



*Seriously Delicious Snacks
that may be habit forming!*

Artisan awards at Telepan

Tuesday, April 04, 2006

The organizers of the Gallo Family Vineyards Gold Medal Awards sent a car to take me to Telepan, the restaurant where the awards luncheon was being held. Classy, but also smart, because it's a lot harder to back out of an event at the last minute if a driver's waiting for you. I'm not a last-minute-back-outer, it's rude. And in this particular case, I was eager to check out Telepan, the new restaurant of Bill Telepan, who was the chef of Judson Grill, where Bobby Flay's Bar Americain is now. Telepan — chef, restaurant, take your pick — is all about getting good, local ingredients, so it made sense as a location announcing the best artisanal products, as determined by Gallo's judges, a very respectable group including Culinary Institute of America president emeritus Ferdinand Metz, Gourmet Magazine executive chef Sara Moulton, wine and food writer and all around nice guy Malachy Duffy, restaurant consultant and sound-byte master (I mean that as a compliment; he's quotable as hell) Clark Wolf, and Cheese expert Max McCalman, the only one of the judges I haven't met.

What I ate and drank (from which you can probably determine the winners)

Cato Corner Farm Hooligan Cheese with **Yaya's Raw Rah spicy flax crackers**

Beet salad with Spruce Mountain blueberry vinegar

Gallo Family Vinyards Twin Valley Sauvignon Blanc

Gallo Family Vinyards Sonoma reserve Pinot Noir

Hancock Gourmet Lobster Company Pemaquid Point Lobster Pot Pie

Gallo Family Vinyards Sonoma Reserve Chardonnay

Futility Farm Steak with warm potato salad, watercress and Clare's Country Garden Dilly Bean
Rémoulade

Gallo Family Vinyards Sonoma Reserve Cabernet Sauvignon

Olde World Cheesecake Company cannoli, Celebration Cheesecake with strawberries roasted with
American Spoon Strawberry Butter.

posted by Bret Thorn @ 11:56am