



GREAT CHEFS® OF SAN FRANCISCO®



Episode	Appetizer	Entrée	Dessert
Episode 1 On DVD “San Fran.” # 1	Vegetable Soup <i>Bruce Le Favour,</i> <i>Rose et Le Favour</i> and Salmon with Asparagus Sauce <i>Bruce Le Favour,</i> <i>Rose et Le Favour</i>	Bombay Madness <i>Bruce Le Favour,</i> <i>Rose et Le Favour</i>	Strawberry Cake à la Dacquoise <i>Ann Kathleen McKay,</i> <i>Rose et Le Favour</i>
Episode 2 On DVD “San Fran.” # 1	Mousseline of Scallops and Salmon <i>René Verdon,</i> <i>Le Trianon</i>	Chicken with Pink and Green Peppercorns <i>René Verdon,</i> <i>Le Trianon</i>	Gâteau Nancy <i>René Verdon,</i> <i>Le Trianon</i>
Episode 3 On DVD “San Fran.” # 1	Santa Fe Black Bean Cake <i>Jeremiah Tower,</i> <i>Santa Fe Bar and Grill</i> and Grilled Goat Cheese in Vine Leaves <i>Jeremiah Tower,</i> <i>Santa Fe Bar and Grill</i>	Poached Fish with Tomatoes and Purple Basil <i>Jeremiah Tower,</i> <i>Santa Fe Bar and Grill</i> and Spit-roasted Suckling Pig with Santa Fe Baby Garden Vegetables <i>Jeremiah Tower,</i> <i>Santa Fe Bar and Grill</i>	Warm Mixed Berry Compote <i>Jeremiah Tower,</i> <i>Santa Fe Bar and Grill</i> and Raspberry and Fig Gratin <i>Jeremiah Tower,</i> <i>Santa Fe Bar and Grill</i>
Episode 4 On DVD “San Fran.” # 2	Green Pasta with Tomato Sauce and Basil <i>Masataka Kobayashi,</i> <i>Masa’s</i> And Pasta with Cream Truffle Sauce and Fresh Mushrooms <i>Masataka Kobayashi,</i> <i>Masa’s</i>	Medallions of Veal with Sauce Nantua and Wine Butter Sauce <i>Masataka Kobayashi,</i> <i>Masa’s</i> and Baby Salmon Stuffed with Caviar <i>Masataka Kobayashi,</i> <i>Masa’s</i>	White Chocolate Mousse in an Almond Cookie Shell <i>Masataka Kobayashi,</i> <i>Masa’s</i>
Episode 5 On DVD “San Fran.” # 2	Mousse of Duck Liver <i>Max Schacher,</i> <i>Le Coquelicot</i> And Oysters Souvenir de Tahaa <i>Max Schacher,</i>	Saddle of Rabbit with Leeks and Rosemary <i>Max Schacher,</i> <i>Le Coquelicot</i>	Walnut Pie à la Mode <i>Max Schacher,</i> <i>Le Coquelicot</i>

	<i>Le Coquelicot</i>		
Episode 6 On DVD “San Fran.” # 2	Shrimp-stuffed Ravioli with Basil Sauce <i>Jacky Robert, Ernie’s</i>	Braised Squab in a Mold of Vegetables <i>Jacky Robert, Ernie’s</i>	Gratin of Strawberries <i>Jacky Robert, Ernie’s</i>
Episode 7 On DVD “San Fran.” # 3	Cassoulette of Langoustine <i>Christian Iser, Fournou’s Ovens, Stanford Court Hotel</i> And Salad <i>Christian Iser, Fournou’s Ovens, Stanford Court Hotel</i>	Rack of Lamb with Herb Sauce <i>Christian Iser, Fournou’s Ovens, Stanford Court Hotel</i>	Cinnamon Peach Tart <i>Christian Iser, Fournou’s Ovens, Stanford Court Hotel</i> and Stanford Court Bread Pudding <i>Christian Iser, Fournou’s Ovens, Stanford Court Hotel</i>
Episode 8 On DVD “San Fran.” # 3	Steamed Shao-Mai Dumplings with Young Ginger <i>Barbara Tropp, China Moon</i> and Shrimp and Crab Toast on French Baguettes with Fresh Plum Sauce <i>Barbara Tropp, China Moon</i> and Ma-La Cucumber Fans <i>Barbara Tropp, China Moon</i>	Tea and Cassia Bark-smoked Chicken with Hunan Red Onion Pickle Garnish <i>Barbara Tropp, China Moon</i> and Pan-fried Noodle Pillow with Stir-fried Chinese Greens and Baby Garlic <i>Barbara Tropp, China Moon</i>	Yin-Yang Raspberry and Mandarin Orange Tart <i>Barbara Tropp, China Moon</i>
Episode 9 On DVD “San Fran.” # 3	Mousse of Poultry Liver <i>Udo Nechutnys, The Miramonte Restaurant</i>	Salmon “In My Style” <i>Udo Nechutnys, The Miramonte Restaurant</i> and Duck Miramonte <i>Udo Nechutnys, The Miramonte Restaurant</i>	Figs in Cabernet Sauvignon with Almond Ice Cream <i>Udo Nechutnys, The Miramonte Restaurant</i> and Egg Snowball <i>Udo Nechutnys, The Miramonte Restaurant</i>
Episode 10 On DVD “San Fran.” # 4	Crayfish and Poached Quail Eggs Salad with Truffle Vinaigrette <i>Werner Albrecht, The French Room, Four Seasons Clift Hotel</i> and Cheese Pasta Roll with Tomato Sauce <i>Werner Albrecht, The French Room, Four Seasons Clift Hotel</i>	Rabbit with Apricots in Cabernet Sauce <i>Werner Albrecht, The French Room, Four Seasons Clift Hotel</i>	Hippennasse <i>Werner Albrecht, The French Room, Four Seasons Clift Hotel</i>
Episode 11	Scallops Ceviche	Swordfish Escabeche	Mango Sorbet

On DVD “San Fran.” # 4	<i>Mark Miller, Fourth Street Grill and Pepper Oysters Mark Miller, Fourth Street Grill and Oysters with Limi-Chili Sauce and Salad Mark Miller, Fourth Street Grill</i>	<i>Mark Miller, Fourth Street Grill and Yucatan Seafood Stew Mark Miller, Fourth Street Grill</i>	<i>Mark Miller, Fourth Street Grill</i>
Episode 12 On DVD “San Fran.” # 4	<i>Mousseline of Frog Legs with Fresh Pasta Roberto Gerometta, Chez Michel</i>	<i>Stuffed Leg of Duck with Red Wine Sauce Roberto Gerometta, Chez Michel</i>	<i>Progrès with Grand Marnier Roberto Gerometta, Chez Michel</i>
Episode 13 (on “Bonus” DVD, with Chicago # 1)	<i>Artichokes Roman Style Adriana Giramonti, Giramonti Restaurant and Empress Mushrooms Adriana Giramonti, Giramonti Restaurant and Marinated Eggplant Adriana Giramonti, Giramonti Restaurant and Crostini with Chicken Livers Adriana Giramonti, Giramonti Restaurant</i>	<i>Linguine Deliziose Adriana Giramonti, Giramonti Restaurant and Veal Adriana Adriana Giramonti, Giramonti Restaurant</i>	<i>Strawberries Italian Style Adriana Giramonti, Giramonti Restaurant</i>