

Le Cordon Bleu Ottawa Chefs serve up Canadian Treats at the James Beard Awards in New York City

New York, New York (May 9, 2007) – **Le Cordon Bleu® Ottawa Culinary Arts Institute** Master Chef Instructors Armando Baisas, Herve Chabert and Christian Faure as well as *Le Cordon Bleu Signatures Restaurant* Chef Yannick Anton set up shop at Avery Fisher Hall in the Lincoln Centre to cater dessert for 1200 of the American Culinary Industry's top players including Martha Stewart, Bobby Flay, Guy Savoy, Daniel Bouloud and many more.

The Ottawa-based Chefs created two special desserts for the event. The first was a raspberry filled Manjari Chocolate Dome and the second was a fondue of caramel, maple syrup and apple topped with Canadian Ice Wine.

The awards are considered the "Oscars" of the Culinary Industry and include such categories as Best New Restaurant which went to l'Atelier de Joel Robuchon. For Outstanding Restaurateur, Thomas Keller took the award. Chef of the Year went to Michel Richard of Citronelle in Washington D.C. and Restaurant of the Year Honors went to Rick Bayless' Frontera Grill in Chicago. The black tie gala was hosted by CBS Early Show Anchor Hannah Storm.

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 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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Chef's Herve Chabert and Christian Faure



Chef Armando Baisas and Awards Host Hannah Storm



Raspberry filled Manjari Chocolate Dome



Fondue of Caramel, Maple Syrup, Apple and Ice Wine



Stephanie March and Bobby Flay



Martha Stewart and Rising Star winner David Chang



Awards Venue Avery Fisher Hall



Awards Reception