



# GREAT CHEFS® OF THE EAST®



<b>Episode</b>	<b>Appetizer</b>	<b>Entrée</b>	<b>Dessert</b>
<b>Episode 1 On DVD “East” # 1</b>	Old Fashioned Salt Cod Cakes <i>Jasper White, Jasper's Boston, MA</i>	Braised Lamb with Spring Vegetables <i>Alain Sailhac, French Culinary Institute/L'École New York, NY</i>	Maple Crêpe Soufflé <i>Yves Labbé, Le Cheval D'Or Jeffersonville, VT</i>
<b>Episode 2 On DVD “East” #1</b>	Sweetbread Salad with Mango <i>Debra Ponzek, Montrachet New York, NY</i>	Smoked Roasted Capon Breast with Sweet Potato Fries <i>Jeffrey Buben, Vidalia Washington, DC</i>	Vanilla Parfait <i>Bobby Bennett, Le BecFin Philadelphia, PA</i>
<b>Episode 3 On DVD “East” #1</b>	Celery Root Soup with Shad Roe <i>JeanLouis Palladin, JeanLouis at the Watergate Washington, DC</i>	Black Bear with Coca Cola Lime Sauce <i>Jack McDavid, Jack's Firehouse Philadelphia, PA</i>	Warm Valrhôna Chocolate Cake and Vanilla Ice Cream <i>Jean-Georges Vongerichten, JoJo's/Vong New York, NY</i>
<b>Episode 4 On DVD “East” #2</b>	Sautéed Soft Shell Crabs with Hazelnuts <i>Patrick O'Connell, Inn at Little Washington Washington, VA</i>	Roasted Sausages and Grapes <i>George Germon, Al Forno Providence, RI</i>	Bittersweet Chocolate Mousse and Chocolate Tea Ice Cream with Chocolate Tuile Cookies <i>Richard Leach, Gotham Bar and Grill/One Fifth Avenue New York, NY</i>
<b>Episode 5 On DVD “East” #2</b>	Potato & Bacon Pie <i>André Soltner, Lutèce New York, NY</i>	Ribeye Steaks with Venison Chili <i>Will Greenwood, Jefferson Hotel Washington, DC</i>	Plum Soufflé with Cinnamon <i>Nitzi Rabin, Chillingsworth Brewster, MA</i>
<b>Episode 6 On DVD “East” #2</b>	Creamy Rice with Mushrooms <i>Lidia Bastianich, Felidia New York, NY</i>	Eight Treasure Quail with Chinese Sausage <i>Susanna Foo, Susanna Foo Philadelphia, PA</i>	Spiced Pears with Port and Gorgonzola <i>Michael Kornick, Four Seasons Hotel Boston, MA</i>
<b>Episode 7 On DVD “East” #3</b>	Carpaccio of Sirloin <i>Seth Raynor, The Boarding House Nantucket, MA</i>	Sautéed Soft Shell Crab with Polenta <i>Charles Palmer, Aureole New York, NY</i>	Maple Syrup Gratin <i>Patrick Grangien, Cafe Shelburne Shelburne, VT</i>

<b>Episode 8 On DVD “East” #3</b>	Warm Salad of Asparagus and Artichoke --Daniel Boulud, <i>Restaurant Daniel</i> New York, NY	Oven-roasted Pork and Rabbit -- <i>Francesco Ricchi,</i> <i>i Ricchi</i> Washington, DC	Chèvre and Raspberries in Pastry --Eric Meunier, <i>Wheatleigh Inn</i> Lenox, MA
<b>Episode 9 On DVD “East” #3</b>	Poblanos Rellenos --Zarela Martinez, <i>Zarela</i> New York, NY	Herbed Tuna with Citrus Vinaigrette --Timothy Cardillo, <i>Cranwell Resort and Hotel</i> Lenox MA	Poached Pear with Roquefort Mousse --Craig Shelton, <i>Ryland Inn</i> White House, NJ
<b>Episode 10 On DVD “East” #4</b>	Aquacotta: Porcini Broth with Polenta --Jody Adams, <i>Michela's</i> Cambridge, MA	Stuffed Quail and Peppered Beef Tenderloin --Hans Schadler, <i>Williamsburg Inn</i> Williamsburg, VA	Marble Fudge Brownies --Michael Romano, <i>Union Square Cafe</i> New York, NY
<b>Episode 11 On DVD “East” #4</b>	Squab Salad and Couscous --Alfred Portale, <i>Gotham Bar and Grill/One Fifth Avenue</i> New York, NY	Boneless Quail Stuffed with Crabmeat --Jimmy Sneed, <i>The Frog and the Redneck</i> Richmond, VA	Exotic Fruit Salad in a Sugar Cage --Jacques Torres, <i>Le Cirque</i> New York, NY
<b>Episode 12 On DVD “East” #4</b>	Lamb Ravioli --Anne Rosenzweig, <i>Arcadia</i> New York, NY	Pheasant and Polenta --Ted Fondulas, <i>Hemingway's</i> Killington, VT	Apple Tart --Dawn Rose, <i>Olives</i> Charlestown, MA
<b>Episode 13 On DVD “East” #5</b>	Scallop Salad with Grainy Mustard Vinaigrette --Eric Ripert, <i>Le Bernardin</i> New York, NY	Seared Spicy Tuna with Mole Amarillo --Mark Miller, <i>Red Sage</i> Washington, DC	Indian Pudding --Steven Mongeon, <i>Red Lion Inn</i> Stockbridge, MA
<b>Episode 14 On DVD “East” #5</b>	Mexican Hat Dance --Jerry Clare, <i>Belmont Inn</i> Camden, ME	Karsky Shashlik Supreme --Paul Ingenito, <i>The Russian Tea Room</i> New York, NY	Crêpes with Oranges --Klaus P. Helmin, <i>Tivoli Restaurant</i> Rosslyn, VA
<b>Episode 15 On DVD “East” #5</b>	Tossed Seasonal Greens with Raspberry and Walnut Vinaigrette --Scott Williams, <i>Americus - Sheraton Hotel</i> Washington, D.C.	Ancho Rubbed Game Hen with Sweet Potato Gratin --Bobby Flay, <i>Mesa Grill</i> New York, NY	Apple Tart --Steve Johnson, <i>Hamersley's</i> <i>Bistro</i> Boston, MA
<b>Episode 16 On DVD “East” #6</b>	Smoked Salmon Tart with Candied Leeks --Antoine Bouterin, <i>Le Périgord</i> New York NY	Grilled Spice-Rubbed Swordfish with Indonesian Ketjap --Chris Schlesinger, <i>Blue Room/East Coast Grill</i> Cambridge, MA	Sabayon en Hippenmasse --Wolfgang Friedrich, <i>Americus - Sheraton Hotel</i> Washington, DC
<b>Episode 17 On DVD “East” #6</b>	Lobster and Wild Mushroom Pancake --Everett Reid, <i>American Seasons</i> Nantucket, MA	Baby Rack of Lamb with Shepherd's Pie --David Burke, <i>Park Avenue Cafe</i> New York, NY	Cranberry Walnut Crostata --Johanne Killeen, <i>Al Forno</i> Providence, RI

<b>Episode 18 On DVD “East” #6</b>	Mouclade de Moules --George Perrier, <i>Le Bec-Fin</i> Philadelphia, PA	Pan Roasted Quail --Michael Lomonaco, <i>The 21 Club</i> New York, NY	Pecan Rum Tart --Leslie Miller, <i>Old Inn on the Green</i> New Marlborough, MA
<b>Episode 19 On DVD “East” #7</b>	Foie Gras with Cactus Pear --Alain Borel, <i>L'Auberge Provençale</i> White Post, VA	Roasted Squab with Bacon and Sage --Sylvain Portay, <i>Le Cirque</i> New York, NY	Swan with White Chocolate Mousse --Dominique Leborgne, <i>Le Palais du Chocolat</i> Washington, DC
<b>Episode 20 On DVD “East” #7</b>	Salmon Burger Provençale --Jean François Taquet, <i>Restaurant Taquet</i> Wayne, PA	Veal Chop with Oven Dried Tomatoes and Wild Mushrooms --Patrick Clark, <i>Hay Adams Restaurant</i> Washington, DC	Caramelized Poached Pear with Chocolate Mousse in a Tulipe --Philippe Kaemmerlé, <i>French Culinary Institute/L'École</i> New York, NY
<b>Episode 21 On DVD “East” #7</b>	Rabbit Terrine --Christopher Capstick, <i>Old Inn on the Green</i> New Marlborough, MA	Lobster Crisp in Water Chestnut Flour --Lydia Shire/ Susan Regis, <i>Biba</i> Boston MA	Cool Caramel Mousse with Cinnamon Basted Fruit --Dan Rundell, <i>Aureole</i> New York, NY
<b>Episode 22 On DVD “East” #8</b>	Leek & Foie Gras Terrine --Vincent Vanhecke, <i>Inn at Perry Cabin</i> St. Michaels, MD	Cedar Planked Salmon with Greens --Larry Forgione, <i>An American Place</i> New York, NY	Grilled Peaches with Grilled Walnut Bread --Stan Frankenthaler, <i>Blue Room/East Coast Grill</i> Boston, MA
<b>Episode 23 On DVD “East” #8</b>	Pumpkin Soup with Fig Canelles --Peter Platt, <i>Wheatleigh Inn</i> Lenox, MA	Roasted Red Pepper Ravioli with Braised Duck --Lynne Aronson/ <i>Toni D'Onofrio,</i> Lola New York, NY	Chocolate Lovers Cake --Marcel Desaulniers with John R. Twichell, <i>Trellis Restaurant</i> Williamsburg, VA
<b>Episode 24 On DVD “East” #8</b>	Roasted Garlic Flan --Gordon Hamersley, <i>Hamersley's Bistro</i> Boston, MA	Blackie's Prime Rib --Alden Binet Lanier, <i>Blackie's</i> Washington, DC	Zabaglione Sarah Venezia --Francesco Antonucci, <i>Remi</i> New York, NY
<b>Episode 25 On DVD “East” #9</b>	Warmed Oysters in Champagne Sauce --Paul Milne, <i>208 Talbot</i> St. Michaels, MD	Venison with Spaghetti Squash and Spaetzle --Andrew Wilkinson, <i>The Rainbow Room</i> New York, NY	Mascarpone Cheesecake with Lace Cookie and Blueberry Caramel --Kilian Weigand, <i>Biba</i> Boston, MA
<b>Episode 26 On DVD “East” #9</b>	Fresh Burger of Duck Foie Gras with Apples --Christian Delouvrier, <i>Les Célébrités</i> New York, NY	Wood Grilled Lobster with Toasted Walnuts --Todd English, <i>Olives</i> Charlestown, MA	Chocolate Toffee Mountain --George Bozko, <i>American Seasons,</i> Nantucket, MA

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