia's, New York M3</i>	Dusty Road Plum Soup with Roasted Plums and Plum Tart <i>Sanford D'Amato, Sanford, Milwaukee WI</i>
<b>Episode 33 On DVD “Cities” # 11</b>	Spicy Shrimp with Avocado Salsa and Fried Tortilla Chips <i>Robert Del Grande, Rio Ranch, Houston</i>	Langoustine Purse with Mango, Leeks, and Ginger with a Port Wine Reduction Sauce <i>Hans Röckenwagner, Röckenwagner, Los Angeles</i>	Tiramisù <i>John Caluda, Coffee Cottage, New Orleans</i>
<b>Episode 34 On DVD “Cities” # 12</b>	Carpaccio of Tuna <i>Charles Palmer, Aureole, New York</i>	Roasted Baby Rack of Lamb with Stuffed Sweet Mini-peppers and Eggplant Cake, with Rosemary-Carrot au Jus <i>Gabino Sotelino, Ambria, Chicago</i>	Rhubarb Pizza <i>Patrick O'Connell, Inn at Little Washington, Washington VA</i>
<b>Episode 35 On DVD “Cities” # 12</b>	Lobster Salad on a Bed of Potato, and Confit of Crispy Leeks with Truffle Vinaigrette <i>Julian Serrano, Masa's, San Francisco</i>	Salmon Salad with Avocado Vinaigrette and Corn Salsa <i>Monique Barbeau, Fullers Restaurant, Seattle</i>	Sweet Dim Sum Box <i>Gale E. O'Malley, Golden Dragon Restaurant, Hilton Hawaiian Village, Honolulu</i>
<b>Episode 36 On DVD</b>	Smoked Trout Cake with Celery Juice <i>Jose Gutierrez,</i>	Roast Lobster with Orange Zest Crust <i>Jean-Georges Vongerichten,</i>	Apple Dumplings with Cinnamon-Rum Sauce <i>Shelley Lance,</i>

<b>“Cities” # 1DVD 12</b>	<i>Chez Philippe, Peabody Hotel Memphis</i>	<i>JoJo's, New York</i>	<i>Dahlia Lounge, Seattle</i>
<b>Episode 37 On DVD “Cities” # 13</b>	Oysters Béarnaise <i>Daniel Bonnot, Chez Daniel, New Orleans</i>	Venison with Rhubarb and Asparagus <i>Jack McDavid, Jack's Firehouse, Philadelphia</i>	Chocolate Rum Truffle Cake <i>Richard Rivera, Ambrosia Pâtisserie, Chicago MT</i>
<b>Episode 38 On DVD “Cities” # 13</b>	Roast Bahamian Lobster with Chilis, Saffron, Vanilla, and Rum <i>Allen Susser, Chef Allen's, Miami MI</i>	Roasted Eggplant and Scallop Pie Provençal <i>Todd English, Olives, Boston</i>	Flourless Chocolate Cake <i>Jacques Torres, Le Cirque 2000, New York</i>
<b>Episode 39 On DVD “Cities” # 13</b>	Charred Rare Tuna with Radish Salad and Soy-Ginger Vinaigrette <i>Anne Gingrass, Postrio, San Francisco</i>	Redfish with Roasted Pepper Butter and Pumpkin Seeds <i>Bruce Molzan, Ruggles Grill, Houston</i>	Charlotte aux Fruits <i>Maurice Delechelle, Croissant d'Or, New Orleans</i>
<b>Episode 40 On DVD “Cities” # 14</b>	Swordfish Porcupines and Chayote Remoulade <i>Michel Richard, Citrus, Los Angeles MI</i>	Saddle of Lamb with Pesto, Fingerling Potatoes, Baby Artichokes, and Oven-dried Tomato Ragout <i>George Bumbaris, The Ritz- Carlton Four Seasons, Chicago</i>	Earl Grey Sorbet with Fresh Berries <i>Kaspar Donier, Kaspar's, Seattle MT</i>
<b>Episode 41 On DVD “Cities” # 14</b>	Pan-seared Salmon with Jicama Relish <i>Victor Gielisse, Zale-Lipshy Hospital/CFT, Dallas</i>	Sautéed Quail with Risotto <i>Alfred Portale, Gotham Bar &amp; Grill/One Fifth Avenue, New York</i>	Fresh Apricot and Tuaca Risotto <i>Jacqy Pfeiffer, Sheraton Chicago, Chicago</i>
<b>Episode 42 On DVD “Cities” # 14</b>	Bouillabaisse de Chef OnJin <i>OnJin Kim, Hanatei Bistro, Honolulu</i>	Spicy-crusted Yellowfin Tuna <i>Raji Jallepalli, Raji, Memphis</i>	Juanita Cake <i>Steve Krizman, La Reserve, Omni Hotel, Houston</i>
<b>Episode 43 On DVD “Cities” # 15</b>	Crispy Salmon Rolls <i>James Liou, Chef Chu's, San Francisco</i>	Pan-roasted Filet of Beef with Potatoes and Blue Cheese Ravioli <i>Patrick Clark, Hay Adams Restaurant, Washington DC</i>	Clafouti <i>Jean-Luc Albin, Maurice's French Pastries, New Orleans LA</i>
<b>Episode 44 On DVD “Cities” # 15</b>	Curried Tuna Tartare with Crab, Crispy Salsify, Cucumber, and Radish Oil <i>Don Yamauchi, Carlos', Chicago</i>	Bacon-wrapped Sea Scallops on Barbecued Duck with Sweet Corn Sauce <i>Dean Fearing, The Mansion on Turtle Creek, Dallas</i>	Apple Risotto <i>Alain Giraud, Citrus, Los Angeles MI</i>
<b>Episode 45 On DVD “Cities” # 15</b>	Ahi Katsu with Wasabi-Ginger Butter Sauce <i>Russell Siu, 3660 on the Rise, Honolulu</i>	Red Snapper with Tomatoes, Basil, Fennel, and Lemon <i>Gene Bjorklund, Aubergine, Memphis</i>	Crispy Chocolate Phyllo Napoleon <i>Gale Gand, Trio, Chicago</i>

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<b>Episode 46 On DVD “Cities” # 16</b>	Pomegranate and Molasses-glazed Squab with Roasted Figs <i>Sanford D'Amato, Sanford, Milwaukee M3</i>	Herbed Red Snapper with Caviar Aubergine, Crisp Onion Rings, and Toasted Caraway Seed Vinaigrette <i>Philippe Boulot, The Heathman Hotel, Portland OR</i>	Chocolate Brownie Soufflé with Bitter Chocolate Sabayon <i>Bradley Ogden, One Market/Lark Creek Inn, San Francisco MI</i>
<b>Episode 47 On DVD “Cities” # 16</b>	Pan-seared Gulf Shrimp <i>Todd Rogers, The Ritz-Carlton, Houston</i>	Warm Peppered Tuna Steak Salad <i>Michael Lomonaco, The "21" Club, New York</i>	Chocolate Grand Marnier Cake <i>Jean-Luc Albin, Maurice's French Pastries, New Orleans LA MT</i>
<b>Episode 48 On DVD “Cities” # 16</b>	Pacific Smoked Salmon and Goat Cheese Cornets with Beet Salad <i>Thierry Rautureau, Rover's, Seattle</i>	Roasted Saddle of Rabbit and Potato Galette <i>Jean Claude Poilevey, Le Bouchon, Chicago</i>	White Chocolate - Passion Fruit Mousse with Crisp Fettuccini Napoleon and Mango - Ginger Sauce <i>Hans Röckenwagner, Röckenwagner, Los Angeles</i>
<b>Episode 49 On DVD “Cities” # 17</b>	Barbecued Blue Prawns with Okra, Tomatoes, and Corn <i>Hubert Des Marais, Ocean Grand, Miami</i>	Roasted Farm-raised Squab with Rosemary Sauce <i>Michael Kornick, Four Seasons Hotel, Boston</i>	Chocolate Gourmandise with Chocolate Tuile and Chocolate Sauce <i>Susan Boulot, The Heathman Hotel, Portland OR</i>
<b>Episode 50 On DVD “Cities” # 17</b>	Apple-smoked Pork with Caramelized Apples and Yams <i>Will Greenwood, Jefferson Hotel, Washington DC</i>	Stone Crab Cobbler with Coconut Milk, Chilis, Key Lime, and Coriander <i>Allen Susser, Chef Allen's, Miami MI</i>	Crispy Napoleon of Apples with Caramel Sauce <i>Jean Joho, Everest, Chicago</i>
<b>Episode 51 On DVD “Cities” # 17</b>	Foie Gras with Poached Egg and Port <i>Daniel Bonnot, Chez Daniel, New Orleans LA</i>	Charbroiled Opakapaka with Ginger <i>George Mavrothalassitis, La Mer, Halekulani Hotel, Honolulu</i>	Skyscraper with Figs and Chocolate Roof <i>Michael Maddox, Le Titi de Paris, Chicago</i>
<b>Episode 52 On DVD “Cities” # 18</b>	Bacon-wrapped Asparagus with Pepper Vinaigrette <i>Richard Chamberlain, Chamberlain's Prime Chop House, Dallas TX</i>	Chartreuse of Squab with Confit of Cabbage, Baby Turnips, Anna Potatoes, and Juniper Berry Juice <i>Jean Banchet, Riviera, Atlanta GA</i>	Panna Cotta <i>Linda Raydl, Carlucci Restaurant, Chicago</i>
<b>Episode 53 On DVD “Cities” # 18</b>	Scallops with Zucchini Coulis <i>Raji Jallepalli, Raji, Memphis</i>	Pizza Margherita Bianca <i>Jody Adams, Michela's, Boston</i>	Chocolate Crème Brûlée Sandwich <i>Andrew Niedenthal, Cheeca Lodge, Islamorada FL</i>
<b>Episode 54 On DVD “Cities” # 18</b>	Asparagus in Ambush with Ozark Country Ham <i>Larry Forgione, An American Place, New York MI</i>	Coriander-cured Lamb on Marinated Pinto Salad with Cascabel Aioli <i>Stephan Pyles, Star Canyon, Dallas</i>	Lemon-soaked Pound Cake with Fruit and Chantilly Cream <i>Nancy Forrest, Wildwood Restaurant and Bar, Portland OR</i>

<b>Episode 55</b> <b>On DVD</b> <b>“Cities” # 19</b>	Chanterelle Mushroom-filled Pasta Gratin <i>Jeremiah Tower,</i> <i>Stars,</i> <i>San Francisco</i>	Grilled Marinated Lamb Chops <i>OnJin Kim,</i> <i>Hanatei Bistro,</i> <i>Honolulu</i>	Chilled Kumquat Soup with Vanilla Sorbet <i>Guenter Seeger,</i> <i>The Ritz-Carlton Buckhead,</i> <i>Atlanta</i>
<b>Episode 56</b> <b>On DVD</b> <b>“Cities” # 19</b>	Lobster with Red Snapper in Herb Sauce <i>Scott Chen,</i> <i>Empress of China,</i> <i>Houston</i>	Seared Rockfish with Late Summer Beans, Tomatoes, Lemon, and Tarragon <i>Mark Gould,</i> <i>Atwater's Restaurant and Bar,</i> <i>Portland OR</i>	The Nobleman's Dessert Box <i>Gale E. O'Malley,</i> <i>Golden Dragon Restaurant,</i> <i>Hilton Hawaiian Village,</i> <i>Honolulu</i> <i>MT</i>
<b>Episode 57</b> <b>On DVD</b> <b>“Cities” # 19</b>	Roast Pork Leg Crostini with Crawfish Aioli and Sweet Potato Chips <i>Frank Stitt,</i> <i>Highlands Bar &amp; Grill,</i> <i>Birmingham AL</i> <i>MI</i>	Yellowtail Snapper <i>Dawn Sieber,</i> <i>Cheeca Lodge,</i> <i>Islamorada FL</i>	Peach Bread Pudding with Southern Comfort Cream <i>Gregg McCarthy,</i> <i>Buckhead Diner,</i> <i>Atlanta</i>
<b>Episode 58</b> <b>On DVD</b> <b>“Cities” # 20</b>	Clams Al Forno <i>Johanne Killeen,</i> <i>Al Forno,</i> <i>Providence RI</i> <i>MI</i>	Nantucket Scallops with Shrimp <i>Tim Keating,</i> <i>La Reserve, Omni Hotel,</i> <i>Houston</i>	Strawberries with Zabaglione <i>Paul Bartoletta,</i> <i>Spiaggia,</i> <i>Chicago</i>
<b>Episode 59</b> <b>On DVD</b> <b>“Cities” # 20</b>	Steamed Penn Cove Mussels with Curry and Garlic Sauce <i>Kaspar Donier,</i> <i>Kaspar's,</i> <i>Seattle</i>	Seared Shrimp with Sweet Toasted Garlic, Prunes, and Pecans <i>Rick Bayless,</i> <i>Frontera Grill,</i> <i>Chicago</i>	Lilikoi Cheese Cake <i>Lisa Siu,</i> <i>3660 on the Rise,</i> <i>Honolulu</i> <i>MT</i>
<b>Episode 60</b> <b>On DVD</b> <b>“Cities” # 20</b>	Chartreuse of Shrimps and Vegetables <i>Sylvain Portay,</i> <i>Le Cirque, New York</i>	Glazed Salmon with Thyme-Honey Infusion <i>Sarah Stegner,</i> <i>The Ritz-Carlton Four Seasons,</i> <i>Chicago</i>	Chocolate Raspberry Cake with Crème Anglaise <i>Julian Serrano,</i> <i>Masa's,</i> <i>San Francisco</i> <i>MT</i>
<b>Episode 61</b> <b>On DVD</b> <b>“Cities” # 21</b>	Lobster Cocktail with Roasted Garlic Mashed Potatoes <i>Rick Tramonto,</i> <i>Trio,</i> <i>Chicago</i>	Ahi Tuna with Miso Eggplant and Tomato-Ginger Jam <i>Elka Gilmore,</i> <i>Elka,</i> <i>San Francisco</i>	Sugar-crusted Strawberry Chiboust Mousse Fantasy <i>Paul Albrecht,</i> <i>Pano's and Paul's,</i> <i>Atlanta</i>
<b>Episode 62</b> <b>On DVD</b> <b>“Cities” # 21</b>	Lobster Ravioli with Artichoke-Tomato Sauce <i>Ernst Konrad,</i> <i>Konrad's Euro-American Bistro,</i> <i>Minneapolis</i>	Rack of Lamb with Black Bean Sauce and Salad <i>Michel Richard,</i> <i>Citrus,</i> <i>Los Angeles</i>	Provençal Fig Tart with Cognac Crème Anglaise and Caramel Sauce <i>Valeria Mudry,</i> <i>Campagne,</i> <i>Seattle</i>
<b>Episode 63</b> <b>On DVD</b> <b>“Cities” # 21</b>	Parfait of Tuna and Salmon Tartares with Ossetra Caviar and Crème Fraîche <i>David Burke,</i> <i>Park Avenue Cafe,</i> <i>New York</i>	Cinnamon-roasted Chicken <i>Robert Del Grande,</i> <i>Rio Ranch,</i> <i>Houston</i>	Lynchburg Lemonade Tart <i>Craig Doyle,</i> <i>City Grill,</i> <i>Atlanta</i>
<b>Episode 64</b> <b>On DVD</b> <b>“Cities” # 22</b>	Seared Peppered Salmon, Field Greens, and Beet Relish <i>Greg Gammage,</i> <i>Bones,</i>	Pad Thai <i>Arun Sampanthavivat, with Rangsan Sutcharit;</i> <i>Arun's,</i>	Napoleon Pyramid <i>Daniel Bonnot,</i> <i>Chez Daniel,</i> <i>New Orleans LA</i>

	<i>Atlanta</i>	<i>Chicago</i>	
<b>Episode 65 On DVD “Cities” # 22</b>	Crisp Napoleon of Foie Gras with Caramelized Turnip and Marinated Red Onions <i>Sanfor D'Amato, Sanford, Milwaukee WI</i>	Union Square Cafe's Marinated Fillet Mignon of Tuna with Eggplant Mashed Potatoes <i>Michael Romano, Union Square Cafe, New York City</i>	Chocolate-Raspberry Tamales with White Chocolate Ice Cream <i>Royal Dahlstrom, Franklin Street Bakery, Minneapolis</i>
<b>Episode 66 On DVD “Cities” # 22</b>	Asparagus with Red Onion Vinaigrette and Shaved Parmigiano-Reggiano Cheese <i>Gary Danko, The Dining Room, The Ritz-Carlton, San Francisco</i>	Quail Stuffed with Risotto <i>Vince Tyler, Carlucci's, Chicago</i>	Chocolate Pizza <i>John Caluda, Coffee Cottage, New Orleans</i>
<b>Episode 67 On DVD “Cities” # 23</b>	Loin of Black Bear Wrapped in Wild Mushrooms and Lentil-Orzo Cake <i>Pierre Pollin, Le Titi de Paris, Chicago</i>	Crispy Skin Salmon Steak with Oriental Spices <i>Christian Delouvrier, Les Célébrités, New York</i>	Pineapple Napoleon <i>Chris Northmore, Cherokee Town and Country Club, Atlanta</i>
<b>Episode 68 On DVD “Cities” # 23</b>	Kasu Oregon Spot Prawns with Chinese Pickled Cucumbers <i>John Pence, Westmoreland Bistro, Portland OR</i>	Claypot of Fish and Shellfish with Rice Noodles and Thai Broth <i>Bruce Cost, Ginger Island, San Francisco</i>	Vanilla Crème Brûlée <i>Pascal Demory, Hotel Sofitel, Minneapolis</i>
<b>Episode 69 On DVD “Cities” # 23</b>	Potato and Goat Cheese Galette <i>Gerald Hirigoyen, Fringale, San Francisco</i>	Aromatic Steamed Salmon with Sake, Butter, Crispy Rice Cakes, and Szechuan Eggplant <i>Tom Douglas, Dahlia Lounge, Seattle</i>	Fruit Crisp with Oatmeal-Pecan Crust <i>David Jarvis, Melange American Eatery, Chicago</i>
<b>Episode 70 On DVD “Cities” # 24</b>	Crispy Dungeness Crab Cakes <i>Cory Schreiber, Wildwood Restaurant &amp; Bar, Portland OR</i>	Smoked Lobster with Chinese Noodle Cake <i>Anne Rosenzweig, Arcadia, New York</i>	Crepes with Pecans <i>Rick Bayless, Frontera Grill, Chicago</i>
<b>Episode 71 On DVD “Cities” # 24</b>	Grilled Onion Flatbread with Fennel-cured Salmon and Chive Cream <i>Bradley Ogden, One Market San Francisco CA</i>	Black Bass with Port Wine Sauce <i>Eric Ripert, Le Bernardin, New York NY</i>	Crème Brûlée <i>Gale Gand, Trio, Chicago IL</i>
<b>Episode 72 On DVD “Cities” # 24</b>	Tuna Sashimi Salad with Sesame Vinaigrette <i>Hans Röckenwagner, Röckenwagner, Los Angeles CA</i>	Braised Red Snapper in Garlic-Tomato Broth <i>Paul Bartolotta, Spiaggia, Chicago IL</i>	Chocolate and Chestnut-Rum Cream with Chestnut Compote <i>Chris Northmore, Cherokee Town and Country Club, Atlanta GA</i>
<b>Episode 73 On DVD “Cities” # 25</b>	Herb-crusted Prawns with Warm Mushroom and Potato Salad <i>Monique Barbeau, Fullers, Sheraton Seattle, Seattle WA</i>	Seared Scallops on Leek and Chanterelle Confit with Wild Mushroom Vinaigrette <i>Sanford D'Amato, Sanford, Milwaukee WI</i>	Apple Strudel <i>Ernst Konrad, Konrad's Euro-American Bistro, Minnetonka MN</i>
<b>Episode 74</b>	Spicy Crab Soup <i>Rick Bayless,</i>	Crispy Potato and Sweetbread Napoleon with Mushroom Coulis	Cornmeal Cake with Fig and Banana Compote and Brown



<b>On DVD</b> <b>“Cities” # 25</b>	<i>Frontera Grill, Chicago IL</i>	<i>Tamara Murphy, Campagne, Seattle WA</i>	<i>Butter–Rum Sauce Frank Stitt, Highlands Bar &amp; Grill, Birmingham AL</i>
<b>Episode 75</b> <b>On DVD</b> <b>“Cities” # 25</b>	<i>Kona Shrimp Lumpia with a Spicy Chile–Mango Sauce Roy Yamaguchi, Roy's Restaurant, Honolulu HI</i>	<i>Pan-roasted Pork Chop with Cinnamon–Rhubarb Sauce and Wild Rice Sauté Ken Goff, Dakota, St. Paul MN</i>	<i>Croquebouche Jean-Luc Albin, Maurice's French Pastries, Metairie LA</i>
<b>Episode 76</b> <b>On DVD</b> <b>“Cities” # 26</b>	<i>Wild Mushrooms in Tennessee Whiskey Custard with Crispy Noodles Roger Kaplan, City Grill, Atlanta GA</i>	<i>Whitefish with Enoki Mushrooms Michel Richard, Citrus, Los Angeles CA</i>	<i>Hazelnut Timbale with Orange Sorbet Jacquy Pfeiffer, Sheraton Chicago, Chicago IL</i>
<b>Episode 77</b> <b>On DVD</b> <b>“Cities” # 26</b>	<i>Grilled Prunes Stuffed with Goat Cheese and Wrapped in Prosciutto David Machado, Pazzo Ristorante, Portland OR</i>	<i>Lamb Chops and Roasted Garlic Wrapped in Corn Pancake Topped with Caviar and Watercress Sauce Hubert Keller, Fleur de Lys, San Francisco CA</i>	<i>Blackberry and Nectarine Tart with Ginger–Macadamia Nut Ice Cream Royal Dahlstrom, Franklin Street Bakery, Minneapolis MN</i>
<b>Episode 78</b> <b>On DVD</b> <b>“Cities” # 26</b>	<i>Sautéed Foie Gras with Potato Risotto and Wild Mushrooms Sarah Stegner, Ritz-Carlton Four Seasons, Chicago IL</i>	<i>Pork Chops with Fried Corn Sauce, Vidalia Onion Pudding, and Swiss Chard Daniel O'Leary, Buckhead Diner, Atlanta GA</i>	<i>Lemon Cream Cappuccino Jeff Walters, La Mer, Halekulani, Honolulu HI</i>
<b>Episode 79</b> <b>On DVD</b> <b>“Cities” # 27</b>	<i>Crispy Walleye with Ginger- pickled Cucumber Ribbons and Smoked Garlic Cream Kevin Cullen, Goodfellows, Minneapolis MN</i>	<i>Smoked Onion and Chanterelle– Goat Cheese Strudel Caprial Pence, Westmoreland Bistro, Portland OR</i>	<i>Chocolate Valencia Richard Rivera, Ambrosia Pâtisserie, Chicago IL MT</i>
<b>Episode 80</b> <b>On DVD</b> <b>“Cities” # 27</b>	<i>Crespelle Gabriel Viti, Gabriels Restaurant, Highwood IL</i>	<i>Baked Potato Enchilada on Pico de Gallo Corn with Ancho Ranchero Sauce and Mexican Tortilla Salad Dean Fearing, The Mansion on Turtle Creek, Dallas TX</i>	<i>Apple Tart Jean Banchet, La Riviera, Atlanta GA</i>