

# CHEFS IN THE CITY

BY CAROLE M. AMBER | PHOTOGRAPHY BY MICHAEL ALTIMIER AND ALLYSON KEENAN

Columbus is a wonderful place for food lovers. As the home of the very best ice cream in the world (Jeni's), the most perfect Parisian macaroon in America (Pistachia Vera), an eclectic mix of local meats and produce (North Market) and many acclaimed chefs (M Restaurant's Brian Hinshaw), Columbus speaks foodie.

Those foodies loved life in the kitchen stadium as Rick Bayless, widely considered one of the premiere chefs in the world, accepted WOSU Public Media's invitation to appear in their sold-out, one-of-a-kind event and television program, *Chefs in the City*.

Bayless claims an enormous role in his field. He is a chef, restaurateur, author and television personality with a wall full of awards to his credit. Just a smattering of those include winning the first edition of Bravo TV's *Top Chef Masters*, the IACP Cookbook Awards' Cookbook of the Year and multiple James Beard awards (think Oscars for food) including Best International Cookbook, Chef of the Year and Humanitarian of the Year.

The three Chicago restaurants of Chef Bayless specialize

in exquisite Mexican cuisine ranging from upscale offerings at Topolobampo to a bit more casual at Frontera Grill. Meanwhile, XOCO features bold street food including world-class mole. His fresh ingredients are sourced from local Illinois farms through the Frontera Farmer Foundation, a nonprofit he created to provide grants to small farms, hoping to foster their sustainability through capital improvements.

The 170 guests that filed into the Battelle Studio at COSI were greeted with Ohio-made wines, delectable Luck Bros' coffee and hors d'oeuvres from Basi Italia and Chile Verde. Then, they were seated at large dressed-up tables – a collection of people and props transformed into the studio audience for the TV program.

This was Chef Bayless' first trip to Columbus and a short diversion from his nationally syndicated show *Mexico: One Plate at a Time*, airing in Columbus at 2:00PM on Saturdays on WOSU TV. It follows the chef on his travels through Mexico and documents the entire meal-preparation process, from the purchase of ingre-

## BETWEEN-COURSES WITH CHEF BAYLESS

**Q:** Proudest accomplishment?

**A:** My daughter, Lanie.

**Q:** Proudest moment?

**A:** Winning *Top Chef Masters* on Bravo and \$110,000 for Frontera Farmer Foundation, my charity.

**Q:** Cooking philosophy?

**A:** Do your homework, have fun and make it your own.

**Q:** Favorite meal at home?

**A:** Chicken pot pie.

**Q:** Favorite party appetizer?

**A:** Guacamole. Isn't that everyone's? I make it in so many different ways, including with bacon and tomato.

**Q:** Favorite dinner party entree?

**A:** Paella.

**Q:** Favorite beer?

**A:** Bohemia.

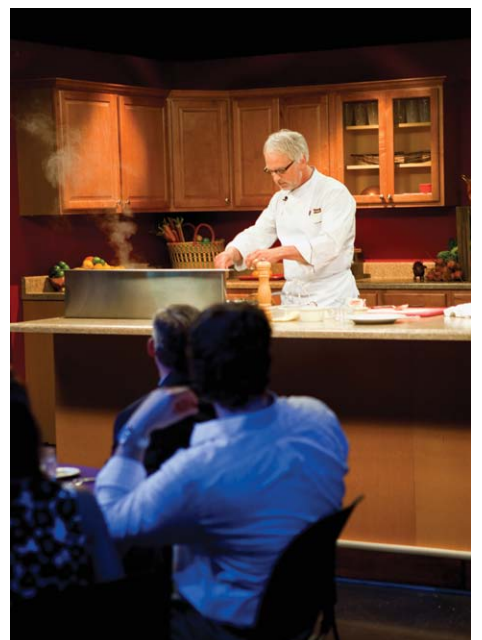
**Q:** Favorite wine under \$15?

**A:** New Zealand Sauvignon Blancs.



The acclaimed Chef Rick Bayless will dazzle you with his cuisine.





(TOP MIDDLE): Serving in style. (MIDDLE) Grilled lamb with honey-pasilla glaze. | Chef Rick Bayless provides an autograph. | Gazpacho moreliano. | (BOTTOM) The gourmet chefs gather. | Braised-duck mini tacos. | Chef Kent Riggsby.



Jeni Britton Bauer of Jeni's Splendid Ice Creams

dients at Mexican markets to the slow simmering of entrees at home.

"It's all about encouraging people to cook," says Chef Bayless. "The show is educational, teaching where in Mexico each dish comes from. Then, we show people how to make it at home. When we started, many of the ingredients were hard to find, but now, they are widely available."

Bayless enjoys the autonomy offered by working with the Public Broadcasting Service (PBS), WOSU's parent network. "With PBS, you get to do the show that you are passionate about," he says. "Other networks have you do the show that they want you to do. You can come up with an idea, and if enough programmers like it, it will get picked-up. We are in the eighth season of a show that most people didn't think would work."

## THE REVIEW

During the program, the audience watched as Bayless and a selection of celebrated Columbus chefs focused on local ingredients while dicing, searing and discussing the culinary secrets of coffee-rubbed Ohio New York strip, rosemary sugar-cured Ohio pork tenderloin and Chef Bayless' famed gazpacho moreliano.

The audience savored 13 courses throughout the evening including Chef Bayless' grilled lamb with honey-pasilla glaze, a rich and full-flavored taste with the perfect hint of sweetness lingering atop the earthy lamb.

*Continued on page 47*

## CHEFS IN THE CITY MENU

### Chef Rick Bayless

Frontera Grill/Topolobampo/XOCO  
Gazpacho moreliano with crab

### Chef Brian Pawlak

DeepWood  
Duck confit

### Chef Wilhelm Novak

The Westin Columbus  
Braised duck mini-tacos with pea shoot salad

### Chef Alana Shock

Dine Originals and Alana's Food & Wine  
"How to Pick Produce" (discussion)

### Chef Richard Blondin

Refectory Restaurant & Bistro  
Scallop pomponettes accented with spinach and bonne femme sauce

### Chef Kent Rigsby

Rigsby's Kitchen  
House-made ravioli with sausage-spinach filling and sage brown butter

### Executive Director Michael Jones

Local Matters  
"Local Food" (discussion)

### Chef Travis Hyde

Z Cucina di Spirito  
Rosemary sugar cured Ohio pork tenderloin, local mushroom & tomato sufato and manchego polenta

### Chef David Tetzloff

G. Michael's Bistro & Bar  
Coffee-rubbed, pan-seared Ohio-raised New York strip on caramelized leek mashed potatoes and sherry-Worcestershire gastrique

### Chef Rick Bayless

Frontera Grill/Topolobampo/XOCO - Chicago  
Grilled rack of lamb with honey-pasilla glaze

### Chef John Skaggs

Two Caterers Contemporary Cuisine  
"Preparing a Breakfast Burrito" (discussion)

### Chef Paul Yow

Barcelona Restaurant & Bar  
Pineapple catalana topped with spiced cream and burnt sugar

### Jeni Britton Bauer

Jeni's Splendid Ice Creams  
Warm rhubarb crisp with lime cardamom yogurt