

10 chefs to cook for Dining by Design

Six national chefs and four Louisiana chefs will participate in the sixth annual Dining by Design event at 4:30 p.m. Aug. 24 at Crowne Plaza Hotel in Baton Rouge, announced chef John Folse and the Cypress Springs Mercedarian Prayer Center. The event will benefit the Baton Rouge prayer center.

The gourmet dining experience combines the chefs' culinary artistry with the creativity of local designers and florists to create a visual and edible feast for the eyes and palate.

Each national chef will serve a table of 20 guests who have paid handsomely (\$1,000 per ticket) for the privilege of tasting the meal prepared by the chef. Each diner will be served either an appetizer or soup course that must include crawfish as an ingredient.

A salad course follows with a meat course of beef tenderloin and a dessert finale.

"The creativity of each chef is remarkable," said Folse, board member of The Sister Dulce Foundation Inc. and managing partner and co-executive chef of Restaurant R'evolution in New Orleans. "We basically give the chefs two must-use ingredients: crawfish and beef tenderloin. Their creativity explodes from there."

The Dining by Design national chef roster for 2014 is: Michel Cornu, of Raymond Vineyards, Boisset Family Estates in Napa Valley, California; Pierre Sauvaget, Los Angeles Tennis Club; Jared Van Camp, of Old Town Social and Nellcôte

in Chicago; Peter Timmins, The Everglades Club, Palm Beach, Florida; Charles Carroll, River Oaks Country Club, Houston; and Seth Shipley, The Gasparilla Inn & Club, Boca Grande, Florida.

Participating Louisiana chefs creating \$500-per-seat dinners for 30 people per chef include: Peter Sclafani, executive chef at Ruffino's Italian Restaurant in Baton Rouge and Ruffino's on the River in Lafayette; Chris Lusk, chef de cuisine at Restaurant R'evolution in New Orleans; Dondi McNulty, executive chef at Little Village in Baton Rouge; and Chris Motto, executive chef at Mansurs on the Boulevard in Baton Rouge. Folse will create the menu for the remaining 400-plus guests at \$200 per plate.

The national chefs' tables will be designed by Jake's on the Avenue Floral Designs & Gifts; Red Door Interiors; Coles' Floral and Garden Design; Peregrin's Florist & Decorative Services; Eduardo J. Jenkins, Landscape Architect & Planner; and Interior Design Associates.

The Louisiana chefs' tables will be designed by Harb's Oasis; Designs by Milissa; Nancy Zito Interiors; and Bee's Wedding and Event Floral Designs (New Orleans).

Cypress Springs Mercedarian Prayer Center is located on 51 acres in south Baton Rouge.

Its campus includes an office building, convent and chapel, and construction of meditation trails is under way. Cypress Springs is open to all regardless of religious affiliation.

