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Hot Local Chefs Jazz Up The Fillmore Jazz Festival

Some of San Francisco's hottest chefs will jazz up the Fillmore Jazz Festival this weekend, July 4th and 5th, with a tasty line-up of cooking demonstrations on the Fillmore Center Plaza stage (Fillmore St at O'Farrell).

Master of ceremonies Rachelle Boucher of Savor the Moment will host a variety of the Fillmore's most respected and well-known chefs as they demonstrate cooking their most delicious favorites on stage:

Saturday July 4th, 12 Noon - 5:00 p.m.

12:00 noon – Pastry Chef Suzanne La Fleur of Yoshi's SF /

Contact Erik Siebert erik@yoshis.com 415-655-5600 or 510-238-9200.

Yoshi's Jazz Club & Japanese Restaurant opened its second Bay Area location in November of 2007 to great success winning accolades for incredible food and music. Located at 1300 Fillmore Street (at Eddy) Yoshi's is a 28,000 square-foot, two-story, state-of-the-art venue featuring the best of local, national and international jazz artists with seating for 417 in the jazz club and nearly 371 in the restaurant and lounge. Not only is it a great destination for live music, it is a fabulous place to dine. Before becoming the executive pastry chef for both Yoshi's locations, Suzanne was the pastry chef at Silks in the Mandarin Oriental Hotel. She has worked at many fine-dining establishments including: Grand Café, Waterfront, Lapis and The Metropolitan Club. After graduating from CCA, she cooked several years on the hot line, and moved into pastry because she found it intimidating and wanted to conquer her fear. She takes a realistic approach to pastry as opposed to excessively technical and wants dessert making to be fun and not intimidating for anyone. She will be making white peach sake sorbet.

1:00 p.m. - Chef David Lawrence and Monetta White, owners of 1300 on Fillmore / 771-7100. Contact Cynthia Traina cynthia@trainapr.com at 775-3330 or Monetta@1300fillmore.com at 771-7100. 1300 On Fillmore is a modern jazz-style restaurant and lounge owned by a chef of Jamaican ancestry who was raised in Britain, and has the distinction of cooking for Princess Diana and the Prime Minister of England. Co-Owner Monetta White, a Fillmore native, showcases her amazing collection of Jazz art and memorabilia. The restaurant is the culmination of Chef David Lawrence's culinary experiences that took him from several Michelin three-star restaurants in London to, most recently, the position of Executive Chef at San Francisco's Carnelian Room. Lawrence's vision has been to combine his classic French culinary training with fresh California ingredients spiced with southern accents to create a cuisine entirely his own, dubbed "Soulful American Cuisine." Unlike some of the heavier dishes from the South, Lawrence keeps his offerings light and fresh. David is returning for BOTH days after being a huge hit last year on the stage! (And yes he is featured in TasteTV's recent publication on local chefs: Sexy Dishes of San Francisco!)

2:00 p.m. - Chef Michele Wilson of Gussie's Chicken and Waffles and Real Food for the Soul, Radio One / 1521 Eddy Street. Contact mabrywilson@hotmail.com 510-867-6659. Dynamic Michele is a self-taught chef who has owned and operated 3 restaurants serving creative, delicious southern favorites. She is the chef personality who brings Real Food for the Soul to life, a Radio One program featuring the best in modern and traditional African American cuisine. Michele has been featured in numerous TV, magazine and radio spots and has a vast clientele including celebrities such as the Golden State Warriors, R& B star Eric Benet and many others. She recently started Full Circle Hospitality L.L.C. to open her newest venture Gussie's Chicken and Waffles soon to open on Fillmore Street. We welcome her to our stage on BOTH Saturday and Sunday. Looking forward to it!

3:00 p.m. - Andy Choi General Manager and new Pastry Chef Tiffany Psui of Jubili Frozen Yogurt and Cereal - Learn about an innovative concept from San Francisco in its flagship location, next door to our stage. Try healthy, fun, guilt-free yet indulgent samples great for a sweet finale. Meet the new Pastry Chef Tiffany who is developing a new line of desserts and cupcakes for this fresh and modern concept. Andy was fabulous last year bringing a mini version of his store on stage with great frozen yogurt samples and fun product

give-aways. Thanks, Andy! "Enjoy Life" with Jubili! We did...
andy@jubili.com 510-914- 3386

4:00 p.m. - Chef Laurent Guillaume and Owner Mickael Azoulay, Chouquets Restaurant and Wine Bar at 2500 Washington St. A beloved neighborhood French restaurant serving lunch, dinner and weekend brunch. Contact MickaelAzoulay@hotmail.com / 415-359-0075 or cell 415-269-0264, laurent.guillaume@gmail.com.

Chef Laurent could not avoid his collision course with his true passion in cooking even though he was clearly on his way to a successful technical career. Immediately after graduating with an electrical engineering degree in his native France, Laurent was compelled to continue his schooling, but with a degree in hospitality. After four years of training in positions ranging from commis to chef de partie, Laurent went to work for Herve Neple and helped him open Le Korova in Paris as well as the dining room at the 4-Star hotel Pershinghall in the fashionable 8th Arrondissement. Subsequent stints at the Café Etienne Marcel and La Farandole prepared him for his position as Chef de Cuisine at the restaurant/lounge Backstage Café followed in two years with the opening of Les Bas Fonds, again as Chef de Cuisine and to critical acclaim. With his sights set on coming to the United States, Laurent visited the Bay Area and had a chance meeting with Mickael Azoulay, who was then looking for a new chef to best represent French cuisine at Chouquet's. The two hit it off and Chef de Cuisine Laurent Guillaume joined the restaurant in January 2007. They have an exciting new project coming at Market and Castro that they will reveal on our stage!

More on Sunday...

Sunday, July 5th, 11:30 a.m. - 4:00 p.m.

11:30 a.m. - Gospel Music

12:00 noon - Chef David Lawrence and Monetta White owners of 1300 on Fillmore / 771-7100. Contact Cynthia Traina cynthia@trainapr.com at 775-3330 or Monetta@1300fillmore.com at 771-7100. **Gospel Brunch!** 1300 On Fillmore is a modern jazz-style restaurant and lounge owned by a chef of Jamaican ancestry who was raised in Britain, and has the distinction of cooking for Princess Diana and the Prime Minister of England. Co-Owner Monetta White, a Fillmore native, showcases her amazing collection of Jazz art and memorabilia. The restaurant is the culmination of Chef David Lawrence's culinary experiences that took him from several Michelin

three-star restaurants in London to most recently, the position of Executive Chef at San Francisco's Carnelian Room. Lawrence's vision has been to combine his classic French culinary training with fresh California ingredients spiced with southern accents to create a cuisine entirely his own, dubbed "Soulful American Cuisine". Unlike some of the heavier dishes from the South, Lawrence will keep his offerings light and fresh. David is returning to the stage on Sunday to feature a brunch item!

1:00 p.m. - La Cocina Contact Leticia at 415-824-2754/ 415-824-2729 x 302 leticia@lacocinasf.org. **Onigilly** will be doing a cooking demo at the Fillmore street festival from the **La Cocina Kitchens**. The owners are **Kan Hasegawa and Koji Kanematsu**. They are looking forward to getting the word out about their latest Japanese style products.

2:00 p.m. - Anjan Mitra, DOSA 1700 Fillmore 415-441-3672 **Anjan and Emily Mitra**. Emily@dosasf.com / lisa@rivera-pr.com.

DOSA, San Francisco's first South Indian Restaurant, has opened a second location in the City's burgeoning Fillmore district to further explore the broad and diverse reaches of the South Indian culinary landscape. The new eco-friendly restaurant can not only accommodate more guests with a larger venue, but also highlights a greater breadth of regional Southern Indian specialties and showcases the urban Indian dining experience at its best through a comprehensive wine and spice-infused cocktail program. The menu at 'DOSA on Fillmore' will remain ingredient and tradition-driven, while offering innovative interpretations of South Indian "home-style" cuisine. In addition to its wonderful array of vegetarian options, the new location integrates more fish and meat dishes designed to explore the cuisine and flavors of the richly diverse Southern Indian states of Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Goa. Each month, 'DOSA on Fillmore' will invite guests to savor signature dishes and flavors that highlight each specific region. In addition to the amazing food served, DOSA tries to create a *neighborhood* dining experience with "authentic" South India food presented and served in interesting ways! Emily and Anjan Mitra's are long-time denizens of San Francisco and their passion for South Indian cuisine and culture is what energizes their restaurants. DOSA:

- Is the only *Indian* restaurant that uses high-quality ingredients - primarily organic, bio-dynamic, natural, free-range and sustainable!

- Offers a unique cocktail program that utilizes Indian spices, house-made tinctures, nectars, cordials and bitters and is a unique offering across the US!
- Has an eclectic and International wine list that offers many pairing choices.
- Has a strong focus on quality of service as expected by a San Francisco audience.
- Is one of very few South Indian restaurants in the Bay Area and San Francisco and is the only one that explores *all* the regional dishes of Southern India especially non-vegetarian options.

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She returns! Dynamic Michele is a self-taught chef who has owned and operated three restaurants serving creative, delicious southern favorites. She is the chef personality who brings Real Food for the Soul to life, a Radio One program featuring the best in modern and traditional African American cuisine. Michele has been featured in numerous TV, magazine and radio spots and has a vast clientele including celebrities such as the Golden State Warriors, R& B star Eric Benet and many others. She recently started Full Circle Hospitality L.L.C. to open her newest venture Gussie's Chicken and Waffles soon to open on Fillmore Street. We welcome her to our stage for a second time on Sunday!

Your Host:

Chef Rachelle Boucher, Co-Owner of Generation Chefs Cooking Events and Promotions - Former private chef for George Lucas, celebrated cooking teacher, youth mentor, spokesperson and host for the Fillmore Jazz Festival Chefs Stage. Co-founder of The MYC Culinary Center, connecting teens and young adults to the joys of fresh food and cooking. Wife and business partner of celebrated **Bay Area Tenor Jazz Saxophone player, Robert Roth.**

Jazz Festival Producer: Steven Restivo, Steven Restivo Event Services: Steven@SRESproductions.com

Cooking Demo Stage **Host:** Chef Rachelle Boucher, Savor the Moment Cooking Events and Promotions chefrachelle1@gmail.com

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