

# IT'S ALL ABOUT GAME AT THE HEATHMAN RESTAURANT WITH TV CHEF CHRIS COSENTINO, VITALY PALEY, GABE RUCKER AND PHILIPPE BOULOT

*New Nicky Farms locally raised venison, buffalo, quail, elk and rabbit featured in Northwest Game  
Dinner*

Meat savvy diners will indulge in the upcoming Northwest Game Dinner at the Heathman Restaurant and Bar on Tuesday, September 29, 2009 at 6:30 p.m. Chris Cosentino, TV chef, executive chef of Incanto and founder of Boccalone Salumeria in San Francisco, will join our local meat loving chefs Vitaly Paley, Gabe Rucker and Philippe Boulot for a menu dedicated to the wilder side of the food chain.

The meat feast will feature a reception with passed appetizers followed by main dishes and desserts designed by each of the guest chefs. Jeff Groh, sommelier at the Heathman, will pair wines with the game dishes. Locally owned gourmet meat purveyor Geoff Latham of Nicky USA will provide the game for the dinner from his newly launched Nicky Farms family of products including locally raised Nicky Farms venison, quail, rabbit, elk, and buffalo.

Chris Cosentino is visiting Portland as one of the celebrity judges for Nicky USA's 9<sup>th</sup> annual *Wild About Game* chef cook-off and festival held at the Resort at the Mountain on Sunday, September 27, 2009. For more information about Wild About Game tickets, please visit [www.nickyusa.com](http://www.nickyusa.com)

Reservations for the Northwest Game Dinner are limited and the dinner price is \$115 not including gratuity. For reservations, please call the Heathman Restaurant and Bar at 503-790-7752.

## **Northwest Game Dinner** **September 29<sup>th</sup> at 6:30 p.m.** **The Heathman Restaurant and Bar**

### **Passed Hors D'oeuvres:**

Nicky Farms Venison heart tartar  
*Chris Cosentino, Incanto, San Francisco*

Game consomme royale  
*Vitaly Paley, Paley's Place*

Veal cheek arancini with botarga dipping sauce  
*Gabe Rucker, Le Pigeon*

Nicky Farms Elk heart empanadas  
*Philippe Boulot, Heathman Restaurant and Bar*

### **Main Dishes**

Nicky Farms Pastrami buffalo tongue, rye, pickled onion, mustard  
*Chris Cosentino, Incanto, San Francisco*

Dried fennel roasted Nicky Farms rabbit salad and fennel pollen dressing

*Vitaly Paley, Paley's Place*

Lamb pancetta wrapped Nicky Farms quail with roasted corn and giblet salad  
*Gabe Rucker, Le Pigeon*

Nicky Farms Venison wrapped with Applewood smoked bacon  
with bourbon glazed acorn squash  
*Philippe Boulot, Heathman Restaurant and Bar*

**Dessert**

Plum and cheese tart with bay leaf ice cream  
*Vitaly Paley/Lauren Fortgang, Paley's Place*

Foie Gras stuffed pancakes  
*Gabe Rucker, Le Pigeon*

Tapioca Brulee with Armagnac soaked prunes  
*Philippe Boulot/John Gayer, Heathman Restaurant*

**About Chris Cosentino:**

Chris Cosentino's passion for food took seed well before he ever donned chef's whites. Growing up in Newport, Rhode Island's Italian-American community, he spent his time clamming, commercial fishing, and cranking the pasta machine in his grandmother's kitchen, developing an early affinity for great ingredients and hard work.

Cosentino graduated from Johnson & Wales then went on to build his culinary résumé by working at a number of notable restaurants, including Red Sage in Washington, D.C. and Rubicon, Chez Panisse, Belon, and Redwood Park in the San Francisco Bay Area. His first executive chef position was at Incanto, which he joined in 2002, and his innovative interpretations of rustic Italian fare promptly earned the restaurant its first 3-star review from the San Francisco Chronicle. Since then Cosentino has gained national acclaim as a leading proponent of offal cookery. His approach is marked by a combination of sheer gusto, careful research and precise technique, and stems from a belief that no parts of an animal slaughtered for food should go to waste. From beef tendon to duck tongue to fish spine, he has demonstrated that the "fifth quarter" offers an untapped array of flavors and textures, proving that these "lost cuts" can make for elegant and mouthwatering dishes.

Chris has a strong commitment to sustainable principles and humanely raised meats and is an avid researcher of ancient cooking techniques and culinary lore. His menus at Incanto serve to uphold respected culinary traditions and socially responsible practices, yet keep things interesting with adventurous creative meanderings. In addition to serving as Incanto's executive chef, Chris is co-creator of Boccalone ([www.boccalone.com](http://www.boccalone.com)), an artisanal salumeria. Additionally, his abiding passion for offal has led him to work on the definitive cookbook on the subject, aimed at providing essential instruction on the preparation of offal for both professional and home cooks.

**About Vitaly Paley  
Chef/Owner, Paley's Place**

Lured to Portland from New York in 1995 by the bounty of the Pacific Northwest, Vitaly Paley is one of the region's leading chefs. As chef and co-owner of Paley's Place with his wife, Kimberly, Vitaly's cooking is based on simple preparations of local, sustainably grown ingredients. As the 2005 recipient of the James Beard award for Best Chef Northwest, Vitaly prides himself as one of the leaders of the movement to define regional Northwest cuisine – from the line-caught wild salmon in the Columbia River to Oregon strawberries. Paley's Place—and Vitaly's inspired cuisine—draws praise, both locally and nationally and has been featured in *The*

*New York Times, Gourmet, Food & Wine, Oprah, USA Today, the Martha Stewart Show, Wine Enthusiast and the Food Network.* Vitaly and his wife, Kimberly, recently published “The Paley’s Place Cookbook: Recipes and Stories from the Pacific Northwest” from Ten Speed Press. Vitaly was also crowned the “Prince of Porc” at the Cochon 555 competition held in Portland, Oregon.

About Gabe Rucker  
Chef/Owner, Le Pigeon

**About Philippe Boulot**  
**Culinary Director, Heathman Restaurant**

At the Heathman Restaurant, Boulot and his culinary team have created French Northwest cuisine – a blend of traditional French technique using only the finest quality ingredients – from Valhrona chocolate to Westcott Bay mussels and Anderson Ranch lamb. During his 16 years at the Heathman, Boulot has nurtured relationships with more than 50 food purveyors – from artisan producers and fishermen to fruit growers and cheesemakers – both locally and throughout the world. The Heathman Restaurant has received national recognition, including the *Wine Spectator’s* “Best Award of Excellence,” the “Fine Dining Hall of Fame” award from *Nation’s Restaurant News*, “Best Classic” in *Gourmet Magazine’s* 2005 restaurant issue, and a *Zagat* Survey award. Currently, Boulot is one of only two French Master chefs residing in the Pacific Northwest. Among his growing list of accolades, Boulot received the 2001 *James Beard Best Chef in the Pacific Northwest* award and the “Chevalier de l’Ordre du Merite Agricole or *Knight of the Order of Agricultural Merit* presented in July 2004 by the Ambassador of France. He was also inducted into the *Association des Mâitres Cuisiniers de France* and the *Académie Culinaire de France*, two international organizations representing the best French chefs in the world.

**About the Heathman Restaurant and Bar**

The Heathman Restaurant exemplifies the best of the Pacific Northwest using seasonal ingredients inspired by the flavors and cuisine of France. *Gourmet Magazine* recognized the Heathman as one of Portland’s best restaurants in the 2005 Restaurant Guide. Recipient of the *James Beard Best Chef: Pacific NW* award in 2001, Culinary Director Philippe Boulot partners with the region’s select growers, producers and vintners to find the highest quality ingredients. Boulot was honored by the Academie Culinaire de France as the Academie’s *Chef of the Year*. The Heathman Restaurant also offers casual dining in the adjacent Marble Bar and outside at the sidewalk café. Cocktails and live jazz are available in the intimate Tea Court. For more information, please call 503-790-7752 or visit [www.heathmanrestaurantandbar.com](http://www.heathmanrestaurantandbar.com). The Heathman Restaurant is located in the historic Heathman Hotel at 1001 SW Broadway in downtown Portland’s cultural district.