



GREAT CHEFS® OF AMERICA©



Episode	Appetizer	Entrée	Dessert
Episode 101 On DVD “America” # 1	Dungeness Crab Roll with Carrot Salad and Vegetable Essence <i>Philippe Boulot</i> <i>The Heathman Hotel,</i> <i>Portland OR</i>	Seared Squab with Rice <i>Anne Kearney</i> <i>Peristyle</i> <i>New Orleans LA</i>	Almond Tuile with Passion Fruit Custard and Caramelized Banana <i>Michael Maddox</i> <i>Le Titi de Paris</i> <i>Arlington Heights IL</i>
Episode 102 On DVD “America” # 1	Lamb Roulade on Zucchini and Eggplant Carpaccio <i>Guenter Seeger</i> <i>The Dining Room,</i> <i>The Ritz-Carlton Buckhead,</i> <i>Atlanta GA</i>	Scampi <i>Paul Bartolotta</i> <i>Spiaggia</i> <i>Chicago IL</i>	Summer Berries with White Chocolate Mousse <i>Gerard Partoens</i> <i>The Peabody - Orlando,</i> <i>Orlando FL</i>
Episode 103 On DVD “America” # 1	Green Tomato Gazpacho <i>Jose Gutierrez</i> <i>Chez Philippe,</i> <i>The Peabody Hotel,</i> <i>Memphis TN</i>	Fried Rabbit <i>Guillermo Veloso</i> <i>Yuca Restaurant,</i> <i>Miami Beach FL</i>	Rich Pistachio Brownie with Ganache and White Chocolate Ice Cream <i>John Fleer</i> <i>The Inn at Blackberry Farm,</i> <i>Walland TN</i>
Episode 104 On DVD “America” # 2	Provençal Fish Soup with Rouille <i>Tamara Murphy</i> <i>Campagne,</i> <i>Seattle WA</i>	Daurade with French Green Beans <i>Roland Liccioni</i> <i>Carlo's,</i> <i>Wheeling IL</i>	Cannoli with Zabaglione Sauce <i>Jea Weitlauf</i> <i>Vincenzo's</i> <i>Louisville KY</i>
Episode 105 On DVD “America” # 2	Corn Tamales <i>Rick Bayless</i> <i>Frontera Grill,</i> <i>Chicago IL</i>	Pan-fried Soft-shell Crawfish <i>Nick Apostle</i> <i>Nick's,</i> <i>Jackson MS</i>	Strawberry-Goat Cheese Tart with Lavender-Citrus Confit <i>Kevin Boxx</i> <i>The Ritz-Carlton Amelia Island</i> <i>Amelia Island FL</i>
Episode 106 On DVD “America” # 2	Sauteed Shiitake Mushrooms with Foie Gras Mousse and Port Wine Sauce <i>Frank Lee</i> <i>Slightly North of Broad,</i> <i>Charleston SC</i>	Steamed Moroccan-style Salmon Steak <i>Gary Danko</i> <i>The Ritz-Carlton San Francisco,</i> <i>San Francisco CA</i>	Chilled Summer Fruit Soup with Sesame Ice Cream <i>Alan Sayers</i> <i>Goodfellows,</i> <i>Minneapolis MN</i>
Episode 107 On DVD “America” # 3	Sweetbreads with Balsamic Mustard Demi-glace and Roasted Shallots <i>John Pence</i> <i>Westmoreland Bistro</i> <i>Portland OR</i>	Pan-fried Soft-shell Crabs with Lobster Slaw and Yellow Tomato Vinaigrette <i>Roger Kaplan</i> <i>City Grill,</i> <i>Atlanta</i>	Mojo Sabayon with Brazilnut-Phyllo Basket and Strawberry Guava-Hot Pepper Coulis <i>Marty Blitz</i> <i>Mise en Place,</i> <i>Tampa</i>
Episode 108 On DVD	Pan-fried Soft-shell Crawfish and Eggplant with	Pan-cooked Yellowtail with Garlic Mashed Potatoes and	Kona Coffee Ice Cream Sandwich

“America” # 3	Caramelized Nuts and Lemon Butter Sauce <i>Guillermo Thomas The Hermitage Hotel Nashville TN</i>	Citrus Butter Sauce <i>Norman Van Aken Norman’s, Miami FL</i>	<i>Anne Quatrano Bacchanalia, Atlanta GA</i>
Episode 109 On DVD “America” # 3	Smoked Oyster Timbale on Fried Tabasco-Cheese Grits <i>John Currence City Grocery, Oxford MS</i>	Pork Tenderloin with Tomato-Sorrel Concasse <i>Ernst Konrad Konrad’s Euro-American Bistro, Minnetonka MN</i>	Fresh Fruit Tart <i>Jean-Luc Albin Maurice’s French Pastries, Metairie LA</i>
Episode 110 On DVD “America” # 4	Sweet Potato and Crabmeat Napoleon <i>Robert Bruce Palace Cafe, New Orleans LA [Maylie’s]</i>	Medallions of Ahi Tuna <i>George Morrone Aqua, San Francisco CA</i>	Croustillant <i>Gabriel Viti Gabriel’s Highwood IL</i>
Episode 111 On DVD “America” # 4	Cheese Grits Cake <i>Daniel O’Leary Buckhead Diner, Atlanta GA</i>	Roasted Red Snapper with Fingerlings, Leeks, Garlic, and Rosemary Tagliarini <i>Alfred Portale Gotham Bar & Grill/One Fifth, New York City NY</i>	Sweet Potato-Pecan Pie with Wild Rice Crust and Star Anise Ice Cream <i>Royal Dahlstrom Franklin Street Bakery, Minneapolis MN</i>
Episode 112 On DVD “America” # 4	Florida Lobster Cassoulet with Saffron Rouille <i>Marty Blitz Mise en Place, Tampa FL</i>	Grouper with Rice and Green Chilis <i>Louis Osteen Louis’s Charleston Grill, Charleston SC</i>	Fresh Berries in Champagne <i>Frank Brigtsen Brigtsen’s, New Orleans LA</i>
Episode 113 On DVD “America” # 5	Grits Timbale with Country Ham and Morels <i>Kathy Cary Lilly’s, Louisville KY</i>	Mandarin Quail with Blood Oranges and Baby Greens <i>Anne Gingrass Postrio, San Francisco CA</i>	Chocolate Torte <i>Robert Bruce Palace Cafe, New Orleans LA</i>
Episode 114 On DVD “America” # 5	Croustillant of Dungeness Crab <i>Thomas Kovacs Pike Street Cafe, Sheraton Seattle Seattle WA</i>	Oak-fired Butterflied Leg of Lamb Salad with Griddled Corn Cakes and Chipotle BBQ Glaze <i>Bradley Ogden One Market/Lark Street Inn, San Francisco CA</i>	Calvados Souffle in an Apple with Cider Sabayon <i>Darryl Mickler Disney-MGM Studio, Lake Buena Vista FL</i>
Episode 115 On DVD “America” # 5	Oyster Tarts with Leeks and Country Ham <i>Elizabeth Terry Elizabeth on 37th, Savannah GA</i>	Roasted Salmon with Pesto Crust Napoleon of Wilted Spinach and Oven-dried Tomatoes with Red Onion-Cilantro Relish <i>Philippe Boulot The Heathman Hotel, Portland OR</i>	Raspberry-White Chocolate Custard with Bittersweet Chocolate Sauce <i>Ken Goff Dakota, St. Paul MN</i>
Episode 116 On DVD “America” # 6	Trio of Shrimp with Toasted Coconut Salad <i>Daniel Mellman Greenhouse Grill, Sanibel Island FL</i>	Fricassee of Seafood <i>Monique Barbeau Fullers , Sheraton Seattle Hotel & Towers, Seattle WA</i>	Gateau d’Orange <i>Stephanie Quigley The Governor’s Club, Tallahassee FL</i>
Episode 117 On DVD “America” # 6	Oyster Stew <i>Donald Barickman Magnolia’s, Charleston SC</i>	Grilled Tuna with Crawfish Pirlau and Watercress Essence <i>Frank Stitt Highlands Bar & Grill, Birmingham AL</i>	Pear Charlotte <i>Pascal Demory Hotel Sofitel Minneapolis MN</i>

Episode 118 On DVD “America” # 6	Gratin of Oysters <i>Frank Brigtsen</i> <i>Brigtsen’s,</i> <i>New Orleans</i>	Napoleon of Rabbit and Foie Gras with Wild Mushrooms and Crispy Potatoes <i>Don Yamauchi</i> <i>Carlo’s,</i> <i>Highland Park IL</i>	Panna Cotta with Pecan Cookies <i>Jamie Adams</i> <i>Veni Vidi Vici,</i> <i>Atlanta</i>
Episode 119 On DVD “America” # 7	Bouchee of White Shrimp and Crawfish <i>Frank Caputo</i> <i>The Kiawah Island Club,</i> <i>Kiawah Island SC</i>	Quail with Brown Butter, Cider, and Sage <i>Cory Schreiber</i> <i>Wildwood Restaurant,</i> <i>Portland OR</i>	Opera Torte <i>Richard Rivera</i> <i>Ambrosia Patisserie,</i> <i>Barrington IL</i>
Episode 120 On DVD “America” # 7	Steamed Clams in Wasabi Broth with Key Lime <i>Jonathan Eismann</i> <i>Pacific Time,</i> <i>Miami FL</i>	Sauteed Fillet of Walleye with Tomatoes and Spring Herb Butter <i>Ken Goff</i> <i>Dakota Bar & Grill</i> <i>St. Paul MN</i>	Almond and Pear Tart <i>Anne Kearney</i> <i>Peristyle,</i> <i>New Orleans LA</i>
Episode 121 On DVD “America” # 7	Warm Goat Cheese and Potato Cake with Herbed Mixed Greens <i>Robert Holley</i> <i>Brasserie Le Coze</i> <i>Atlanta GA</i>	Salmon Tournedos with Sea Urchin Sauce <i>Thierry Rautureau</i> <i>Rover’s,</i> <i>Seattle WA</i>	Mango, Macadamia, and White Chocolate Creme Brulee <i>Daniel Mellman</i> <i>Greenhouse Grill,</i> <i>Sanibel Island FL</i>
Episode 122 On DVD “America” # 8	Pan-fried Green Tomatoes <i>James Burns</i> <i>J. Bistro,</i> <i>Mt. Pleasant SC</i>	Grilled Duck Breast with Wild Rice and Tasso Dressing <i>Hallman Woods III</i> <i>Le Rosier,</i> <i>New Iberia LA</i>	Passion Fruit Creme Brulee and Pineapple Tuile <i>Sebastien Canonne</i> <i>The Ritz-Carlton Chicago</i> <i>Chicago IL</i>
Episode 123 On DVD “America” # 8	Smoked Salmon Terrine <i>Anne Kearney</i> <i>Peristyle,</i> <i>New Orleans LA</i>	Seared Red Leg Partridge with Ravioli of Foie Gras, Truffled Grits, and Sweetbreads in Truffle Jus <i>Bob Waggoner</i> <i>Wild Boar Restaurant,</i> <i>Nashville TN</i>	Blackberry Cobbler <i>Frank Stitt</i> <i>Highlands Bar & Grill,</i> <i>Birmingham AL</i>
Episode 124 On DVD “America” # 8	Benne Seed Shrimp and Crab Cakes with Cilantro-Peanut Sauce <i>Peter de Jong</i> <i>Beaufort Inn</i> <i>Beaufort SC</i>	Sturgeon Napoleon with Foie Gras and Beet-Sherry Vinegar Sauce <i>Pierre Pollin</i> <i>Le Titi de Paris,</i> <i>Arlington Heights IL</i>	Chocolate Demerara <i>Shane Gorringer</i> <i>Zoë’s</i> <i>Covington, LA</i>
Episode 125 On DVD “America” # 9	Mushroom Stew <i>Jamie Shannon</i> <i>Commander’s Palace,</i> <i>New Orleans LA</i>	Sea Bass on Grits with Saffron, Oysters, and Caviar-Champagne Sauce <i>Paul Albrecht</i> <i>Pano’s & Paul’s,</i> <i>Atlanta GA</i>	Floating Islands <i>Patrick Chabert</i> <i>Le Francais</i> <i>Wheeling IL</i>
Episode 126 On DVD “America” # 9	Grilled Quail with Figs <i>Mark Gould</i> <i>Atwater’s</i> <i>Portland OR</i>	Steamed Black Sea Bass <i>Craig Shelton</i> <i>Ryland Inn</i> <i>Whitehouse NJ</i>	Chocolate Cakelette with Curacao <i>Allen Susser</i> <i>Chef Allen’s</i> <i>Miami FL</i>
Episode 127 On DVD “America” # 9	Red Mullet <i>Gunther Seegar</i> <i>The Ritz-Carlton Buckhead</i> <i>Atlanta GA</i>	Beef Tenderloin Pot-au-Feu Style <i>Jean Joho</i> <i>Everest</i> <i>Chicago IL</i>	Chocolate Espresso Cake <i>Todd Weisz</i> <i>Turnberry Isle Resort</i> <i>Miami FL</i>
Episode 128	Crabmeat Caesar Salad <i>Thomas Catherall</i>	Sauteed Venison <i>Paul Milne</i>	Almond Experience <i>Norman Love</i>

On DVD “America” # 10	<i>Tom Tom Atlanta GA</i>	<i>208 Talbot St. Michael’s MD</i>	<i>The Ritz-Carlton Naples Naples FL</i>
Episode 129 On DVD “America” # 10	<i>Portobello Napoleon Anoosh Shariat Shariat’s Louisville KY</i>	<i>Peppered Beef Tenderloin Richard Chamberlain Chamberlain’s Chop House Dallas TX</i>	<i>Sacher Truffle Torte Doyle DeForest Flour Power New Orleans LA</i>
Episode 130 On DVD “America” # 10	<i>Pacific Hot Pot Jonathan Eismann Pacific Time Miami FL</i>	<i>Guinea Hen Jamie Adams Veni Vidi Vici Atlanta GA</i>	<i>Double-layered Mascarpone Cocktail Rebecca Turshen City Grocery Oxford MS</i>
Episode 131 On DVD “America” # 11	<i>Mussel Soup with White Beans Paul Bartoletto Spiaggia Chicago IL</i>	<i>Beef a la Scott Scott Chen Empress of China Houston TX</i>	<i>Chocolate Savarin with Semi-Citrus Confit Rhonda Ruckman The Ritz-Carlton Naples Naples FL</i>
Episode 132 On DVD “America” # 11	<i>Foie Gras and Scallops Roland Liccioni Le Français Wheeling IL</i>	<i>Crabmeat, Spinach, and Mushrooms in Phyllo Frank Brigtsen Brigtsen’s New Orleans LA</i>	<i>Lemongrass-infused White Chocolate Mousse Stanton Ho Le Montrachet, Las Vegas Hilton Las Vegas NV</i>
Episode 133 On DVD “America” # 11	<i>Pickled Chanterelles Kaspar Donier Kaspar’s Seattle WA</i>	<i>Boar Chops and Cous Cous Kevin Rathbun Nava Atlanta GA</i>	<i>Roasted Apples with Warm Apple Soup Keegan Gerhard The Ritz-Carlton Naples Naples FL</i>
Episode 134 On DVD “America” # 12	<i>Crab Chowder with Roasted Red Pepper Hans Hickel Oystercatchers Tampa FL</i>	<i>Poached Chicken Breast Victor Gielisse CFT/Zale-Lipshey Hospital Dallas TX</i>	<i>Banana Fritters with Mango Creme Anglaise Rene Bajoux The Grill Room, The Windsor Court Hotel New Orleans LA</i>
Episode 135 On DVD “America” # 12	<i>Grilled Asparagus with Spring Vegetables Frank Siitt Highlands Birmingham AL</i>	<i>Salmon with Smoked Wild Mushrooms Thomas Kovacs Pike Street Cafe, Sheraton Seattle Seattle WA</i>	<i>Blackberry Tart Anne Quatrano and Colleen Hilker Bacchanalia Atlanta GA</i>
Episode 136 On DVD “America” # 12	<i>Smoked Chicken Tortilla Soup Mark Haugen Tejas Minneapolis MN</i>	<i>Pan-roasted Tuna with Tuna Tartare James Burns J Bistro Mt. Pleasant NC</i>	<i>Bruschetta of Pears and Apples with Warm Creme Fraiche Kerry Simon Prime, Bellagio Hotel Las Vegas NV</i>
Episode 137 On DVD “America” # 13	<i>Vegetable Terrine David Jarvis Melange American Eatery Northfield IL</i>	<i>Venison with Barbecued Plums Kevin Cullen Goodfellows Minneapolis MN</i>	<i>Chocolate Mousse with Ginger Creme Brulee Todd Johnson The Ritz-Carlton Naples Naples FL</i>
Episode 138 On DVD “America” # 13	<i>Scallop Salad Will Greenwood Sunset Grill Nashville TN</i>	<i>Sturgeon on a Citrus- Tomato Stew Thierry Rautureau Rover’s Seattle WA</i>	<i>Pineapple Brown Sugar Crisp Lisa Anderson Gerard’s Downtown New Orleans LA</i>
Episode 139 On DVD “America” # 13	<i>Lyonnais Salad Jean-Claude Poilevey Le Bouchon Chicago IL</i>	<i>Halibut Cheeks with Potatoes and Artichokes David Machado Pazzo Ristorante Portland OR</i>	<i>Banana-Chocolate Tart with Malted Milk Ice Cream Norman Love The Ritz-Carlton Naples Naples FL</i>

140 On DVD “America” # 14	Duck Paquet <i>Rene Bajeux</i> <i>The Grill Room, The Windsor Court Hotel</i> <i>New Orleans LA</i>	Halibut with Portobello and Asparagus <i>Don Yamauchi</i> <i>Carlos’</i> <i>Chicago IL</i>	Warm Chocolate Cake with Coffee Sauce <i>Jean Philippe Maury</i> <i>Picasso, Bellagio Hotel</i> <i>Las Vegas NV</i>
Episode 141 On DVD “America” # 14	Grilled Pizza Margherita <i>George Germon</i> <i>Al Forno</i> <i>Providence RI</i>	Tropical Tuna Danish <i>Reimund Pitz</i> <i>MGM/Disney Studios</i> <i>Orlando FL</i>	Banana Bavario <i>Minh Duong</i> <i>The Monteleone Hotel</i> <i>New Orleans LA</i>
Episode 142 On DVD “America” # 14	Crab Cakes <i>Pascal Oudin</i> <i>Grand Bay Hotel</i> <i>Coconut Grove FL</i>	Sea Bass au Papillotte <i>Gabriel Viti</i> <i>Gabriel’s</i> <i>Chicago IL</i>	Chilled Sago Soup with Baby Bananas <i>Grant MacPherson</i> <i>Bellagio Hotel</i> <i>Las Vegas NV</i>
Episode 143 On DVD “America” # 15	Shirred Eggs and Caviar <i>Jean Joho</i> <i>Everest</i> <i>Chicago IL</i>	Rabbit Three Ways <i>Thomas McEchern</i> <i>1848 House</i> <i>Marietta GA</i>	Chocolate Beignets with Capuccino Milkshake <i>Keegan Gerhard</i> <i>The Ritz-Carlton Naples</i> <i>Naples FL</i>
Episode 144 On DVD “America” # 15	Mushroom Salad <i>Vince Tyler</i> <i>Carlucci’s</i> <i>Rosemont IL</i>	Roasted Red Snapper <i>Vincent Vanhecke</i> <i>The Inn at Perry Cabin</i> <i>St. Michael’s MD</i>	Blanc Mange <i>Lisa Liggett</i> <i>The Grill Room, The Windsor Court Hotel</i> <i>New Orleans LA</i>
Episode 145 On DVD “America” # 15	Scallops with White Asparagus <i>Takashi Yagihashi</i> <i>Ambria</i> <i>Chicago IL</i>	Jolthead and Broth <i>Scott Howell</i> <i>Nana’s</i> <i>Durham SC</i>	Kahlua Souffle <i>Norman Love</i> <i>The Ritz-Carlton Naples</i> <i>Naples FL</i>
Episode 146 On DVD “America” # 16	Stuffed Salmon Rolls <i>Agostino Gabriele</i> <i>Vincenzo’s</i> <i>Louisville KY</i>	Lamb Chops with Wild Rice Souffle <i>Michael McSweeney</i> <i>The Peabody Orlando</i> <i>Orlando FL</i>	Rum Baba with Chantilly Cream <i>Christophe Ithurritz</i> <i>Renoir, The Mirage Hotel</i> <i>Las Vegas NV</i>
Episode 147 On DVD “America” # 16	Hot Grouper Cheeks <i>Michael Cribb</i> <i>Bound’ry Restaurant</i> <i>Nashville TN</i>	Foie Gras and Onion Confit <i>Gene Bjorklund</i> <i>Aubergine</i> <i>Memphis TN</i>	Chocolate Renaissance <i>Minh Duong</i> <i>The Monteleone Hotel</i> <i>New Orleans LA</i>
Episode 148 On DVD “America” # 16	Crab-filled Salmon Boules <i>Tim Keating</i> <i>La Reserve</i> <i>Houston TX</i>	Shad Roe with Wild Mushrooms <i>Frank Caputo</i> <i>Kiawah Island Club</i> <i>Kiawah Island SC</i>	Cherry-Almond Strudel <i>Lisa Anderson</i> <i>Gerard’s Downtown</i> <i>New Orleans LA</i>
Episode 149 On DVD “America” # 17	Sauteed Lobster with Ginger Vinaigrette <i>Clifford Harrison</i> <i>Bacchanalia</i> <i>Atlanta GA</i>	Ostrich with Ancho Chili Glaze <i>Randall Waidner</i> <i>The Weber Grill Restaurant</i> <i>Chicago IL</i>	Lemon Tart with Passion Meringue and Strawberry Sorbet <i>Patrice Caillot</i> <i>Le Cirque, Bellagio Hotel</i> <i>Las Vegas NV</i>
Episode 150 On DVD “America” # 17	Wild Rice Risotto <i>Rick Tramonto</i> <i>Trio</i> <i>Evanston IL</i>	Lamb with Country Ham <i>Joe Castro</i> <i>The Camberley-Brown Hotel</i> <i>Louisville KY</i>	Strawberry Bavarian Jaconde <i>Doyle DeForest</i> <i>Flour Power</i> <i>New Orleans LA</i>
Episode 151 On DVD “America” # 17	Lobster Salad <i>Julian Serrano</i> <i>Picasso, Bellagio Hotel</i> <i>Las Vegas NV</i>	Roasted Pompano and Red Bean Ragout <i>Allen Susser</i> <i>Chef Allen’s</i> <i>Miami FL</i>	Pear Napoleon <i>Lisa Liggett</i> <i>The Grill Room, The Windsor Court Hotel</i> <i>New Orleans LA</i>
Episode 152	Stone Crab Wrapped in Phyllo	Smoked Sturgeon and Mashed Potatoes	Caramelized Pear Pocket with Cinnamon Ice Cream

On DVD “America” # 18	<i>Todd Wiesz Turnberry Isle Resort Miami FL</i>	<i>Gabino Sotelino Ambria Chicago IL</i>	<i>John Philipe Maury Picasso, Bellagio Hotel Las Vegas NV</i>
Episode 153 On DVD “America” # 18	<i>Scallops and Arugula with Parma Ham and Potato Wilhelm Gahabka The Registry Resort Naples FL</i>	<i>Salmon in Phyllo Robert Holley Brasserie Le Coze Atlanta GA</i>	<i>Angel Food Cake and Lime Curd Lisa Anderson Gerard’s Downtown New Orleans LA</i>
Episode 154 On DVD “America” # 18	<i>Crab Spring Roll with Coconut Dressing Marc Guizol The Ritz-Carlton Naples Naples FL</i>	<i>Oven-roasted Wild Striped Bass Kerry Simon Prime, Bellagio Hotel Las Vegas NV</i>	<i>Zabaglione with Fresh Fruit (Zabaglione Sarah Venezia) Francesco Antonucci Remi New York City NY</i>
Episode 155 On DVD “America” # 19	<i>Lobster Dumplings Philip Lo Jasmine, Bellagio Hotel Las Vegas NV</i>	<i>Beef Roulade Will Greenwood Sunset Grill Nashville TN</i>	<i>Banana Tart Gary Mennie Canoe Atlanta GA</i>
Episode 156 On DVD “America” # 19	<i>Shellfish Extravaganza Andrew Wilkinson Rainbow Room New York NY</i>	<i>Veal Tenderloin Todd Rogers Ritz-Carlton Houston Houston TX</i>	<i>Praline-White Chocolate Staircase Doyle DeForest Flour Power New Orleans LA</i>
Episode 157 On DVD “America” # 19	<i>Masamun Beef Rangsun Sutcharit Arun’s Chicago IL</i>	<i>Crusted Halibut Mark Gould Atwater’s Restaurant Portland OR</i>	<i>Lemon Bavaroise Stanton Ho Le Montrachet, Las Vegas Hilton Las Vegas NV</i>
Episode 158 On DVD “America” # 20	<i>Wild Mushroom Stew with Creamy Grits, Fried Grits, and Fresh Herbs Jeffrey Tuttle Pawley’s Plantation Pawley’s Island SC</i>	<i>Minnesota Pheasant in Wild Mushroom Cream Sauce Pierre Gardien Cafe Royale, Hotel Sofitel Minneapolis MN</i>	<i>Mariposa “Butterfly” Shane Gorringe Zoë’s Bakery Covington LA</i>
Episode 159 On DVD “America” # 20	<i>Pecan-breaded Oysters David Jarvis Melange American Eatery Northfield IL</i>	<i>Leg of Lamb with Potato- Artichoke Gratin Reed Hearon Lulu’s San Francisco CA</i>	<i>Sugarfree Cheesecake on Chocolate Crust Minh Duong Le Cafe, Monteleone Hotel New Orleans LA</i>
Episode 160 On DVD “America” # 20	<i>Sunflower Tofu Phillip Lo Jasmine, Bellagio Hotel Las Vegas NV</i>	<i>Tuna Oriental Mark Lippman The Raleigh Hotel Miami Beach FL</i>	<i>Chocolate Crispy Praline Pyramid Lisa Liggett The Grill Room, Windsor Court Hotel New Orleans LA</i>
Episode 161 On DVD “America” # 21	<i>Portobello with Polenta Agostino Gabriel Vincenzo’s Louisville KY</i>	<i>Fillet of Wild Sea Bass Jean Joho Everest Chicago IL</i>	<i>Cane Vodka-Pineapple Upside-down Cake with Passion Fruit Yogurt Sorbet Stanton Ho Le Montrachet, Las Vegas Hilton Las Vegas NV</i>
Episode 162 On DVD “America” # 21	<i>Salmon in a Gingered Lemongrass Broth with Snow Peas and Shiitake Mushrooms Gerry Klaskala Canoe Atlanta GA</i>	<i>Roasted Duck Leg over Two Grits Casey Taylor Rhett House Beaufort SC</i>	<i>Bananas Foster Bread Pudding Chaya R. Conrad Dickie Brennan’s Steak House New Orleans LA</i>
Episode 163 On DVD	<i>Braised Lobster with Potato Gnocchi, Asparagus and Black Truffles, and Oven-</i>	<i>Fresh Egg Pappardelle with Chanterelles and Radicchio David Machado</i>	<i>Swan Lake Shane Gorringe Zoë’s Bakery</i>

“America” # 21	dried Tomatoes <i>Alex Stratta</i> <i>Renoir</i> <i>Las Vegas NV</i>	<i>Pazzo Ristorante</i> <i>Portland OR</i>	<i>Covington LA</i>
Episode 164 On DVD “America” # 22	Sesame-Mustard Seed-crusted Tuna with Blood Orange and Watercress <i>Allen Susser</i> <i>Chef Allen’s</i> <i>Aventura [Miami] FL</i>	Roulade of South Carolina Quail with Savoy Cabbage, Foie Gras, and Sage with Natural Juice <i>Takashi Yagihashi</i> <i>Ambria</i> <i>Chicago IL</i>	Caramel Mousse with Compote of Bananas Foster with Peanut Butter-Cocoa Krispy Chocolate Crust <i>Stanton Ho</i> <i>Le Montrachet,</i> <i>Las Vegas Hilton</i> <i>Las Vegas NV</i>
Episode 165 On DVD “America” # 22	Arugula, Fennel, and Chanterelle Mushroom Salad with Parmesan Cheese, Extra Virgin Olive Oil, and Lemon <i>Kerry Simon</i> <i>Prime, Bellagio Hotel</i> <i>Las Vegas NV</i>	Barbecued Salmon on White Cheese Grits <i>Ian Winslade</i> <i>Tom Tom</i> <i>Atlanta GA</i>	Coconut-Key Lime Soup <i>Thomas Parlo</i> <i>Sonesta Beach Resort</i> <i>Key Biscayne FL</i>
Episode 166 On DVD “America” # 22	Sauteed Darnes of Salmon with Saffron Sauce <i>Julian Serrano</i> <i>Picasso, Bellagio Hotel</i> <i>Las Vegas NV</i>	Prosciutto-wrapped Monkfish Tournedos with Risotto, Parmesan Tuiles, and Thyme-infused Veal Sauce <i>Stephen Austin</i> <i>Hedgerose Heights Inn</i> <i>Atlanta GA</i>	Sweet Potato Cheesecakes <i>Chaya R. Conrad</i> <i>Dickie Brennan’s Steakhouse</i> <i>New Orleans LA</i>
Episode 167 On DVD “America” # 23	Seared Sirloin Strip and Lobster Roulade Tower <i>James D. Leeming</i> <i>Dickie Brennan’s</i> <i>Steakhouse</i> <i>New Orleans LA</i>	Lime-crusted Trout with Jicama-Mango Relish <i>Mark Haugen</i> <i>Tejas</i> <i>Minneapolis MN</i>	Apple Tart <i>Philippe Roussel</i> <i>La Metairie</i> <i>New York NY</i>
Episode 168 On DVD “America” # 23	Chili Crab, Singapore-style <i>Philip Lo</i> <i>Jasmine, Bellagio Hotel</i> <i>Las Vegas NV</i>	Cinnamon-crusted Mahimahi with Applesauce <i>Mark Guizol</i> <i>The Ritz-Carlton Naples</i> <i>Naples FL</i>	All That Jazz <i>Shane Gorringer</i> <i>Zoë’s Bakery</i> <i>Covington LA</i>
Episode 169 On DVD “America” # 23	Morels Stuffed with Herb Cheese with Corn Relish <i>Tracy Toning</i> <i>The State Room, University of Iowa</i> <i>Iowa City IA</i>	Lobster Civet <i>Marc Poidevin</i> <i>Le Cirque, Bellagio Hotel</i> <i>Las Vegas NV</i>	White Chocolate Risotto <i>Norman Love</i> <i>The Ritz-Carlton Naples</i> <i>Naples FL</i>
Episode 170 On DVD “America” # 24	Light Basil and Spinach Gnocchi with Asiago Cheese Sauce <i>Kaspar Donier</i> <i>Kaspar’s</i> <i>Seattle WA</i>	Braised Lamb Hocks with Roasted Vidalia Onions and Butter Beans <i>Gerry Klaskala</i> <i>Canoe</i> <i>Atlanta GA</i>	French Silk Chocolate Pie <i>Chaya R. Conrad</i> <i>Dickie Brennan’s Steak House</i> <i>New Orleans LA</i>
Episode 171 On DVD “America” # 24	Turkey Breast Stuffed with Spinach and Wild Rice <i>Tracy Toning</i> <i>The State Room</i> <i>University of Iowa</i> <i>Iowa City IA</i>	Venison Adobado with Native Seeds <i>Janos Wilder</i> <i>Janos and The J-Bar</i> <i>Tucson AZ</i>	Armagnac-Gingerbread Muffins <i>Norman Love</i> <i>The Ritz-Carlton Naples</i> <i>Naples FL</i>
Episode 172 On DVD “America” # 24	Shrimp Provencale <i>Christian Gille</i> <i>Westin Canal Place</i> <i>New Orleans LA</i>	Seared Antelope Loin with Rhubarb <i>Jean-Louis Palladin</i> <i>Napa Restaurant,</i>	Lemon Crepe Souffle <i>Vincent Guerithault</i> <i>Vincent’s on Camelback</i> <i>Phoenix AZ</i>

		<i>Rio Suite Hotel & Casino Las Vegas NV</i>	
Episode 173 On DVD “America” # 25	Ricotta and Greens-filled Tortelloni <i>Francesco Ricchi Cesco Trattoria Washington DC</i>	Wild Rice-stuffed Quail with Shiitake, Brussels Sprouts, Spinach, and Herbs <i>Jeffrey Tuttle Pawley’s Plantation Pawley’s Island SC</i>	Berry Brioche with Tahitian Vanilla Ice Cream <i>J.J. Stith Aqua, Bellagio Hotel Las Vegas NV</i>
Episode 174 On DVD “America” # 25	Scallops and Sea Urchins with Caviar and Wakame-Sunflower Sprout Salad <i>Tom Parlo Sonesta Beach Resort Key Biscayne FL</i>	Chicken-stuffed Pepper with Mole Verde <i>Suzana Davila Cafe Poca Cosa Tucson AZ</i>	Chocolate-Orange Mousse <i>Christian Gille Westin Canal Place New Orleans LA</i>
Episode 175 On DVD “America” # 25	Skillet Gratin of Crawfish Tails, Pearl Onions, Green Beans, and Foie Gras <i>Robert McGrath Roaring Fork Scottsdale AZ</i>	King Salmon Napoleon with Salmon Tartare <i>Peter de Jong Beaufort Inn Beaufort SC</i>	Milk Chocolate-Banana Cake <i>J.J. Stith Aqua, Bellagio Hotel Las Vegas NV</i>
Episode 176 On DVD “America” # 26	Japanese Sampler: Crab Soft Spring Roll with Miso Dressing, and Marinated Fresh Salmon Sashimi with Yuzu Lemon Sauce (Tsukuri) <i>Jimmy Ishii Sekisui of Japan Memphis TN</i>	Sauteed Atlantic Salmon in Red Wine Butter Sauce <i>Pierre Gardien Hotel Sofitel Minneapolis MN</i>	Chocolate-Mint Napoleon <i>Shane Gorringer Zoë’s Bakery Covington LA</i>
Episode 177 On DVD “America” # 26	Shrimp Flautas <i>Donna Nordin Cafe Terra Cotta Tucson AZ</i>	Baby Lamb <i>Alex Stratta Renoir, Mirage Hotel Las Vegas NV</i>	Fresh Peach and Raspberry Shortcake <i>Thaddeus DuBois Taped at: Beau Rivage Biloxi MS Now at: The White House</i>
Episode 178 On DVD “America” # 26	Risotto d’Oro <i>Michael Romano Union Square Cafe New York NY</i>	Yellowtail Snapper <i>Wilhelm Gahabka Registry Resort Naples FL</i>	Chocolate-dipped Florentine Cookies and Ice Cream <i>RoxSand Scocos RoxSand Restau rant Phoenix AZ</i>
Episode 179 On DVD “America” # 27	Hugo’s Texas BBQ Shrimp with Maytag Blue Cheese Slaw <i>Wendy Jordan Rosemary’s Restaurant Las Vegas NV</i>	Bacon-wrapped Beef Fillet with Blue Cheese Mashed Potatoes <i>James Leeming Dickie Brennan’s Steakhouse New Orleans LA</i>	Cayenne-spiced Peach Cobbler <i>Bob Petersen The Grill at Hacienda del Sol Tucson AZ</i>
Episode 180 On DVD “America” # 27	Carrot and Orange Soup <i>Marc Guizol The Ritz-Carlton Naples Naples FL</i>	Grilled Swordfish, Thai-style <i>Will Greenwood Sunset Grill Nashville TN</i>	Ibarra Chocolate Souffle with Minted Serrano Ice Cream <i>Fabrice Mallet Janos Tucson AZ</i>
Episode 181 On DVD “America” # 27	Japanese Sampler: Wafu Roast Beef with Fuji Apple-Soy Vinaigrette Dressing (Yakimono) <i>Jimmy Ishii Sekisui of Japan Memphis TN</i>	Searred John Dory with Artichokes, Pearl Onions, and Baby Potatoes <i>James Boyce Mary Elaine’s, The Phoenician Scottsdale AZ</i>	Grand Marnier Creme Caramel <i>J.J. Stith Aqua, Bellagio Hotel Las Vegas NV</i>

Episode 182 On DVD "America" # 28	Shrimp Tempura <i>Jean-Louis Palladin</i> Napa, Rio Suite Hotel & Casino Las Vegas NV	Black Bean-crusted Yellowfin Tuna <i>Pascal Oudin</i> Grand Bay Hotel Miami FL	Cracked Corn Custard with Vanilla Cake and Fruit Salsa <i>Franck Guyot</i> Roaring Fork Scottsdale AZ
Episode 183 On DVD "America" # 28	Roast Langoustine with Pisto and Balsamic Lemon Vinaigrette <i>Julian Serrano</i> Picasso, Bellagio Hotel Las Vegas NV	Confit Duck Salad <i>Roxsand Scocos</i> Roxsand Restaurant Phoenix AZ	German Country Plum Tart <i>Shane Gorringer</i> Zoë's Bakery Covington LA
Episode 184 On DVD "America" # 28	Salmon in Rice Paper <i>Richard Grenamyre</i> Governors Club Tallahassee FL	Sugar and Chile-cured Venison Chop <i>Robert McGrath</i> Roaring Fork Scottsdale AZ	Blood Orange Risotto <i>J.J. Stith</i> Aqua, Bellagio Hotel Las Vegas NV
Episode 185 On DVD "America" # 29	Lobster Relleno with Champagne Sauce and Fennel Salad <i>Janos Wilder</i> Janos and The J-Bar Tucson AZ	Grilled Chicken-Wild Rice Burrito with Salsa Roja <i>Mark Haugen</i> Tejas Minneapolis MN	Old-fashioned Carrot Cake with Cream Cheese Frosting and Grand Marnier Anglaise <i>Michael Jordan</i> Rosemary's Restaurant Las Vegas NV
Episode 186 On DVD "America" # 29	Quenelles of Salmon in Nantua Sauce <i>Tracy Toning</i> The State Room University of Iowa Iowa City IA	Quail Farci with Black Truffle Risotto <i>Julian Serrano</i> Picasso, Bellagio Hotel Las Vegas NV	Warm Chocolate-Hazelnut Bread Pudding <i>Donna Nordin</i> Cafe Terra Cotta Tucson AZ
Episode 187 On DVD "America" # 29	Asparagus and Prosciutto Salad <i>Daniel Scordato</i> Vivace Restaurant Tucson AZ	Wild Striped Bass on Lobster-mashed Potatoes <i>Todd Weisz</i> Turnberry Isle Resort Aventura FL	Banana and Chocolate Tart <i>Thaddeus DuBois</i> Taped at: Beau Rivage Biloxi MS Now at: The White House
Episode 188 On DVD "America" # 30	Chilies with Wild Mushroom Stuffing and Shallot-Butter Sauce <i>Vincent Guerithault</i> Vincent's on Camelback Phoenix AZ	Ella's Whole Roasted Fish <i>Robert Bruce</i> Palace Cafe New Orleans LA	Roasted Bananas with Crushed Hazelnuts, Banana Ice Cream, and Banana- Caramel Sauce <i>Jean-Louis Palladin</i> Napa, Rio Suite Hotel & Casino Las Vegas NV
Episode 189 On DVD "America" # 30	Grilled Tian of Star Fruit and Tuna Tartare <i>Kim Canteenwalla</i> Beau Rivage Biloxi MS	Yellowtail Snapper with Artichokes <i>Tom Parlo</i> Sonesta Beach Resort Key Biscayne FL	Dark and White Chocolate Mint Mousse Bombe <i>Richard Ruskell</i> Mary Elaine's The Phoenician Scottsdale AZ
Episode 190 On DVD "America" # 30	Black Tie Scallops with Black Truffles <i>Marc Poidevin</i> Le Cirque, Bellagio Hotel Las Vegas NV	Honey and Tamari-seared Salmon <i>Dean Mitchell</i> Morels Banner Elk NC	Lemon Mousse Napoleon <i>Thomas Beebe</i> Vivace Restaurant Tucson AZ
Episode 191 On DVD "America" # 31	Chicken Adobo <i>Suzana Davila</i> Cafe Poca Cosa Tucson AZ	Whole Roasted Lobster <i>John Besh</i> Artesia Abita Springs LA	Chocolate Pudding Cake <i>Francois Payard</i> Payard Patisserie & Bistro New York NY
Episode 192	Carpaccio of Lobster with Three Roes	Spice-rubbed Antelope Loin with Chestnuts, Bacon, and	Bosc Pear Financier <i>J.J. Stith</i>

On DVD “America” # 31	<i>Wayne Nish</i> <i>March</i> <i>New York NY</i>	Sour Cherries <i>Debbie Gold</i> <i>The American Restaurant</i> <i>Kansas City MO</i>	<i>Aqua, Bellagio Hotel</i> <i>Las Vegas NV</i>
Episode 193 On DVD “America” # 31	Antoine’s Provençal Olive Tart <i>Antoine Bouterin</i> <i>Bouterin Restaurant</i> <i>New York NY</i>	Chili-seared Scallops and Baked Pancetta <i>Robert Petersen</i> <i>The Grill at Hacienda del Sol</i> <i>Tucson AZ</i>	Michabelle Celebration Gateau (Magnolia Torte) <i>Christina Nicosia</i> <i>Michabelle</i> <i>Hammond LA</i>
Episode 194 On DVD “America” # 32	Bay Scallops with Rosemary Whipped Cream and Chickpeas <i>Tom Colicchio</i> <i>Gramercy Tavern</i> <i>New York NY</i>	Rice Paper-wrapped Salmon with Tomato-Cucumber Salad and Coriander Broth <i>David Jarvis</i> <i>Melange</i> <i>Northfield IL</i>	Chocolate Basket with Fresh Fruit <i>Thaddeus DuBois</i> <i>Taped at: Beau Rivage</i> <i>Biloxi MS</i> <i>Now at: The White House</i>
Episode 195 On DVD “America” # 32	Japanese Sampler: Shrimp Scampi Tempura with Plum Sauce (Agemono) <i>Jimmy Ishii</i> <i>Sekisui of Japan</i> <i>Memphis TN</i>	Rib Eye Steak with Margarita-Chili Sauce, Horseradish Mashed Potatoes, and Turban Squash Saute <i>Michael Lomonaco</i> <i>New York NY</i>	Warm White Chocolate Cake <i>Debbie Gold</i> <i>The American Restaurant</i> <i>Kansas City MO</i>
Episode 196 On DVD “America” # 32	Greek Stew in Orzo <i>Roxsana Scocos</i> <i>Roxsana</i> <i>Phoenix AZ</i>	Seared Sea Bass with Caribbean Fruit Chutney <i>Hans Hickel</i> <i>Oystercatchers</i> <i>Tampa FL</i>	Milchrahmstrudel <i>Thomas Ferlesch</i> <i>Cafe des Artistes</i> <i>New York NY</i>
Episode 197 On DVD “America” # 33	Seared Sweet Potato Gnocchi with Roasted Tomatoes and Basil Cream <i>Robert Petersen</i> <i>The Grill at Hacienda del Sol</i> <i>Tucson AZ</i>	Ballotine of Quail <i>Michel Marcais</i> <i>Michabelle</i> <i>Hammond LA</i>	Minted Melon Soup with Raspberries <i>Daniel Orr</i> <i>Club Guastavino’s</i> <i>New York NY</i>
Episode 198 On DVD “America” # 33	Roasted Scallop Salad with Port-poached Figs and Apple-Pear Salad <i>James Boyce</i> <i>Mary Elaine’s</i> <i>Scottsdale AZ</i>	Sauteed Tile Fish and Vegetable Ragout <i>Jean-Louis Palladin</i> <i>Napa, Rio Suite Hotel & Casino</i> <i>Las Vegas NV</i>	Frozen Lemon Parfait <i>Stacie Pierce</i> <i>March</i> <i>New York NY</i>
Episode 199 On DVD “America” # 33	Braised Red Mullet with Beluga Caviar and Kaffir Nage <i>Erik Blauberg</i> <i>The “21” Club</i> <i>New York NY</i>	Grilled Salmon on a Bed of Warm Wilted Greens <i>Michael Jordan</i> <i>Rosemary’s Restaurant</i> <i>Las Vegas NV</i>	Vanilla Bean Panna Cotta with Lavender Langues-de-Chat <i>John Besh</i> <i>Artesia</i> <i>Abita Springs LA</i>
Episode 200 On DVD “America” # 34	Sauteed Diver Sea Scallops <i>Michael Smith</i> <i>The American Restaurant</i> <i>Kansas City MO</i>	Ahi Tuna Tower <i>Joachim Splichal</i> <i>Patina</i> <i>Los Angeles CA</i>	Chocolate-Pistachio Tart <i>Deborah Snyder</i> <i>Judson Grill</i> <i>New York NY</i>
Episode 201 On DVD “America” # 34	Caramelized Sea Scallops, Truffles, and Lobster Roe Butter <i>Kim Canteenwalla</i> <i>Beau Rivage</i> <i>Biloxi MS</i>	Chicken in Mole Verde <i>Suzana Davila</i> <i>Cafe Poca Cosa</i> <i>Tucson AZ</i>	Triple Cream Tarte <i>Claudia Fleming</i> <i>Gramercy Tavern</i> <i>New York NY</i>
Episode 202 On DVD “America” # 34	Duck Confit with Crepe and Berry Compote <i>Michel Marcais</i> <i>Michabelle</i>	Cote de Boeuf with Market Vegetables and Truffle Butter <i>Daniel Orr</i>	Warm Pear and Chocolate-Cinnamon Tart <i>Michael Smith</i> <i>The American Restaurant</i>

	<i>Hammond LA</i>	<i>Club Guastavino's New York NY</i>	<i>Kansas City MO</i>
Episode 203 On DVD "America" # 35	Roasted Oysters with Wild Mushrooms and Pancetta Ragout <i>Michael Lomonaco New York NY</i>	Foie Gras Crusted with Dried Pannetone with Raisin and Citrus Coulis <i>Jean-Louis Palladin Napa Las Vegas NV</i>	Kaiser Schmarren <i>Thaddeus DuBois Taped at: Beau Rivage Biloxi MS Now at: The White House</i>
Episode 204 On DVD "America" # 35	Eggplant Terrine <i>Thomas Ferlesch Cafe des Artistes New York NY</i>	Sunflower Seed-crusted Salmon Fillet on Enchilada with Mole Aji Amarillo <i>Eric Wadlund Cafe Terra Cotta Tucson AZ</i>	Praline Pear Fromage with Spicy Strawberry Coulis <i>Christina Nicosia Michabelle Hammond LA</i>
Episode 205 On DVD "America" # 35	Terrine of Smoked Foie Gras and Apple Compote <i>John Besh Artesia Abita Springs LA</i>	Sauteed Lobster in Saffron Sauce <i>Vincent Guerithault Vincent's on Camelback Phoenix AZ</i>	Warm Chocolate Tart <i>Francois Payard Payard Patisserie & Bistro New York NY</i>
Episode 206 On DVD "America" # 36	Seared Scallops and Herb Salad <i>Michael Lomonaco New York NY</i>	Loin of Venison <i>Tim Cardillo Cranwell Lenox MA</i>	Chocolate Croissant Pudding <i>Joachim Splichal Patina Los Angeles CA</i>
Episode 207 On DVD "America" # 36	Pan-seared Diver Scallops and Shrimp with Truffle-scented New Potato Hash <i>Scott Boswell Stella! New Orleans LA</i>	Mixed Roast Game with Brussels Sprouts and Truffles <i>Erik Blauberger The '21' Club New York NY</i>	Panna Cotta and Warm Summer Fruit <i>John Coletta and Mary Teresi-Crim Caliterra Chicago IL</i>
Episode 208 On DVD "America" # 36	Crabmeat Napoleon <i>Sandro Gamba NOMI Chicago IL</i>	Potato Gnocchi with Chanterelle-Basil and Roasted Tomato Sauces <i>Shelley Lance with Tom Douglas Dahlia Lounge Seattle WA</i>	Lemon Tart <i>François Payard Payard Pâtisserie and Bistro New York NY</i>
Episode 209 On DVD "America" # 37	Crab Cocktail <i>Bill Telepan Judson Grill New York NY</i>	Potato Chip Sandwich with Scallops, Caviar, and Bass Tartare <i>Joachim Splichal Patina Los Angeles CA</i>	Oven-roasted Kobocho Squash Masala Dosa with Pistachio Brittle-Cardamom Ice Cream <i>Michael Taus Zealous Chicago IL</i>
Episode 210 On DVD "America" # 37	Foie Gras, Apple, and Goat Cheese Creme Brulee <i>Richard "Bingo" Starr Cuvée New Orleans LA</i>	Chicken Breast with Fennel, Peaches, and Roses <i>Odessa Piper L'Etoile Madison WI</i>	Pear Tart Tatin with Maple-Walnut and Sour Cherry Compote, Roasted Caramel Pears, and Maple Ice Cream <i>Deborah Snyder Judson Grill New York NY</i>
Episode 211 On DVD "America" # 37	Frog Legs Spiced with Pickle Masala, Garlic, and Lemon <i>Daniel Orr Guastavino's New York NY</i>	Grilled Portobello <i>Scott Williams The Sheraton Washington Washington DC</i>	Chocolate-Passion Fruit Dome <i>Brian Schoenbeck NOMI Chicago IL</i>
Episode 212 On DVD "America" # 38	Shirred Eggs with White Truffles and Fingerling Potatoes <i>Wayne Nish March</i>	Oven-roasted Chicken with Soft Mascarpone Polenta and Fig-Balsamic Essence <i>John Coletta Caliterra</i>	Three-Milk Cake <i>Jean-Luc Albin Maurice French Pastry Metairie LA</i>

	<i>New York NY</i>	<i>Chicago IL</i>	
Episode 213 On DVD “America” # 38	Apricot Biscotti <i>Odessa Piper</i> <i>L'Etoile</i> <i>Madison WI</i>	Grilled Veal Loin Medallions with Chanterelle and Lobster Mushroom- Potato Galette and Calvados-Veal Reduction <i>Scott Boswell</i> <i>Stella!</i> <i>New Orleans LA</i>	Pound Cake with Lavender and Apples <i>Antoine Bouterin</i> <i>Bouterin</i> <i>New York NY</i>
Episode 214 On DVD “America” # 38	Red Mullet Fillet with Sweet Peperonata <i>John Coletta</i> <i>Caliterra</i> <i>Chicago IL</i>	Seared Tuna with Black Olives and Tomato <i>Christian Gille</i> <i>Le Jardin</i> <i>New Orleans LA</i>	Chocolate Ganache Cake <i>Claudia Fleming</i> <i>Gramercy Tavern</i> <i>New York NY</i>
Episode 215 On DVD “America” # 39	Foie Gras with Spicy Lobster Toast and Toasted Pineapple Vinaigrette <i>Michael Taus</i> <i>Zealous</i> <i>Chicago IL</i>	Braised Striped Sea Bass and Artichokes <i>Tom Colicchio</i> <i>Gramercy Tavern</i> <i>New York NY</i>	Tarte aux Poires Alexandre Chabert <i>Jean-Luc Albin</i> <i>Maurice French Pastry</i> <i>Metairie LA</i>
Episode 216 On DVD “America” # 39	Summer Berry Salad <i>Odessa Piper</i> <i>L'Etoile</i> <i>Madison WI</i>	Seared Maine Lobster <i>Sandro Gamba</i> <i>NOMI</i> <i>Chicago IL</i>	Chocolate Coconut Cake <i>François Payard</i> <i>Payard Pâtisserie and Bistro</i> <i>New York NY</i>
Episode 217 On DVD “America” # 39	Sashimi with Olive Oil and Soy Sauce <i>Wayne Nish</i> <i>March</i> <i>New York NY</i>	Grilled Venison with Fig- stuffed Carrot Pierogis and Red Wine Sauce <i>Michael Taus</i> <i>Zealous</i> <i>Chicago IL</i>	Bananas Foster French Toast with Crisp Plantains and Spicy Candied Walnuts <i>Scott Boswell</i> <i>Stella!</i> <i>New Orleans LA</i>
Episode 218 On DVD “America” # 40	Frog Leg Risotto <i>Sandro Gamba</i> <i>NOMI</i> <i>Chicago IL</i>	Provençal Poached Cod and Vegetables with Garlic Sauce <i>Antoine Bouterin</i> <i>Bouterin</i> <i>New York NY</i>	Strawberry-Grand Marnier Tiramisú <i>Jean-Luc Albin</i> <i>Maurice French Pastry</i> <i>Metairie LA</i>
Episode 219 On DVD “America” # 40	Saffron Fish Soup <i>Monique Barbeau</i> <i>Fullers, The Sheraton</i> <i>Seattle</i> <i>Seattle WA</i>	Sugarcane-smoked Duck Breast with Sweet Potato Risotto and Seared Foie Gras <i>Richard “Bingo” Starr</i> <i>Cuvée</i> <i>New Orleans LA</i>	Apple-Cranberry Tart <i>Michael Lomonaco</i> <i>New York NY</i>
Episode 220 On DVD “America” # 40	Crispy Mirliton and Spicy Shrimp Napoleon with Tomato Remoulade <i>Richard “Bingo” Starr</i> <i>Cuvée</i> <i>New Orleans LA</i>	Bourride with Aioli <i>Thomas Ferlesch</i> <i>Café des Artistes</i> <i>New York NY</i>	Lemon-Goat Cheese Cheesecake <i>Brian Schoenbeck</i> <i>NOMI</i> <i>Chicago IL</i>