



CROWDFUND YOUR NEXT RESTAURANT 16

Restaurant

HOSPITALITY

OCTOBER 2015

POWER

**GREAT
DAYTIME
EATS**
AT L.A.'s
KITCHENETTE
10

DIVES *BY DESIGN*

HOW TO CREATE THE FUNK
26



The Kobayashi brothers, Mike (left) and Chris, tackle breakfast at their latest venture, Kitchenette.

observer/ 18

feature/ 36

10 THOUGHTS: DOMINIQUE CRENN

FUN & GAMES AT PUNCH BOWL SOCIAL

SIGNATURES

Squid & Pea Salad

Celebrating the simplicity of traditional dishes.



BEFORE RISING star chef Jaime Chavez arrived to guide the kitchen of Sirena Gourmet Latin Seafood in San Diego, the 30-year-old spent time

working at El Cingle just outside Barcelona. At the time, El Cingle embraced a modern, avant garde movement that included molecular cuisine, much to the chagrin of Maria, the executive chef's mother. She favored traditional Catalan dishes as did Chavez, who believed in her philosophy of respect for tradition. She taught him many traditional dishes, including this squid and pea salad starter, which is one of Sirena's biggest sellers. "Maria taught me that the best dishes are made from simple flavors, and when we respect the products, they give us back the very best of them," says Chavez.

IT'S ALL ABOUT INGREDIENTS: Jaime Chavez's cooking builds on the philosophy of respect for tradition and simple flavors.



SQUID AND PEA SALAD

From: Executive Chef Jaime Chavez, Sirena Gourmet Latin Seafood, San Diego.
Yield: 4

8 each squid tubes and tentacles
1½ cups fresh English peas
1 tsp. chopped garlic
½ cup sliced celery
½ cup sliced fennel
3 Tbsp. crispy bacon
1 Tbsp. extra virgin olive oil
½ tsp. Champagne vinegar
1 Tbsp. chopped mint
to taste, salt
to taste, pepper

In a hot pan with olive oil, sauté garlic and squid; cut into rings. Add English peas, season with salt and pepper, then add the vinegar and mint. Remove from heat and add celery, fennel and the crispy bacon. Serve.

IN MEMORIAM

Former RH Food Editor Cecile Lamalle Woicik (1937-2015)

RESTAURANT HOSPITALITY readers saw Cecile Lamalle's byline from the late 1970s into the 1990s and avidly devoured the food section she edited as well as interviews she conducted with food luminaries such as James Beard and M.F.K. Fisher. During her tenure at RH, Lamalle was active in the International Foodservice Editorial Council; in 1976 she was a founding member of Les Dames d'Escoffier New York.

Lamalle was an exceptional writer, cook, colleague, observer of human nature and friend. "Cecile knew how to tell a story, both as a journalist and as a dinner companion," recalls



former RH food editor Carol Lally. In social settings, you could count on her droll asides to make you laugh—especially when you shouldn't. Cecile set the bar high in everything she did, and we are all the better for it."

Before joining RESTAURANT HOSPITALITY as food editor, her experience included food writing for the *New York Post*. Lamalle attended Smith College, where in her senior year she earned the prestigious Prix de Paris and was awarded a job at *Vogue* as well as a cash prize. Her work also appeared in *The New Yorker* and *Gourmet*. In addition, Cecile Lamalle authored three culinary mystery novels with recipes—*Appetite for Murder* (1999), *Glutton for Punishment* (2000) and *Prepared for Murder* (2001).