

CONTESSANALLY

VISUAL ONLINE DIARY.
PEOPLE - PLACES - FOOD - TABLE SETTINGS.
FLOWERS - BOOKS - DOGS AND LOTS MORE...

MONDAY, MAY 21, 2012

NYC: Gaggenau presents the Boisset Family Estate wines.



NYC: Gaggenau presents the Boisset Family Estate wines. A dinner, wine tasting and cooking demonstration was held in the Gaggenau pop-up store to present the Boisset Family Estate wines.

Above: The cooking demonstration given by Chef Michel Cornu, who is director of cuisine and hospitality at the Boisset Family Estates in the Napa Valley. His goal is to create beautiful food with expressive tastes and flavors using seasonal ingredients. For the demonstration he cooked, Vanilla Soup and Caramelized Pears with Gobi Almonds.



Gaggenau presents Raymond Vineyards. For the cooking demonstration,

FOLLOW ME

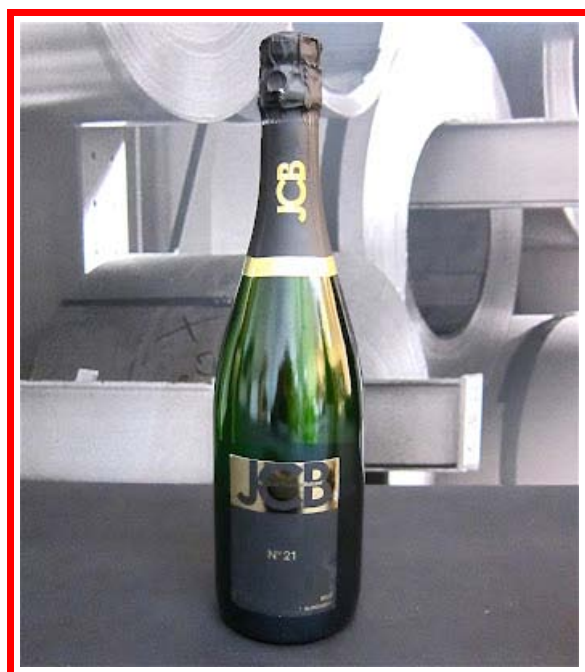
Facebook
Pinterest
Linkedin
Twitter

Like Confirm

BLOG ARCHIVE

May 2012 (49)
April 2012 (12)
March 2012 (15)
February 2012 (20)
January 2012 (11)
December 2011 (4)
November 2011 (8)
October 2011 (11)
September 2011 (10)
August 2011 (7)
July 2011 (20)
June 2011 (19)
May 2011 (44)
April 2011 (10)
March 2011 (7)
February 2011 (20)
December 2010 (1)
November 2010 (7)
October 2010 (2)
September 2010 (24)
August 2010 (7)
June 2010 (5)
May 2010 (59)
March 2010 (20)
February 2010 (21)
January 2010 (9)
December 2009 (1)
October 2009 (37)
September 2009 (6)
August 2009 (12)
July 2009 (24)

chef Michel Cornu used a Gaggenau CX 491 full surface induction cooktop. The cooktop functions are controlled via a large TFT touch display with a unique, easy-to-use display concept.



Gaggenau presents Raymond Vineyards. Appetizers of Smoked Salmon and Quails Egg on Toasted Brioche were served with JCB N. 21 Brut Cremant, Burgundy, a radiant, mysterious and luminous wine.

- June 2009 (1)
- May 2009 (22)
- April 2009 (1)
- March 2009 (24)
- February 2009 (3)
- January 2009 (1)
- December 2008 (2)
- November 2008 (7)
- October 2008 (17)
- September 2008 (26)
- August 2008 (17)
- July 2008 (9)
- June 2008 (19)
- May 2008 (2)
- April 2008 (23)
- March 2008 (17)
- February 2008 (18)
- December 2007 (8)
- November 2007 (6)
- October 2007 (28)
- September 2007 (11)
- August 2007 (1)
- July 2007 (28)
- June 2007 (8)
- May 2007 (37)
- March 2007 (40)
- February 2007 (33)
- January 2007 (21)
- December 2006 (80)
- November 2006 (26)
- October 2006 (92)
- September 2006 (36)
- August 2006 (8)
- July 2006 (14)
- June 2006 (16)
- May 2006 (30)
- April 2006 (29)
- March 2006 (47)
- February 2006 (32)
- January 2006 (4)
- December 2005 (5)
- November 2005 (10)
- October 2005 (39)
- August 2005 (23)
- July 2005 (7)
- June 2005 (22)
- May 2005 (34)
- April 2005 (7)



Gaggenau presents Raymond Vineyards. The Gaggenau presents the Boisset Family Estate wines event dinner party was set up in the Gaggenau pop-up store in SoHo designed by architect Hendrik Muller founder of Eins:33.



Gaggenau presents Raymond Vineyards. The Roasted Lobster with a Herb Crust, Fava Bean Puree, Morels and Sauce Americaine was matched with Raymond Vineyards, Raymond Reserve Chardonnay, Napa valley, 2009. The delicious dinner was catered by **Feast and Fetes**.

March 2005 (3)

February 2005 (4)

October 2004 (57)

September 2004 (35)

August 2004 (4)

CONTRIBUTORS

New York: Barto Bellati
contessanally



Follow this blog

AdChoices

[Wolf Kitchen Appliances](#)

Leader in High End Home Appliances Up to \$2,500 Off - Get a Brochure!
www.subzero-wolf.com

[Warning: Top Annuity Flaw*](#)

Don't Buy An Annuity Until You... Watch This Special Video Report!
www.SeniorAnnuityAle...

[Top 7 Gas Ranges](#)

2012 Bestselling Gas Ranges Compare Latest Deals & Save Big!



[CompareStores.net/G...](#)

Home Depot®
LG Appliances
Low Prices On
Cooktops, Ovens
& Ranges! Free
Delivery & Haul
Away.
www.HomeDepot.com

Gaggenau presents Raymond Vineyards. Gaggenau USA director Chris Kaeser presents architect Hendrick Muller founder of the award winning German architectural and design firm Eins:33. Muller used rough euro pallets to create walls and supports for the high-end Gaggenau appliances in the loft like pop-up Gaggenau store in SoHo.



Architects George Thiersch of *Eins:33* and Robert Moric.



Raymond Vineyard's director of winemaking Stephanie Putnam and chef Michel Cornu.



Gaggenau presents Raymond Vineyards. The delicious dessert; Kenyan Coffee Ganache, Dark Chocolate Cremeux, Rice Crispy, Chocolate Sable and Coffee Ice Cream served with Raymond Vineyards, Raymond Generations Cabernet Sauvignon, Napa valley, 2008.



POSTED BY CONTESSANALLY AT 5:43 AM



Recommend this on Google

LABELS: GAGGENAU - BOISSET FAMILY ESTATE - CHEF MICHEL CORNU - HENRICK MULLER - RAYMOND VINEYARDS

[Newer Post](#)

[Home](#)

[Older Post](#)

SITEMETER

