

BON APPÉTIT COMES TOGETHER FOR CHILDREN'S BUREAU



Garry Larduinat (Regional Executive Pastry Chef, Wolfgang Puck Catering), Randy Kim (Director of Catering and Food Trucks, Border Grill), Gio Lopez (Executive Chef, Border Grill Downtown LA), Orhun Gorsen (Sous Chef, Bazaar South Beach), Alejandro Torres (Sous Chef, Jaleo Disney Springs), Karla Hoyos (Chef de Cuisine, Bazaar South Beach), Mitzi Reyes (Pastry Chef, Bazaar Beverly Hills), David Thomas (Culinary Director, Bazaar Brand), Holly Jivin (Chef de Cuisine, Bazaar Beverly Hills), David LeFevre (Chef and Owner, Manhattan Beach Post), Terri Buzzard (Sausal and Jaffa), Anne Conness (Chef/Partner, Sausal and Jaffa), Julio Cabrera (Executive Chef, Jaffa West 3rd Street), Anthony Jacquet (Chef/Partner, Claudine Artisan Kitchen & Bakeshop), Rene Adame (Executive Chef, Bon Appétit at Edwards Lifesciences), Frank Gurrola (Executive Chef, Bon Appétit at Whittier College), and Jim Dodge (Bon Appétit Director of Specialty Culinary Programs)

THANKS TO CEO FEDELE BAUCCIO, Bon Appétit Management Company has long supported Children's Bureau of Southern California, a leader in the prevention and treatment of child abuse and neglect. For its 2018 Blue Tie Gala, held at the Museum of Flying in Santa Monica, the nonprofit honored Fedele, for both his work to instill healthy eating habits in America's children and Bon Appétit's assistance over the years in putting on this very important fundraising gala for hundreds of VIPs.

Bon Appétiters from corporate, education, and specialty venue accounts around the region came out to help. Huntington Hospitality, the Bon Appétit special-events group led by General Manager Sarah Geana at The Huntington Library, Art Collections, and Botanical Gardens in San Marino, CA, handled the extensive behind-the-scenes efforts. They ranged from coordinating nine celebrity chefs and the evening's menus, to setting up the field kitchen behind the venue and creating the beautiful seated-dinner tablescapes and dessert stations. Chefs Anne Conness of Jaffa and Sausal, David LeFevre of Manhattan Beach Post, and Holly Jivin of Bazaar Beverly Hills were among the star culinarians. Bon Appétit managers and a half-dozen chefs — including Director

of Specialty Culinary Programs Jim Dodge, who flew down from San Francisco — helped prepare and plate the celebrity chefs' appetizers and the gala's three-course dinner.

Karla Hoyos, now chef de cuisine at The Bazaar, José Andrés' award-winning restaurant in Miami, was there serving *kueh pai ti*, a Singaporean street food dish of shrimp and noodles. Fedele greeted Karla warmly — last year, as a Bon Appétit executive chef in Indiana, she volunteered in response to Fedele's call to go assist victims of Hurricane Maria in Puerto Rico, with José's World Central Kitchen nonprofit.

José sent more than three of his chefs to cook for the gala; he also recorded a very moving two-minute video, introducing his friend and business partner Fedele, that was shown before Fedele received his award. Fedele in turn introduced Jangel Sedano, a 9-year-old healthy-food activist who got his start through Children's Bureau nutrition education classes and who helped lead a recent Healthy Kids in the Bon Appétit Kitchen class. (See page 48.) With a spirited cry of "Roll it!" Jangel showed the audience another video that showcased all the work that Children's Bureau



Karla Hoyos, former Bon Appétit executive chef turned chef de cuisine for José Andrés at The Bazaar, served Singaporean street food at the pre-dinner reception



CEO Fedele Bauccio visited the Bon Appétit volunteers in the field kitchen



Fedele introduced young activist Jangel Sedano during his acceptance speech

does, along with clips from the special Healthy Kids class and a request from Fedele to support the organization. San Francisco Giants CEO Larry Baer — who with his wife, Pam, had flown down to join Fedele and his wife, Linda, at the gala — was thrilled to see the food literacy program that got its start at the Giants' home, AT&T Park, reaching new audiences.

After a rousing pledge drive, everyone flocked to three lavish dessert stations, and then the dancing began. The event was a smashing success: Children's Bureau raised \$393,000 for its child abuse prevention programs, enabling it to help 40,000 at-risk children and their families this coming year.

Submitted by Bonnie Powell, Director of Communications



Bazaar Pastry Chef Mitzi Reyes created a patisserie



Director of Specialty Culinary Programs Jim Dodge (far right) and other Bon Appétit volunteers helping to plate the entrées

CHILDREN'S BUREAU BLUE TIE GALA MENU

RECEPTION

OYSTER CEVICHE

with *leche de tigre* and corn nuts
BY HOLLY JIVIN
(BAZAAR BEVERLY HILLS BY JOSÉ ANDRÉS)

TUNA CRUDO TOSTADITA
with blue-corn tostada, avocado mousse, sashimi-grade tuna, fish roe, and jalapeño soy glaze
BY GIO LOPEZ (BORDER GRILL)

BLUE DE AUVERGNE, BACON, AND CARAMELIZED ONION TARTLET
with cranberry kumquat compote
BY DAVID LEFEVRE (M.B. POST, FISHING WITH DYNAMITE, AND THE ARTHUR J)

KUEH PAI TI

with shrimp, peanuts, and chili sauce
BY KARLA HOYOS
(BAZAAR SOUTH BEACH BY JOSÉ ANDRÉS)

ENTRÉES

WILD ALASKAN HALIBUT
with butternut and banana squash, braised beluga lentils, Brussels sprouts, and green apple vinaigrette
BY ANTHONY JACQUET
(CLAUDINE ARTISAN KITCHEN & BAKESHOP)

MOROCCAN-SPICED BEEF
with Israeli couscous, figs, leeks, and baby carrots
BY ANNE CONNESS (SAUSAL, JAFFA)

DESSERTS

PIÑA COLADA MACARONS
MANGO & PASSION FRUIT PILLOW CAKE
CHOCOLATE & YUZU TARTS
BY GARRY LARDUINAT
(WOLFGANG PUCK CATERING)

BAZAAR PATISSERIE
mousse cakes, confections, bonbons, and other sweet treats
BY MITZI REYES
(BAZAAR BEVERLY HILLS BY JOSÉ ANDRÉS)

CHOCOLATE & PEANUT BUTTER
BY JOSHUA GRAVES (ROSE CAFÉ AND RESTAURANT)