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ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 37

January-February 2019

Recent events at AIG

- **Sunday, February 3, 2019 in Paris** : AIG gala dinner at restaurant Lasserre for the Annual General Assembly
- **Monday, February 4, 2019** : AIG General Assembly at Hotel Prince de Galles in Paris

Calendar of AIG upcoming Events

- **Thursday, March 21, 2019 in Warsaw (Poland)**: Board of AEG Directors meeting followed by a lunch.
In the evening, Gala dinner of the Polish Academy of Gastronomy at Bristol Hotel with the 2019 National Prizes awarded to the new winners.
- **Friday, March 22, 2019 in Krakow (Southern Poland)**: Press conference of the mayor of the city to announce the events that will take place throughout the year 2019 to celebrate Krakow as the capital of European gastronomic culture.
- **Next AIG trip: in Andalusia**
From Thursday, May 30, 2019 (Ascension Day) Arrival in Madrid late morning until **Sunday, June 2, 2019**, late afternoon in Seville. (Optional visit on June 3 in Granada).
The limited number of participants having been exceeded, a waiting list has been opened.

SHOULD WE TRUST GASTRONOMIC GUIDES ON THE INTERNET ?

Gastronomic guides were invented in France in 1803 by Grimod de la Reynière in his first volume of *gourmets' Almanacs*. He had to stop publishing it in 1810 under suspicions of favoritism and threats of legal proceedings. 1900 saw the publication of the first Michelin guide, covering tourism, gastronomy and automobile travel ; the guide gained an international reputation after the first world war by awarding special distinctions to the best restaurants with its now famous stars. In view of its success, gastronomic guides have multiplied, with varying degrees of success and criticism, regarding their impartiality and selection mode, favoring classicism or innovation. Some guides have also been criticized for promoting luxury rather than quality of the cuisine.

But the emergence of the internet habits have changed: traditional printed guides have lost their luster and the Michelin guide now only runs 30,000 copies versus 200,000 at its peak. Interest in food guides has not diminished however, but usage is now more and more on the internet. The most frequented websites appeal to consumers' comments, which post on the net their appreciations, theoretically just after leaving the restaurant. This method may seem idyllic, but, despite their success, disturbing excesses have spread: restaurants owners have published on the net murderous comments on their competitors and have sometimes been condemned; worse, specialized agencies sell pre-packaged laudatory comments, sometimes in large quantities, which obviously perverts the system, and can deceive the unfortunate consumer who trusted the website.

We must therefore exercise critical thinking vis-à-vis all guides, whichever they are, and should not trust Internet reviews blindly, as younger generations too often do. It is thus to emphasize the essential role of our Academies to look for good restaurants and promote them.

Dr Jean VITAUX

President of the International Academy of Gastronomy

Sunday, February 3, 2019

**Gala Dinner
At Restaurant Lasserre
Paris**



President Vitaux obtained from this restaurant, normally closed on Sundays, to be open for the private benefit of AIG in order to welcome our participating members in this prestigious Parisian venue. Some members came from across the Atlantic to attend the annual General Assembly the next day.

A Michelin starred restaurant, Lasserre is named after a man who attracted luminaries of the Paris high society to the restaurant throughout the '60s, '70s and '80s, notably André Malraux, the Minister of Culture under the presidency of General de Gaulle, Salvador Dali, the Catalan painter with the mustache, and many others.



This restaurant is particularly famous for its dining room, located on the 2nd floor of a private mansion across from the « Palais de la Découverte ». Uniquely, when weather permits it, its ceiling splits open to reveal the starlit sky above Paris. After the death of its eponymous founder, the restaurant was sold to a financial group.

Today, Chef Nicolas Le Tirrand has taken over from his native Brittany and was awarded the 2019 AIG « Prix de Chef Avenir » (France).



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The menu was carefully designed with input from Jean Vitaux and Jacques Mallard, who rehearsed with Chef Le Tirrand to let his mastery fully shine.

After Pol Roger (Epernay) Champagne and several appetizers, the assembly was treated to a vegetarian starter: an palet of ice-cold celery served on a mashed potato truffle.

It was followed by a fish, an thick fillet of Atlantic line-caught Saint Pierre on a bed of braised leeks and magnified by mussels and an iodized emulsion;

a 2015 Saint Aubin from Domaine Hubert Lamy proved a great accompaniment to the dish.

The meat dish consisted in a perfectly cooked and

extremely tender young veal served with spinach from Viroflay (Paris region).

The Castle of Sales 2013 (Pomerol) which was poured with the dish was a delightful.

The 60% cacao chocolate dessert from Peru suggested a cannon resting on fine salt leaves.

The cooking brigade marches across the dining room under strong applause. The commen- tary is entrusted to José Bento dos Santos, President of the Portuguese Academy of Gastronomy. "The Saint Aubin sublimated the confit of Saint Pierre. Pomerol, with its earthy taste, helped the veal melting in the mouth and transported us into eternity. In short, a memorable meal »

The cooking brigade with the Chef, Nicolas Le Tirrand



Menu

Au naturel

Palet de céleri rave glacé,
arlette de pomme de terre truffée

BOC

Confit au beurre

Aiguillette de Saint-Pierre épaisse, pêché à
Noirmoutier, poireau cuit sur braises,
moules et jus iodé

BOC

Poché au lait,

Veau élevé sous la mère,
rosés des prés à la truffe et
craquant d'épinards de Viroflay

BOC

Foisonné à la minute

Chocolat du Pérou 60% de cacao
sous de fines feuilles à la fleur de sel



Monday, February 4, 2019,
AIG held in Paris
its Annual General Assembly

17 Member Academies were present or represented for the Assembly held in one of the Prince of Wales' first floor rooms: simultaneous translation enabled non-French speakers to participate in the debates.

These were marked by the re-election for two years until the 2021 Assembly of Jean Vitaux as AIG President.

Regarding the 2019 AIG Grand Prix, the winners of the 4 International Awards are:

Angel Leon and Jean Sulpice (tie) for « Art de la Cuisine »
Philippe Faure for « Culture Gastronomique »
José Miguel Pereira for « Science de l'Alimentation »
Pedro Monje for « Art de la Salle »

A « Grand Prix Exceptionnel pour l'accueil et la tradition » was awarded to Mireille Hayek (restaurant « Em Sherif » - Beirut).

The Assembly also approved the National Prizes presented by 9 Academies. Namely:

7 Prizes « Chef de l'Avenir »
6 Prizes « Sommelier »
6 Prizes « Chef Pâtissier »
6 Prizes « Littérature Gastronomique »
4 Prizes « Multimedia »

Finally, the Assembly endorsed the creation of a new Academy which takes the name of "The Academy of Gastronomic Culture of Peru"; under the leadership of Dr. Aurora Gutierrez Tovar. The meeting was adjourned after scheduling the Gala dinner for Sunday, February 6, 2020, the day preceding the General Assembly, in Paris.



De gauche à droite : (au 1er rang) Jacques Mallard, Dr A. Gutierrez Tovar, Rafael Anson, Olivier Maus, G. Heim de Balsac, Jose Bento dos Santos, Maria Churruca ; (2e et 3e rang) Knut Guenther, Jean Vitaux, Alfonso de Robina, Antoine Maamari, Gunnar Forssell, Dr Sevi Avigdor, Fabien PetitColas, Carl Jan Granqvist, Marc Spielrein Nada Saleh, Alessandro Caponi et Naji Chaoui



Presidential Table

The participants had lunch at restaurant "La Scène" at Prince of Wales Hotel. **Chef Stéphanie Le Quellec** has just received a second Michelin star.

Presented by Jacques Mallard, the meal was praised by the guests.

Billecart-Salmon champagne was accompanied by a grilled octopus amuse-bouche.

The langoustines had a very fine taste. Paris-region farmed eggs were served warm on slices of Jerusalem artichoke and black truffle. A white Crozes-Hermitage 2017 from the Domaine Alain Graillot was a great match. The main dish was a milk-fed veal sweetbread presented on white quinoa truffle and cauliflower, with a cream-based sauce. The proposed wine was a red Bourgogne Marsannay 2017 from the Trapet estate.



hazelnut shaped leaves attached to a stem with sorbet.



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Académie Internationale de la Gastronomie

Assemblée Générale du
Lundi 4 février 2019

BELLES LANGOUSTINES

A peine pochées / Tabitensis / Sarrasin
Blanc-manger des pinces

ŒUF DES FERMES D'ILE DE FRANCE

Jaune tiède acidulé / Topinambour / Truffe noire

LA POMME DE RIS DE VEAU DE LAIT

Dorée au sautoir puis laquée d'une harissa maison
Chou-fleur maraîcher / Quinoa blanc truffé

PRE DESSERT

NOISETTE DE BOURGOGNE

En praliné maison / Crème glacée acidulée / Parfum de yuzu

Les vins

Champagne Billecart-Salmon Blanc de Blancs
Crozes-Hermitage – Domaine Alain Graillot 2017
Marsannay – Domaine Trapet 2015

Stéphanie Le Quellec
Chef des Cuisines

To conclude the meal, guests were treated to a kiwi tartare, followed by three pieces of chocolate



Stéphanie Le Quellec and President Jean Vitaux



Sevi Avigdor was responsible for the comment: "it was a symphony of pleasure and gastronomy; the Chardonnay Champagne had a great nose. Langoustine was fresh, a great starter. Eggs were from free range chicken. The sweetbread was a work of art of anatomy like filet mignon. The acidity of the kiwi with the sherbet made for an excellent dessert".

The American Academy of Gastronomy
(East Chapter)
greeted Dr. Aurora Gutierrez Tovar

On February 8, 2019
Navesink Country Club



**G ACADEMY OF
GASTRONOMY
USA-EAST**

Upon his return to Paris, where he participated in the AIG General Assembly on February 4, 2019, President Sevi Avigdor wanted to take advantage of the visit to New York of Dr. Aurora Gutierrez Tovar to meet the members of this Academy.

Indeed Aurora has received from the President of the AIG, Jean Vitaux, the mission to give a new impetus to the gastronomy of Peru, a country to which the West is indebted to the production of several staple foods, entering every day meals.

She agreed to form and chair the new "Academy of Gastronomic Culture of Peru".

It was also an opportunity for her to enjoy the menu (photo to the right) prepared in her honor by the Navesink Country Club Chef (N.J.)

