



May 26, 2016

## Mother Nature, the Original Foodie

---

By Amy Corron Power

**M**other Nature proved she is the original foodie last week at a sumptuous banquet overlooking Buffalo Bayou to celebrate ten years of Recipe for Success. As dark clouds rolled in and thunder shook the glass of the building where I perched on the 27th floor just across the street from The Dunlavy, I was sure what promised to be an incredible feast prepared by 10 renowned chefs was a goner — or at the very least postponed. As flash flood warnings popped up on my phone, so did an e-mail from Recipe for Success Founder Gracie Cavnar,

“ *Friends, Don't worry about this rain! We are on for tonight no matter what and The Dunlavy is high and dry and we are weathered in for the evening. So, don't let a little water deter you—besides it supposed to be all over by 3.*” - Gracie ”

As if she had met with Mother Nature herself — which, knowing what Gracie can accomplish is not completely outside the realm of possibility — the skies parted, the sun came out, and the previously balmy weather turned to a lovely, yet uncharacteristically cool and breezy Houston evening in May.

Joe gave up his league bowling night (during placement round!) and braved the torrents still lashing the Clear Lake area, to drive north to join me as Gracie's guest at [The Kitchen at The Dunlavy](#). The beautiful deep wood patio set among the trees was filled with mingling guests and media treated to the flavors and aromas of Delicious Alchemy created and presented by ten Founding Chef Advisory Board members in honor of the [Seed-to-Plate](#) program that started with a single class room, and has now spread across the country, with help from the White House.

### At the Table

Who knew soup could be so sumptuous? Our next course was a Lentil Soup with shaved Black Truffles from Pedro Garcia. Executive Chef at [El Meson](#).

The fowl dish was Joe's favorite. Chef Bryan Caswell prepared each guest a duck leg with Jordan Almonds, Brik & Brown Butter. Both the soup and the duck leg paired well with

*2014 Central Coast Pinot Noir from DeLoach Vineyards* – A family-owned winery and part of the Boisset Collection, DeLoach Vineyards approaches the land with eco-friendly viticulture and minimally intrusive winemaking. This earthy Pinot Noir is firm and rich on the palate with notes of dark cherry, lavender and graphite.