



GREAT CHEFS® OF FRANCE®



Episode	Appetizer	Entrée	Dessert
Episode 1 On DVD “France” # 1	Parmesan and Truffle Fondant <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Chicken Cooked in Pork Bladder <i>Patrick Henriroux</i> <i>La Pyramide</i> <i>Vienne, France</i>	Roasted Figs in Port Wine on Fruit Bread with Apricot Marmalade <i>Phillipe Jousse</i> <i>Restaurant Alain Chapel</i> <i>Mionnay, France</i>
Episode 2 On DVD “France” # 1	Duck Foie Gras Carpaccio <i>Jean Michel Lorain</i> <i>La Côte St.-Jacques</i> <i>Joigny, France</i>	Breton Langoustines and Pasta <i>Phillipe Legendre</i> <i>Georges V/The Four Seasons</i> <i>Hotel</i> <i>Paris, France</i>	Bitter Chocolate Soufflé <i>François Rodolphe, with</i> <i>Phillipe Moivan</i> <i>Auberge des Templiers</i> <i>Les Bézards, France</i>
Episode 3 On DVD “France” # 1	Mushroom Soup <i>Bernard Loiseau</i> <i>La Côte d'Or</i> <i>Saulieu, France</i>	Poached and Roasted Veal Knuckle <i>Michel Rostang</i> <i>Restaurant Michel</i> <i>Paris, France</i>	Crêpe Cake <i>Michel Troisgros and</i> <i>Sebastian Degardin</i> <i>La Maison Troisgros</i> <i>Roanne, France</i>
Episode 4 On DVD “France” # 2	Potato Pancake with Salmon and Caviar <i>Georges Blanc</i> <i>Georges Blanc</i> <i>Vonnas, France</i>	Sea Bass and Artichoke Soup <i>Michel del Burgo</i> <i>Restaurant Taillevent</i> <i>Paris, France</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>
Episode 5 On DVD “France” # 2	Lobster Salad with Fine Herbs <i>Christian Willer</i> <i>La Palme d'Or, Hotel</i> <i>Martinez</i> <i>Cannes, France</i>	Squab and Cabbage Stuffed with Foie Gras <i>Bernard Loiseau</i> <i>La Cote d'Or</i> <i>Saulieu, France</i>	Gratin of Grapefruit and Figs <i>Francis Chaveau</i> <i>La Belle Otero,</i> <i>Hotel Carlton</i> <i>Cannes, France</i>
Episode 6 On DVD “France” # 2	Cannelloni <i>Christian Morisset</i> <i>La Terrasse Restaurant,</i> <i>Hotel Juana</i> <i>Juan-les-Pins, France</i>	Thin Slices of Beef Filet with Truffles and Spinach <i>Roger Vergé</i> <i>Le Moulin de Mougins</i> <i>Mougins, France</i>	Roasted Pineapple <i>Laurent Jeannin</i> <i>Georges V/The Four Seasons</i> <i>Hotel</i> <i>Paris, France</i>
Episode 7 On DVD “France” # 3	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>	Papillotes of Hake Bayaldi <i>Michel Troisgros</i> <i>La Maison Troisgros</i> <i>Roanne, France</i>	Red Fruit Crumble <i>Philippe Chapon</i> <i>Restaurant Guy Savoy</i> <i>Paris, France</i>

Episode 8 On DVD “France” # 3	Watercress Soup with Caviar <i>Philippe Legendre</i> <i>Georges V/The Four Seasons</i> <i>Paris, France</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>	Apple Tart with Vanilla Sauce and Caramel <i>David Fillat</i> <i>Restaurant Georges Blanc</i> <i>Vonnas, France</i>
Episode 9 On DVD “France” # 3	Scallops and Chanterelles with Endive <i>Jean-Michel Lorain</i> <i>La Cote St. Jacques</i> <i>Joigny, France</i>	Turbot Meunière <i>Eric Frechon</i> <i>Le Bristol Hotel</i> <i>Paris, France</i>	Bitter Chocolate Cake <i>David Fillat</i> <i>Restaurant Georges Blanc</i> <i>Vonnas, France</i>
Episode 10 On DVD “France” # 4	Potato Waffle with Salmon <i>Eric Frechon</i> <i>Bristol Hotel</i> <i>Paris, France</i>	Pike Dumplings and Carp Sperm with Sauce Nantua <i>Jean-Paul Lacombe</i> <i>Leon de Lyon</i> <i>Lyon, France</i>	Hand-made Chocolates <i>Jean-Paul Hevin Chocolatier</i> <i>Paris, France</i>
Episode 11 On DVD “France” # 4	Pumpkin Soup with Cappuccino of Roasted Cumin and Duck Foie Gras Dumpling <i>Patrick Henriroux</i> <i>La Pyramide</i> <i>Vienne, France</i>	Chicken Roulade with Olives (Ballottine) <i>Roger Vergé</i> <i>Le Moulin de Mougins</i> <i>Mougins, France</i>	Roasted Peaches with Caramel <i>François Rodolphe, with</i> <i>Phillipe Moivan</i> <i>Auberge des Templiers</i> <i>Les Bézards, France</i>
Episode 12 On DVD “France” # 4	Mussels and Braised Vegetables <i>Michel Troisgros</i> <i>La Maison Troisgros</i> <i>Roanne, France</i>	Roasted Lobster in Vanilla Beurre Blanc Sauce <i>Alain Senderens</i> <i>Restaurant Lucas Carton</i> <i>Paris, France</i>	Chocolate Crunchy Cake and Praline <i>Jean-Marie Auboine</i> <i>Le Pyramide</i> <i>Vienne, France</i>
Episode 13 On DVD “France” # 5	Salad with Lobster-stuffed Rigatoni and Coral Sauce with Olive Paste Pastry <i>Patrick Henriroux</i> <i>La Pyramide</i> <i>Vienne, France</i>	Poitrine de Caneton du Marais de Challans Violie (Breast of Duck with Fruit) <i>Christian Morisset</i> <i>La Terrasse Restaurant, Hotel</i> <i>Juana</i> <i>Juan-des-Pins, France</i>	Wild Strawberry Shortcake <i>Laurent Jeannin</i> <i>Georges V/The Four Seasons</i> <i>Hotel</i> <i>Paris, France</i>
Episode 14 On DVD “France” # 5	Hot-Cold Soft-boiled Egg <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Turbot in Salt Crust <i>Jean Michel Lorain</i> <i>La Côte St. Jacques</i> <i>Joigny, France</i>	Roasted Pears <i>Philippe Jousse</i> <i>Restaurant Alain Chapel</i> <i>Mionnay, France</i>
Episode 15 On DVD “France” # 5	Oysters in Cucumber Jelly with Red Wine Vinegar <i>Francois Rodolphe</i> <i>Auberge des Templiers</i> <i>Les Bezards, Boismorand,</i> <i>France</i>	Suckling Veal Chop <i>Jean Michel Lorain</i> <i>La Côte St. Jacques</i> <i>Joigny, France</i>	Praline Tart with Praline Ice Cream <i>Jean-Paul Lacombe</i> <i>Leon de Lyon</i> <i>Lyon, France</i>
Episode 16 On DVD “France” # 6	Foie Gras in Savoy Cabbage <i>Alain Senderens</i> <i>Restaurant Lucas Carton</i> <i>Paris, France</i>	Swamp Duck <i>Alain Passard</i> <i>Restaurant Arpège</i> <i>Paris, France</i>	Chocolate Tart <i>Sebastian Degardin</i> <i>La Maison Troisgros</i> <i>Roanne, France</i>
Episode 17 On DVD	Artichoke à la Barigoule <i>Roger Vergé</i> <i>Moulin de Mougins</i>	Red Mullet <i>Georges Blanc</i> <i>Restaurant Georges Blanc</i>	Fresh Berries in Pastry Cream with Pink Praline Cookies <i>Francis Chaveau</i>

“France” # 6	<i>Mougins, France</i>	<i>Vonnas, France</i>	<i>La Belle Otero Cannes, France</i>
Episode 18 On DVD “France” # 6	Grilled Langoustines with Citrus <i>Laurent Solivérès Restaurant Guy Savoy Paris, France</i>	Pike-Perch <i>Jean Pierre Billoux Pré aux Clercs Dijon, France</i>	Fresh Autumn Fruits Roasted in Tahitian Vanilla with Crunchy Crust <i>Jean-Marie Auboine La Pyramide Vienne, France</i>
Episode 19 On DVD “France” # 7	Cold Violet-Artichoke Soup <i>Michel Rostang Restaurant Michel Paris, France</i>	Chicken and Mushrooms en Papillote <i>Laurent Solivérès Restaurant Guy Savoy Paris, France</i>	Baked Seasonal Fruits <i>Marc Janodet La Terrasse, Hotel Juana Juan-des-Pins, France</i>
Episode 20 On DVD “France” # 7	Stuffed Spring Vegetables <i>Michel del Burgo Restaurant Taillevent Paris, France</i>	Roasted Scallops with Porcini Mushrooms <i>Georges Blanc Restaurant Georges Blanc Vonnas, France</i>	Shortbread Biscuit (Sable) and Crème Brulée with Strawberries <i>Frederic Poisson La Palme d’Or, Hotel Martinez Cannes, France</i>