

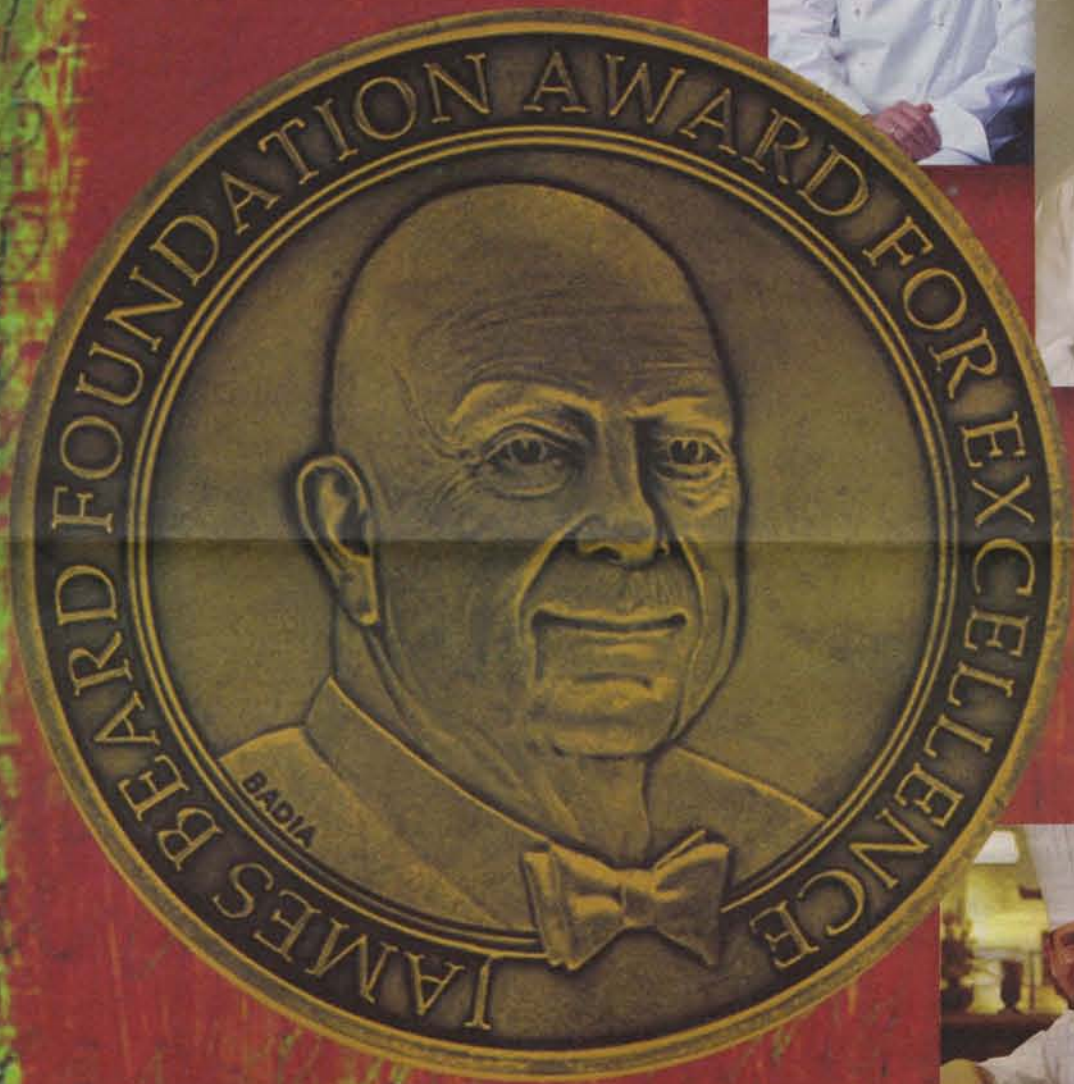
all we can say is WOW

"A four-star night  
from four star chefs"

- Gene Bourg

*Commander's  
Palace  
Family of  
Restaurants  
Dinner  
benefitting the  
James Beard  
Foundation*

*December 5, 2004*



*Commander's  
Palace*

Chef Tory McPhail



*CAFÉ  
Adelaide*

& the Swizzle Stick Bar  
Chef Kevin Vizard



*Commander's  
Palace*

Chef Carlos Guia

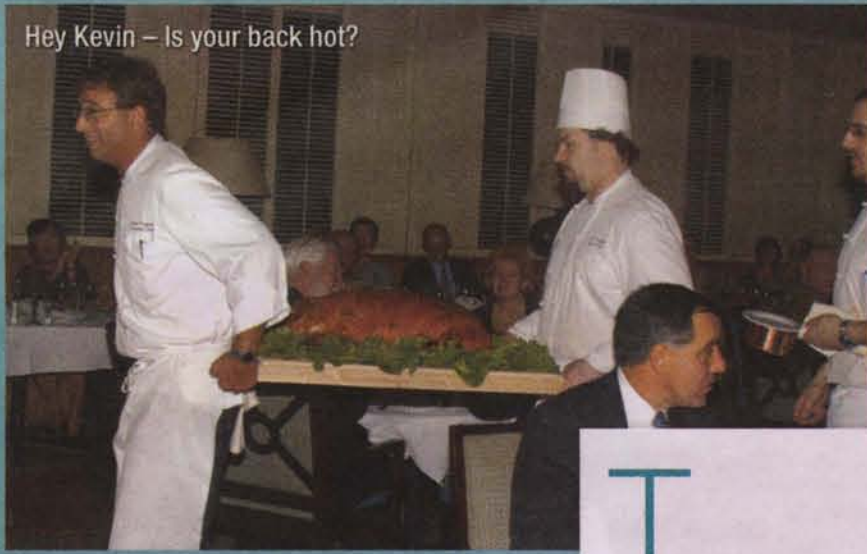


*Brennan's*  
OF HOUSTON  
Chef Randy Evans

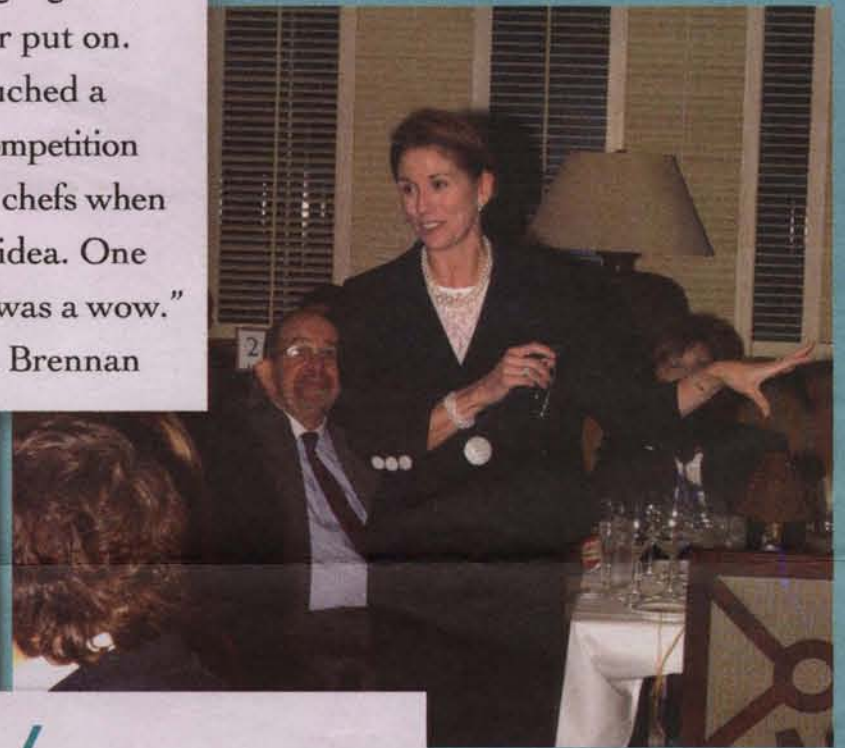
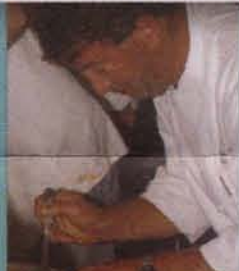
Café Adelaide named one of Bon Appetit's "Hot 50" Restaurants  
and Best New Restaurants in America by Esquire Magazine



Hey Kevin – Is your back hot?



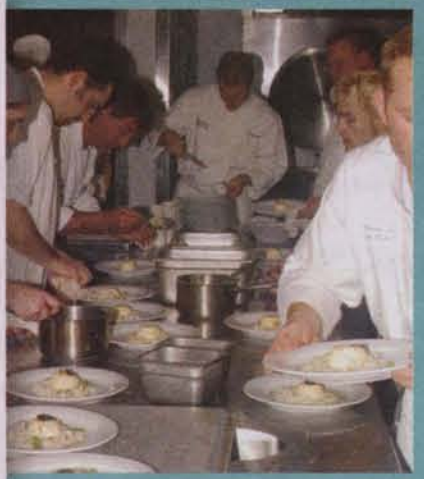
That was the single greatest event we have ever put on. We knew we'd touched a nerve of friendly competition amongst these four chefs when we suggested this idea. One dish after another was a wow."  
- Ella Brennan



Smoked Trout Flan



You can't serve 6 courses at this level of finesse in 2 hours and 5 minutes. You just can't do it. But they did it with ease. Congratulations to all four chefs and the service team at Café Adelaide."  
- Dottie Brennan







This was the first time we've ever assembled our own four chefs. Ever. What were we waiting for? It was a smash success – now I'm scared we won't be able to duplicate it. I'm so glad it was at our newest baby, Café Adelaide."

– Lally Brennan



Executive Chefs from all four Commander's Palace Family of Restaurants gathered under one roof for the first time in history to prepare a James Beard Foundation Benefit Dinner on Sunday, December 5, 2004. The dinner featured a cocktail reception and collaborative 6-course dinner. The evening was a spectacular victory for the chefs and service team and all the guests could say was...WOW!







If you missed our  
 James Beard Dinner in December,  
 here's another chance...  
 Commander's Palace  
 Family of Restaurants  
 Chef Quartet DINNER  
 Friday, September 23, 2005 at  
 Brennan's of Houston  
*Four-course dinner with wine pairings*  
*\$125 per person inclusive*

The Morning After  
 Saturday, September 24, 2005  
*Breakfast cooking class & demo*  
*\$55 per person inclusive*

*\$150 per person for both events*

Contact Brennan's of Houston  
 at 713.522.9711 or  
[kathryne@brennanshouston.com](mailto:kathryne@brennanshouston.com)  
 to make your reservation today!



Three Little Pigs

It's not often that you get a  
 spectacular meal, fine wines,  
 good company and a flaming  
 pig show in one night!

— Joe Henican



The after party in the  
 Piazza D'Italia was all wet!



Tory, Kevin,  
 Carlos & Randy –  
 If we were still  
 there, I would still  
 be leading the  
 standing ovation!  
 See you in  
 Houston in  
 September!  
 – Ti Adelaide  
 Martin

PRSRAT STD  
 U.S. POSTAGE  
 PAID  
 PERMIT NO. 568  
 NEW ORLEANS, LA  
 70130



\*\*\*\*\*ECRLOT\*\*C030  
 P-1 P120

JESSIE POESCH  
 5807 TCHOUPITOULAS ST  
 NEW ORLEANS LA 70115-2144

