

JANUARY/FEBRUARY 2008

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

## JURY BOOTY

*From chefs to product lines to burgers, who  
& what topped top honors for the year?*



PLUS: SINGAPORE ROAPS,  
HYDROCOLLOIDS, BEEF LEXICON

## Winner's Circle

### The Crème de la Crème: 2007

#### Recipe Contests

##### CERVENA® VENISON OF NEW ZEALAND PLATES

**Winner (\$2,500):** Steve Mannino (former exec chef, The Presidential Golf Club, Dulles VA; current exec chef, The Mayflower Inn, Washington, CT) for Cervena venison loin with spring pea ravioli in fontina fondue and sauté of pea tendrils.

For info: 800-877-1187; [www.cervena.com](http://www.cervena.com)