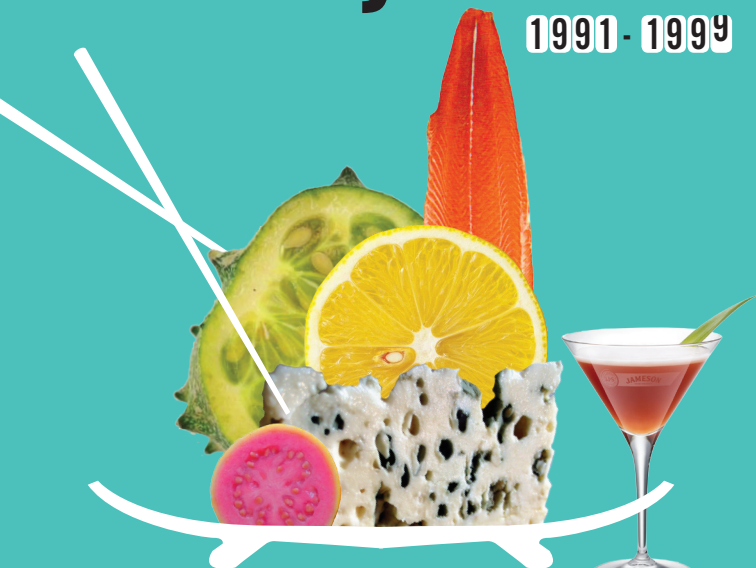


LE GRAND FOODING
TIMEMACH'INN 2013

the fusion cuisine years

1991 - 1999



LEGRANDFOODING.COM

LE GRAND FOODING TIME MACH'INN 2013

{ SEPTEMBER 27 & 28 OF 2013, AT 7PM }

**LE GRAND FOODING RETURNS TO NY WITH THE
FIRST TIME MACH'INN PROTOTYPE IN THE WORLD!**

For two nights, at Res, mixologists who never run out of juice as well as several emblematic figures of the last great gastronomical decades will let you access their hard drives and open the most salivating files of their Random Assiette Memory.

Traveling back through the contemporary history of taste, the Time Mach'Inn will make its first stop in the era of Fusion Cuisine (1991-99), with Peter Gordon, New Zealand's greatest chef, considered a culinary deity by Londoners. Gordon's disciples, including Madonna, Ralph Lauren, and Nick Cave, would go in procession to the Sugar Club (1995-99) to savor spicy kangaroo salad or scallops with sweet chili sauce and crème fraîche. Of course, the British, proud of their very own Sugar Man, called it "new British food." But the Sugar Club was and always will remain one of the most exciting international temples of Fusion Cuisine. Currently in the process of opening a new Sugar Club in Auckland, foodie hub of his native New Zealand, Gordon has compiled the best memories of his swinging London years to take us back to 1995 with his signature plantain and smoked salmon wonton dish.

The Time Mach'Inn Menu (1991-2013)

With the generous support of Whole Foods Market Third & 3rd

Δ FIRST STOP: THE FUSION CUISINE YEARS (1991-99) Δ

Paired with a '90s-style Jameson Black Barrel Cocktail
by Jeanette Levis, Jameson Ambassador

~ SECOND STOP: THE BISTRONOMY YEARS (1998-2007) ~

Paired with a 2000s-style Jameson Black Barrel Cocktail
by Tristan Willey, Booker & Dax (NYC)

◦ FROMAGES ◦

◇ THIRD STOP: THE FARM-TO-TABLE YEARS (2008-13) ◇

Paired with a timeless Jameson Black Barrel on the rocks

Entrance fee: \$100, including 4 courses, 3 Jameson Black Barrel cocktails, S.Pellegrino & Acqua Panna waters, Stumptown Coffee & other surprises.
Ten percent of each ticket sold goes to City Harvest
(www.cityharvest.org)

Reservations: legrandfooding.com

LE GRAND FOODING
TIMEMACH'INN 2013

the bistronomy years

1998 - 2007



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Traveling back through the contemporary history of taste, the Time Mach'Inn will make its second stop in the Bistronomy era, with the exceptional participation of Yves Camdeborde, the first great emancipated French chef. Light-years ahead of his peers, the young Camdeborde discarded the opulence of luxury establishments (he was the sous-chef at Hôtel de Crillon at the time) to open La Régálade, a low-key bistro on the outskirts of Paris, so he could "cook for friends." On the menu of this historic first neo-bistro? Nothing overblown—affordable prices, a carefully sourced and constantly changing selection of produce and wine, as well as regional specialties and bistro classics revisited with a contemporary twist. Among the cult favorites that launched his reputation and continue to be enjoyed at Le Comptoir du Relais, his impossible-to-get-in hotel bistro, are the foie gras-filled ravioli and the caramelized rice pudding. The hero of a new generation of French restaurateurs (from Inaki Aizpitarte of Le Chateaubriand to Bertrand Grébaut of Septime) will be pleased to whip up these choice dishes for New York Bistronomists.

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LE GRAND FOODING
TIMEMACH'INN2013

the farm•to•table years

2008 - 2013



LEGRANDFOODING.COM

JAMESON
WHISKY
THREE TIMES DISTILLED SINCE
1768

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The last stop for our Time Mach'Inn is at the gates of the near future! We find ourselves in the era of haute farm dining, which started on the down-low in the California microclimate before it became the new culinary ethos of hipster chefs from San Francisco, Los Angeles, New York, London, Paris, and Copenhagen. Their motto: simple fare—dishes prepared with the freshest possible ingredients and a high level of attention. The Frankies' hometown, Brooklyn, world capital of cool with its farmers' and flea markets, its love of artisanal products, and its funky restaurants, is the mecca for product-driven eaters craving handcrafted sausage or a plate of fennel, celery root, and parsley. Frank Castronovo and Frank Falcinelli, ultimate local pioneer chefs, will remain faithful to this spirit and show the guests of Le Fooding Time Mach'Inn a perfect illustration of what they cheekily call a celebration of the "gifts of nature."

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