

Le Cordon Bleu Ottawa and its Signatures Restaurant Chefs delight Culinary VIP's at the James Beard Award Nominations Press Breakfast in New York City

New York, New York (March 19, 2007) – **Le Cordon Bleu® Ottawa Culinary Arts Institute** Master Chef Instructors Armando Baisas and Christian Faure as well as **Le Cordon Bleu Signatures Restaurant** Chef Yannick Anton organized a breakfast for 100 Special Guests on Monday morning at the prestigious James Beard House in Greenwich Village.

The breakfast marked the announcement of the 2007 nominees for the Culinary Awards Gala being held at the Lincoln Centre in New York this coming May. The awards are considered the “Oscars” of the Culinary Industry and include such categories as Best New Restaurant, Outstanding Restaurateur, Chef of the Year, several Food Journalism Awards and many more. The nominations were announced by CBS News Early Show Anchor Hannah Storm, 2006 Outstanding Chef winner Alfred Portale from Gotham Restaurant in New York as well as James Beard President Susan Ungaro.

The menu featured such items as Truffled Eggs, Mini Croque Monsieur's, Assorted Fruit Smoothies, Sculpted Fruit, House Made Mini Lemon and Chocolate Cakes, Pommes Dauphines Galletes, and Mini Croissants and Brioches accompanied by Perrier Jouët Mimosas.

Le Cordon Bleu Signatures Restaurant is located on the grounds of Le Cordon Bleu Ottawa Culinary Arts Institute, a campus of the famed French culinary academy based in Paris, France. As the first Le Cordon Bleu restaurant in North America, Mr. André Cointreau, president of Le Cordon Bleu International chose the name Signatures, plural, instead of the singular, as the restaurant was to be a showcase of the various talents of Le Cordon Bleu's international chefs.

Le Cordon Bleu Signatures employs a professional kitchen brigade, led by Chef de Cuisine Yannick Anton, Executive Pastry Chef Christian Faure (Meilleur Ouvrier de France) as well as a front-of-the-house staff, led by Maitre d'Hotel Christian Cocquière, that ensures the ultimate dining experience. *Le Cordon Bleu Signatures Restaurant* features the finest in classic French cuisine reinterpreted within a modern and innovative context. Seasonal changes to the menu showcase regional products. The interior of the restaurant is elegantly decorated by **Pierre Deux French Country**, the sister company to Le Cordon Bleu, Inc.

Since opening in 2001, *Le Cordon Bleu Signatures Restaurant* has been continuously recognized as one of Canada's top tables. It has received many accolades including the prestigious CAA/AAA Five Diamond Award. In addition, for six consecutive years (2002-2007), the restaurant has maintained a three-star rating (the highest possible ranking) in the *Where to Eat in Canada* guide; the only Three Star restaurant in the National Capital Region.

Since its founding in 1895 in Paris, Le Cordon Bleu has come to be considered the authority in French culinary technique and has succeeded in passing on these traditions while keeping in step with the industry. Currently, Le Cordon Bleu maintains a presence in 16 countries with 26 schools attended by more than 25,000 students annually. Through strategic alliances, such as those formed with prestigious international universities, Le Cordon Bleu now complements its global culinary presence with entrepreneurial bachelor's and master's degrees in Hotel & Resort Management, Restaurant Business and Convention & Event Management, as well as an MBA in International Hotel & Restaurant Management and a Master of Arts Degree in Gastronomy.

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Left to right:
Chef Christian Faure,
Chef Yannick Anton,
Chef Armando Baisas



Chef interview by Chic.tv
in the James Beard Kitchen



Continental Station