

One of the most successful innovations to come out of the Black Forest.

And a cuckoo clock.



### The difference is Gaggenau.

In the Black Forest, some things never change. Others have been evolving since 1683. Ever since our company was founded as a hammer and nail works, innovation has become a tradition for us. Such as the ovens 400 series, shown here with oven, Combi-steam oven and warming drawer – uniting cutting-edge technology with superior design. Finally, our appliances have been constantly evolving. What stays the same: they just keep looking better and better.

For more information please call 0344 8928988 or visit [www.gaggenau.com](http://www.gaggenau.com)

**GAGGENAU**



# OBSESSION<sup>17</sup>

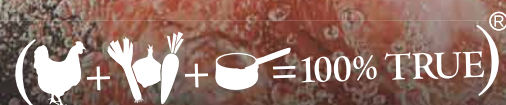
SEVENTEEN YEARS OF CULINARY EXCELLENCE AT NORTHCOTE





**TRUEfoods**<sup>®</sup>  
based on culinary principles

**UNCOMPROMISING  
FRESH STOCK**



TRUEfoods • Hallikeld Close • Melmerby • North Yorkshire • HG4 5GZ  
TEL: +44 (0)1765 640 927 • jack@truefoodsltd.com • www.truefoodsltd.com

QUOTE: NO2017



## Nigel Haworth introduces Obsession 2017

Monday 20th January to Sunday 5th February

From Europe we have Hans Neuner from Ocean restaurant, two-star, Austrian by birth, his roots are firmly in Portuguese cuisine. From Italy we have Gennaro Esposito from restaurant Torre del Saracino, with his amazing flavours of seafood and pasta.

We're very fortunate to have Ana Roš from Slovenia, she is also someone I've admired for a long time. Anna cooked with Lisa in India at a major charity event. Lisa will be cooking her own night with Claire Clark, Anna Hansen and Chantelle Nicholson – that will be a really special night.

We have serious young talent from Australia, Daniel Puskas from restaurant Sixpenny in Sydney and Pasi Petänen from his eponymous Café Pasi in Sydney. Pasi was my son Kirk's head chef when he worked at Marque in Sydney and Daniel was Rene Redzepi's head chef at Noma.

Our congratulations to James Close of Raby Hunt in Darlington, who has just won his second Michelin star. He will also be joining us for Obsession 17.

Also in the line-up is Michael O'Hare who shot to fame over the last two years with appearances on Great British Menu and then gaining a star for his Leeds restaurant Man Behind the Curtain.

Isaac McHale of the Clove Club made

his name as one of the Young Turks chef co-operative in East London – my daughter Keeley was one of their biggest fans – and John Williams, Chairman of the Royal Academy of Culinary Arts, brings his team from The Ritz, again congratulations in receiving a well-deserved Michelin star.

This year we're also celebrating Chinese New Year with Zhao Guang You and Lu Yao, two of China's top chefs. From Japan we have our two Michelin star chef Shinichiro Takagi from Ashiya, a small city between Osaka and Kobe. Takagi specialises in Kaiseki cuisine.

Finally my old friend and Michelin star chef Atul Kochar joins us to cook his modern contemporary Indian cuisine.

What started as a little celebration for our customers, has become a monster event that has gained real solidity and acclaim, a genuine festival that people at the top of their profession want to take part in and be associated with. I know your going to love Obsession 17!



### HEADLINE SPONSOR

Electrolux Professional provides globally renowned kitchen solutions and innovative products to meet the needs of chefs at Northcote; the home of Obsession 17.  
0844 375 3444 • www.electrolux.co.uk/professional

### GAGGENAU

### THE CHEF TABLE SPONSOR

Gaggenau is a manufacturer of high-quality home appliances and acknowledged as an innovation leader in design and technology.  
0344 8928988  
www.gaggenau.com/gb



### KITCHEN SPONSOR

A specialist supplier of sous vide and vacuum packaging equipment and authorised distributor of a great range of domestic sous vide equipment by Sous Vide Supreme.  
01524 770060 • www.sousvidetools.com



### KITCHEN SPONSOR

The UK's top chefs can't all be wrong. TRUEfoods stocks, made without compromise.  
01765 640 927  
www.truefoodsltd.com



### TRAVEL SPONSOR

Gold Medal Travel's Pure Luxury provide personally tailored worldwide holidays to exact specifications of individuals, couples or family groups.  
0800 747 0000 • www.pureluxuryholidays.co.uk



Chef Profiles written by food journalist and writer Andy Lynes, www.andylynes.com



**2001**

TERRY LAYBOURNE 21 Queen Street, Newcastle  
PHILIP HOWARD The Square, London  
NICK NAIRN Nairn's, Glasgow  
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire

**2002**

GERMAIN SCHWAB Winteringham Fields, Lincolnshire  
PHILIP HOWARD The Square, London  
ROBBIE MILLAR Shanks Restaurant, Bangor  
BRIAN TURNER Turners Restaurant, London  
DANIEL COUET Fredsgaten 12, Stockholm  
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire

**2003**

CHRIS & JEFF GALVIN Orrery & The Picasso Room, London  
CHRISTIAN OLSSON Vassa Eggen, Stockholm  
PHILIP HOWARD The Square, London  
HESTON BLUMENTHAL The Fat Duck, Berkshire  
JOHN TORODE Smiths of Smithfield, London  
NIGEL WIGGLESWORTH Twin Farms, USA  
NIGEL HAWORTH & CHARLES METCALFE Northcote, Lancashire



**2004**

PETER GORDON The Proveedores and Tapa Room, London  
JOHN CAMPBELL The Vineyard at Stockcross, Berkshire  
ROWLEY LEIGH Kensington Place, London  
DARINA ALLEN Ballymaloe Cookery School, Ireland  
PHILIP HOWARD The Square, London  
GIORGIO LOCATELLI Locanda Locatelli, London  
NIGEL HAWORTH Northcote, Lancashire

**2005**

ERIC CHAVOT The Capital, London  
SAT BAINS Restaurant Sat Bains, Nottingham  
DIETER KOSCHINA Vila Joya, Portugal  
ROY BRETT Seafood Restaurant, Cornwall  
PHILIP HOWARD The Square, London  
RICHARD CORRIGAN Lindsay House Restaurant, London  
NIGEL HAWORTH Northcote, Lancashire

**2006**

CLAUDE BOSI Hibiscus, London  
DAVID THOMPSON Naham, London  
FERGUS HENDERSON St John Restaurant, London  
ANDONI LUIS ADÚRIZ Mugaritz, Spain  
MARK HIX Caprice Holdings, London  
BRUCE POOLE Chez Bruce, London  
PHILIP HOWARD The Square, London  
NIGEL HAWORTH Northcote, Lancashire



**2007**

ANDREW PERN The Star Inn at Harome, Yorkshire  
RAYMOND BLANC Le Manoir Aux Quat'Saisons, Oxford  
MICHEL ROUX JNR Le Gavroche, London  
PAUL CUNNINGHAM The Paul, Copenhagen  
MICHAEL CAINES Gidleigh Park, Devon  
PHILIP HOWARD The Square, London  
NIGEL HAWORTH Northcote, Lancashire

**2008**

ANTHONY FLINN Anthony's Restaurant, Leeds  
MARK EDWARDS Nobu, London  
PIERRE KOFFMANN Pierre Koffmann at The Berkley, London  
ANGELA HARTNETT Gordon Ramsay Restaurants, London  
PHILIP HOWARD The Square, London  
SHANE OSBORN Pied à Terre, London  
NIGEL HAWORTH Northcote, Lancashire



**2009**

DANIEL CLIFFORD Midsummer House, Cambridge  
SHAUN RANKIN Bohemia Bar and Restaurant, Jersey  
GLYNN PURNELL Purnell's 55, Birmingham  
PHILIP HOWARD The Square, London  
BRETT GRAHAM The Ledbury, London  
ATUL KOCHHAR Benares Restaurant and Bar, London  
JASON ATHERTON Maze, London  
PAUL HEATHCOTE Heathcotes, Longridge  
NIGEL HAWORTH Northcote, Lancashire



**2010**

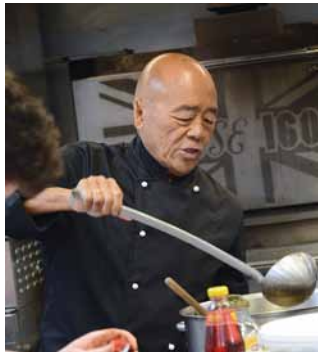
TOM KITCHIN The Kitchin, Scotland  
MATTHEW FORT & TOM PARKER BOWLES Journalistic Duo  
THEO RANDALL Theo Randall at The Intercontinental, London  
KEN HOM Maison Chin, Bangkok, Thailand  
LISA ALLEN Northcote, Lancashire  
ANGELA HARTNETT Murano, London  
NATHAN OUTLAW Restaurant Nathan Outlaw, Cornwall  
PHILIP HOWARD The Square, London  
JACOB JAN BOERMA Restaurant De Leest, Holland  
ANDREW FAIRLIE Restaurant Andrew Fairlie, Scotland  
NIGEL HAWORTH Northcote, Lancashire

**2011**

KENNY ATKINSON The Orangery, Rockliffe Hotel, Durham  
MARTIN BURGE Whatley Manor, Oxford  
MARTIN WISHART Restaurant Martin Wishart, Scotland  
SIMON ROGAN L'Enclume, Cartmel  
HUGH FEARNLEY-WHITTINGSTALL River Cottage, Dorset  
LISA ALLEN Northcote, Lancashire  
CLAIRE CLARK Formerly of The French Laundry, USA  
JAMES MARTIN Saturday Kitchen, BBC  
SAT BAINS Restaurant Sat Bains, Nottingham  
VIVEK SINGH The Cinnamon Club, London  
NIGEL HAWORTH Northcote, Lancashire

**2012**

CLAUDE BOSI Hibiscus, London  
BRYN WILLIAMS Odettes, London  
MADALENE BONVINI-HAMEL The British Larder, Suffolk  
LISA ALLEN Northcote, Lancashire  
SIMON RIMMER Greens, Manchester  
HANS NEUNER Ocean, VilaVita Parc, Portugal  
MICHAEL SMITH The Three Chimneys, Isle of Skye  
AKTAR ISLAM Lasan, Birmingham  
TOM KERRIDGE Hand and Flowers, Buckinghamshire  
ANTONIN BONNETT Capital, London  
NIGEL HAWORTH Northcote, Lancashire



**2013**

PHILIP HOWARD The Square, London  
DIEGO GUERRERO El Club Allard, Madrid, Spain  
BRUNO LOUBET Bistrot Bruno, London  
DIETER KOSCHINA Vila Joya, Portugal  
CYRUS TODIWALA Café Spice Namaste, London  
TOM CATHERALL Here 2 Serve Restaurants, USA  
AGNAR SVERRISSON Texture, London  
LISA ALLEN Northcote, Lancashire  
ANNA HANSEN The Modern Pantry, London  
ASHLEY PALMER-WATTS Dinner by Heston Blumenthal, London  
NIGEL HAWORTH Northcote, Lancashire

**2014**

PAUL AINSWORTH Number 6 Restaurant, Cornwall  
ERIC CHAVOT Brasserie Chavot, London  
GARY JONES Le Manoir Aux Quat'Saisons, Oxford  
PAUL CUNNINGHAM Henne Kirkeby Kro, Denmark  
ADAM BYATT Trinity, London  
JONRAY AND PETER SANCHEZ Casamia, Bristol  
MICHAEL WIGNALL Micheal Wignall at the Latymer, Surrey  
ADAM SIMMONDS Adam Simmonds at Danesfield House, Bucks  
LISA ALLEN Northcote, Lancashire  
NIGEL HAWORTH Northcote, Lancashire







## 2015

CHRIS & JEFF GALVIN Galvin Restaurants, London  
MARTIN KLEIN Ikarus Das Restaurant, Hangar 7, Austria  
JACOB JAN BOERMA Restaurant De Leest, Netherlands  
ENRICO & ROBERTO CERA Da Vittorio, Brissaporto, Italy  
PHILIP HOWARD The Square, London  
BRETT GRAHAM The Ledbury, London  
VIVEK SINGH The Cinnamon Club, London  
DIETER KOSCHINA Vila Joya, Portugal  
MATTEO FERRANTINO Vila Joya, Portugal  
MIGUEL LAFFAN L'And Vineyards Restaurant, Portugal  
VITOR MATOS Casa Calçada, Amarante, Portugal  
JOSÉ AVILLEZ Belcanto, Lisbon, Portugal  
TSUYOSHI MURAKAMI Kinoshita, Sao Paulo, Brazil  
GAGGAN ANAND Gaggan, Bangkok, Thailand  
KLAUS ERFORT GästeHaus, Saarbrücken, Germany  
MARGOT JANSE Le Quartier Français, South Africa  
ANGELA HARTNETT Murano & Limewood, London  
LISA ALLEN Northcote, Lancashire  
KEN HOM OBE Internationally acclaimed Chinese Chef  
SHAUN HERGATT Juni, New York, USA  
SHAUN RANKIN Ormer Restaurant, Jersey  
GLYNN PURNELL Purnell's, Birmingham  
KENNY ATKINSON House of Tides, Tyne & Wear  
DANNY MILLAR Balloo House Bistro, Newtownards, NI  
NIGEL HAWORTH Northcote, Lancashire

## 2016

JEAN-LUC ROCHA Chateau Cordillean – Bages, Bordeaux, France  
MARK JORDAN Ocean Restuarant, Jersey  
TOM SELLERS Restaurant Story, London  
ANNIE FEOLDE Enoteca Pinchiorri, Florence, Italy  
AKTAR ISLAM Lasan, Birmingham  
ANGELO SABATELLI Angelo Sabatelli Ristorante, Monopoli, Italy  
MARCO STABILE Ora D'aria Ristorante, Florence, Italy  
LANSHU CHEN Le Moût, Taichung City, Taiwan  
ANDRÉ GARRETT André Garrett at Cliveden, Berkshire  
HIDEAKU MATSUO Kashiwaya, Osaka, Japan  
PETER TEMPELHOFF Greenhouse at the Cellars-Hohenhort, Cape Town, South Africa  
ARNAUD BIGNON The Greenhouse, London  
ROBERT ORTIZ Lima, London  
DIEGO HERNANDEZ Corazón de Tierra, Ensenada, Mexico  
WOJCIECH MODEST-AMARO Atelier Amaro, Warszawa, Poland  
LISA ALLEN Northcote, Lancashire  
CHANTELLE NICHOLSON Marcus Wareing Restaurants, London  
NIGEL HAWORTH Northcote, Lancashire



**OBSESSION BOOKING HOTLINE  
OPENS 8am TUESDAY 1st NOVEMBER 2016  
0333 999 7762**

*Please do not try to book before the hotline opens*

SOUS VIDE TOOLS  
PROUD KITCHEN SPONSORS  
OF OBSESSION 2017

# THE ART OF SOUS VIDE

EXCLUSIVE OFFERS FOR OBSESSION



**SAVE AN EXTRA 10% WITH OBSESSION QUOTE OBSESSION17**



**SOUSVIDE SUPREME  
DEMI OBSESSION PROMOTION**

WITH SAVING ONLY **£269.99**



**SOUS VIDE SUPREME  
SVS-10LS OBSESSION PROMOTION**

WITH SAVING ONLY **£359.98**



**OBSESSION 2016  
COOK BOOK (BY NIGEL HAWORTH)**

WITH SAVING ONLY **£35.99**

**SOUS VIDE TOOLS PROUD KITCHEN SPONSORS OF OBSESSION 2017**

For your personal assessment of what sous vide equipment will be right for your business, contact Sous Vide Tools:

**call 0800 678 5001 or visit: [www.sousvidetools.com](http://www.sousvidetools.com)**

email: [enquiries@sousvidetools.com](mailto:enquiries@sousvidetools.com) tweet: [@sousvidetools](https://twitter.com/sousvidetools)

**sousvide**  
tools.com






FRIDAY 20<sup>TH</sup> JANUARY 2017

## MICHAEL WIGNALL

**GIDLEIGH PARK**  
Chagford  
Devon TQ13 8HH  
+44 (0)1647 432 367  
info@gidleigh.co.uk  
www.gidleigh.co.uk

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

Michael Wignall has had a star studded career, literally, winning the coveted awards from the Michelin guide for no less than six different establishments. He currently holds two Michelin stars as head chef of Gidleigh Park, one of Britain's finest country house hotels, winning them within nine months of taking over the kitchens. He previously held two stars as head chef of The Latymer Restaurant at Pennyhill Park in Surrey and a one star for Old Beams in Staffordshire, Waldo's Restaurant in Cliveden

Hotel, Michael's Nook in the Lake District and The Burlington Restaurant at The Devonshire Arms in the Yorkshire Dales.

In his youth, Wignall was a talented BMX rider and could have turned professional but decided on catering college instead. Following a stint working in restaurants in Spain, Wignall returned to the UK to work with Paul Heathcote at Broughton Park Hotel in Lancashire and at Heathcote's in Longridge. He headed south to take a position at L'Ortolan near Reading with John Burton Race before moving back up north to begin his unbroken Michelin star winning run of head chef positions at the Old Beams.

*'Technically dazzling, compellingly complex, totally modern but always delicious'*

Nestled deep within Dartmoor, Gidleigh Park is a magical setting for Wignall's prodigious culinary talents. The century old stately home on a hill, set in 100 acres of stunning grounds on the upper reaches of the River Teign, is accessed by lanes that are so long, narrow and twisting that there's a famous sign halfway up that says 'Keep Heart, You Are Still En-Route'. Perseverance is more than rewarded with the sight of the magnificent black and white timbered house that has been lovingly restored by owner Andrew Brownsword.

And then of course there's Wignall's food. Technically dazzling, compellingly complex, totally modern but always delicious. Combining

the finest local ingredients with the hotel's own produce, dishes such as pastrami of Anjou squab pigeon with celeriac, nasturtium leaves, watercress, smoked fresh ricotta and hen of the woods mushrooms or loin of Dartmoor lamb and haslet with spiced young parsnip with puffed rice, cauliflower and sweetbreads are evidence of a truly original, creative culinary brain at work.

The Gidleigh Park restaurant is currently listed in the Good Food Guide's Top 50 for 2017. Wignall has appeared on BBC TV's Masterchef and Masterchef: The Professionals.





SATURDAY 21<sup>ST</sup> JANUARY 2017

## GARETH WARD

**YNYSHIR**  
Eglwysfach, Machynlleth  
Powys, Wales SY20 8TA  
+44 (0)165 478 1209  
info@ynyshirhall.co.uk  
www.ynyshirhall.co.uk

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



Gareth Ward has ushered in a new era at one of Wales' most prominent culinary destinations. Previously known as Ynyshir Hall and styled as a country house hotel, the historic building was re-christened 'Ynyshir' last autumn and re-born as a restaurant with luxury rooms. Nestled beneath the Cambrian Mountains amid tranquil, spectacular West Wales scenery, Ynyshir has been a place of foodie pilgrimage since the early 90s when it was named among the Top 10 Restaurants in Wales by the Good Food Guide and has boasted a string of talented chefs including Les Rennie and Adam Simmonds.

Originally built in the 15th century, the hall and extensive gardens were refurbished by Queen Victoria. More recently, the hall was sold to William Hubert Mappin of jewellers, Mappin and Webb. On his death in 1966, 1,000 acres of the estate became an RSPB bird reserve that still exists today. The dining room, with its turquoise walls, green flock

chairs and vivid artworks by former owner Rob Reen looks out onto the beautifully maintained gardens.

Ward's impressive CV includes Hambleton Hall, Rutland and Seaham Hall, County Durham, but it was his time at Restaurant Sat Bains in Nottingham that has proved to be the most influential on Ward's highly creative style. In her

*Ward's playful side comes out in dishes like 'Lager & Lime' (lager jelly with lime yoghurt) and 'Not French Onion Soup'*

9/10 review for the Telegraph, critic Fiona Duncan described Ward as 'a rising star' who is 'always coming up with new ideas and loves surprises' while olive magazine said Ward's food is 'sensational'. Ward's playful side comes out in dishes like 'Lager & Lime' (lager jelly with lime yoghurt) and 'Not French Onion Soup' that's made with slow-cooked onions and miso, tofu and dashi (Japanese ingredients crop up a lot on Ynyshir's tasting menu although the

food is far from being fusion).

Ward also makes optimum use of the abundance of fresh local ingredients, from Cardigan Bay seafood to Welsh Wagyu beef and local Welsh lamb, wild game and fermented pickles and preserves, foraged wild food as well as produce from the restaurant's kitchen garden.

Since taking the reins at Ynyshir, Ward has won a Michelin star and four AA rosettes for the restaurant. The Good Food Guide awarded it a 7/10 marking and a place in its list of the top 50 restaurants in the UK. But he's hungry for more, stating in a recent interview that his ambition is to run the first two Michelin-starred restaurant in Wales. With all that talent and ambition, it will surely only be a matter of time until that happens.







SUNDAY 22<sup>ND</sup> JANUARY 2017

## JOHN WILLIAMS

### THE RITZ LONDON

150 Piccadilly  
London W1J 9BR  
+44 (0)207 493 8181  
dining@theritzlondon.com  
www.theritzlondon.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

John Williams MBE is one of the most admired and respected chefs in the UK. The announcement of the Michelin star accolade for The Ritz Restaurant, where he has been executive chef for the last 13 years, was met with a standing ovation from his peers at the guide's live launch in central London in October 2016. He oversees a huge kitchen brigade of 65 chefs and is responsible for the menus for The Ritz Restaurant, The Palm Court, The Rivoli Bar, Room Service and the private dining rooms at William Kent House at the hotel.

The son of a Tyneside fisherman, Williams was first taught to cook by his mother and went on to study at South Shields College and the prestigious Westminster College in London. His first job in a professional kitchen was in the early 70s as commis chef at the Percy Arms Hotel in the tiny Northumbrian village of Otterburn. He then moved to London where he worked his way through the ranks at the Royal Garden Hotel in Kensington and was appointed Chef de Cuisine of the hotel.

In 1984, he became of Chef Director of the nearby, and very fashionable, Restaurant Le Crocodile (now closed) before spending 18 years with the Savoy Group of hotels and restaurants. His positions in the company included Maitre Chef des Cuisines at both The Berkeley and Claridge's.

Stepping off Piccadilly and through the hallowed doors of The Ritz is like entering another world, where traditional elegance and unfettered luxury are the watch words. Lunch



and Dinner in the magnificent dining room of The Ritz Restaurant, considered by many to be the most beautiful hotel restaurant in the world, is a genuine gastronomic treat. You want lobster, turbot, caviar and truffle? You could bathe in them here.

*'Williams has been a member of the Academy of Culinary Arts for over 20 years and was appointed Executive Chairman in 2004'*

With his menus, Williams continues to build on the principles and beliefs of Auguste Escoffier, drawing inspiration from classic dishes and making them relevant to today's diner using the very best quality British produce in season, always precisely executed and impeccably presented. The evolution of signature, classic dishes such as the Wild Seabass with Sentiments of the Sea, Oscietra Caviar and Braised Leeks; the Canard à la Presse with Heritage Beetroot,



Duck Liver and Apricot; the Côte de Boeuf and Crêpes Suzette, showcase the harmonious pairing of the kitchen and front of house teams.

Save room for desserts made by pastry chefs with skills of the highest order – hazelnut semi-freddo with chocolate and vanilla sounds simple but is an architectural marvel and tastes stunning.

A longstanding member of The Royal Academy of Culinary Arts, John Williams was appointed Executive Chairman in 2004 and is the Committee Chairman for the Academy's Annual Awards of Excellence and he continues to work tirelessly to promote the education and training of young chefs.



MONDAY 23<sup>RD</sup> JANUARY 2017

## GENNARO ESPOSITO

### TORRE DEL SARACINO

Via Torretta, 9, 80069 Marina d'Aequa  
Vico Equense (NA), Italy  
+39 081 802 8555  
info@torredelsaracino.it  
www.torredelsaracino.it

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

Gennaro Esposito has carved out an enviable reputation within the Italian restaurant scene, winning two Michelin stars for his progressive cooking at Torre del Saracino, the restaurant he's run for the last 25 years in his hometown of Vico Equense near Naples.

Growing up in the 1970s, Esposito began his culinary career at the tender age of nine, working in his uncle's pastry shop. Working at local pizzerias and restaurants as a teenager led to a lifelong career in food, but it was experience in the Michelin-starred kitchens of Gianfranco Vissani at Casa Vissani in Umbria and Alain Ducasse at his world famous three Michelin starred restaurants in Monaco and Paris, that kick started his career. After his travels, Esposito returned to his coastal hometown in 1992 to open Torre del Saracino. He was still just 22 years old.

Set in a medieval watchtower right on the beach, the restaurant boasts glorious views over the Gulf of Naples. The characterful,

historic exterior gives way to a starkly modern and beautifully minimalist white on white interior where Esposito applies his uniquely inventive style to local and seasonal ingredients. It takes a high degree of technical flair to produce the restaurant's seven and nine course seafood heavy

*'His dishes are 'an explosion of creativity that have inspired and influenced the whole concept of Mediterranean cuisine'*

tasting menus of modern and visually stunning dishes such as 'candle' pasta with roasted artichokes and cod's tripe, paccheri pasta with white turnip mousse, eel and green sauce or local Laticauda lamb with caramelized Nocerino onion cream and black olive tapenade.

The Michelin guide says that Esposito is, 'always at the forefront of culinary trends' and that his dishes are 'an explosion of creativity that have inspired and influenced the whole

concept of Mediterranean cuisine' while influential foodie website Opinionated About Dining said that Esposito's signature dish of fish soup thickened by 10 different types of pasta cooked in the broth is 'something that every gourmand should experience at least once'.

Torre del Saracino was awarded its first Michelin star in 2001 followed by a second star in 2008. The restaurant has also held three Gambero Rosso forks since 2003, and was named best Campania restaurant in 2006. Since 1999, Esposito has been a member of Jeunes Restaurateurs d'Europe, the association of young restaurateurs that promotes high-quality culinary craftsmanship, passion for European gastronomy and local traditions and produce.





TUESDAY 24<sup>TH</sup> JANUARY 2017

## GIRLS' NIGHT

### CLAIRE CLARK

www.claire-clark.com

### CHANTELLE NICHOLSON – MARCUS WAREING RESTAURANTS

Marcus, The Gilbert Scott and Tredwells • www.marcuswareingrestaurants.com

### ANNA HANSEN – THE MODERN PANTRY

Clerkenwell • +44 (0)207 553 9210 • clerkenwell@themodernpantry.co.uk

Finsbury Square • +44 (0)203 696 6565 • finsburysquare@themodernpantry.co.uk • www.themodernpantry.co.uk

### LISA GOODWIN-ALLEN – NORTHCOTE

Northcote Road, Langho, Blackburn BB6 8BE • +44 (0)1254 240555 • reception@northcote.com • www.northcote.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### CLAIRE CLARK

**C**laire Clark MBE is the UK's best known pastry chef. Most recently appearing as a judge on the BBC's Bake Off Crème de la Crème series, her career has taken her from The Ritz, Claridges and House of Commons to three Michelin starred The French Laundry in California. She has been Senior Pastry Lecturer at Le Cordon Bleu Culinary Institute, won numerous medals for the British Olympic Culinary Team and was one of the youngest examiners for City & Guilds Advanced Pastry. She is the only female recipient of the Meilleur Ouvrier de la Grande-Bretagne, the highest recognition of professional excellence.



### CHANTELLE NICHOLSON

**A**s Group Operations Director for Marcus Wareing, Chantelle Nicholson oversees some of London's highest profile restaurants including the two Michelin-starred Marcus, The Gilbert Scott and Tredwells. In 2009, Nicholson won the prestigious Acorn Award that recognises 30 rising stars of the hospitality industry under the age of 30, and went on to help judge the awards the following year. She is the co-author with Marcus Wareing of two cookery books Nutmeg and Custard and The Gilbert Scott Book of British Food.



### ANNA HANSEN

**B**orn in Canada and raised in New Zealand, Anna Hansen MBE is one of the leading exponents of fusion cooking in the UK. She is chef/patron of The Modern Pantry in Clerkenwell and has recently opened a sister restaurant in Finsbury Square. She worked for Margot and Fergus Henderson at The French Dining Room in Soho before a formative period with Peter Gordon at the influential Sugar Club in Notting Hill and Providores and Tapa Room in Marylebone. She is the author of The Modern Pantry cookbook.



### LISA GOODWIN-ALLEN

**L**ancashire born Lisa Goodwin-Allen has been head chef of Northcote for more than a decade and was named Executive Head Chef in 2015. She has been named Restaurant Chef of the Year by the Craft Guild of Chefs, Best Chef of the Year at the Northern Hospitality Awards and has reached the finals of the Roux Scholarship and Young Chef Young Waiter competitions. Her wild rabbit and leek turnover was served at the banquet of the BBC's Great British Menu TV series in 2010.



WEDNESDAY 25<sup>TH</sup> JANUARY 2017

## MICHAEL O'HARE

### THE MAN BEHIND THE CURTAIN

68-78 Vicar Lane

Top floor Flannels, Leeds LS1 7JH

+44 (0)113 243 2376

info@themanbehindthecurtain.co.uk

www.themanbehindthecurtain.co.uk

7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£130 per person

Wines to complement every dish are carefully

selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Photography: Peter Powell

**M**ichael O'Hare is one of the most exciting young talents to emerge on the British culinary scene in recent years. His bold, dramatic style is as much inspired by modern art and contemporary music as seasons or ingredients. Outspoken and outlandish, he's been known to sport silver boots and a leather apron and his nick name of Hair Metal Chef has been well earned with a series of striking mullets, quiffs and dye-jobs. But behind the dazzling facade is a serious cook who won a Michelin star within a year of opening his first restaurant.

After studying classical and modern ballet, O'Hare took a degree in aerospace engineering before deciding on a career in the professional kitchen. He worked at Seaham Hall in Durham and John Burton-Race's Landmark Hotel in London and Noma in Copenhagen before taking his first head chef position at The Blind Swine in York.



*'We focus on familiar flavours, step it up a few notches and present it in an avant garde way'*

Opened on the top floor of the stylish and upmarket Flannel's department store in central Leeds in 2014, The Man Behind the Curtain (named after both The Wizard of Oz and a song of the same name by obscure American heavy metal band Valient Thorr) with its grey resin floor, wool-upholstered Masculo chairs and outsized canvases by modern artist Schoph Schophield, gained critical acclaim from the offset. In her Guardian review, Marina O'Loughlin noted O'Hare's 'manic creativity' and called a pork jowl encrusted with flakes of dehydrated squid ink as 'flawless' and 'brilliant'.

Diners at The Man Behind the Curtain

only see a menu when they are presented with a bill, so must put their trust in O'Hare's culinary genius. "People say I put odd flavours together – I don't," O'Hare told Restaurant magazine. "We focus on familiar flavours, step it up a few notches and present it in an avant garde way."

O'Hare has appeared on BBC TV's Great British Menu where his dish 'Emancipation', a modernist take on fish and chips, was served at the finale banquet celebrating the Women's Institute, and has also appeared as a judge on the programme. He was a chef mentor on Yes Chef, a day time cookery show, also on the BBC. In 2016, O'Hare was appointed creative director of GG Hospitality, owned by footballers Gary Neville and Ryan Giggs. His projects with the company include The Rabbit in the Moon restaurant in Manchester's National Football Museum and two hotel projects in the city.





THURSDAY 26<sup>TH</sup> JANUARY 2017

## PASI PETANEN & DANIEL PUSKAS

### PASI PETANEN

Twitter: Pasi\_Petanen • Instagram @pasip • www.cafepaci.com.au

### DANIEL PUSKAS – SIXPENNY

83 Percival Road, Stanmore NSW 2048, Australia • +61 (0) 29 572 6666 • info@sixpenny.com.au • www.sixpenny.com.au

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### PASI PETANEN

For eight years, Finnish born chef Pasi Petanen headed up the kitchens for Mark Best at Marque restaurant, one of Sydney's finest restaurants. During Petanen's tenure, the restaurant achieved three 'hats' in the Sydney Morning Herald's influential Good Food Guide (roughly the equivalent of three Michelin stars), and was named 'breakthrough restaurant' in the 2010 World's 50 Best Restaurants awards, making

number 67 in the extended top 100 listing. Petanen also helped Best write the restaurant's coffee table cookbook, published in 2012.

*'In 2016, Petanen was named the Good Food Guide's Chef of the Year'*

In 2013, Petanen (whose career has also included stints at Chez Nico in London and Quay in Sydney) struck out on his own and opened Cafe Paci, a two year pop up restaurant in Sydney's vibrant Darlinghurst neighbourhood.



The tasting menu of progressive Finnish cooking with Asian influences included the likes of lamb leg tartare with smoked capsicum and togarashi (a Japanese spice blend).

Petanen has recently shown off his mastery of vegetarian cookery at a one-night-only guest spot at Yellow restaurant in Sydney where the menu included potato, truffle, mushroom and coffee.

In 2016, Petanen was named the Good Food Guide's Chef of the Year, calling him a 'chef's chef' and in possession of one of the most forward-thinking, idiosyncratic food brains in the city.



### DANIEL PUSKAS

In the charming and historic Sydney suburb of Stanmore, Daniel Puskas runs one of the most creatively ambitious and critically lauded kitchens in Sydney. Set in a characterful corner building built in 1907, Sixpenny is the culmination of Puskas' culinary career so far. He's worked in some of Australia's finest restaurants including Tetsuya's

and Sepia, as well as stints in two of America's leading modern kitchens: WD-50 in New York and Alinea in Chicago.

The name 'Sixpenny' is a reference to the mid-19th century Australian restaurants that served simple meals to the working classes for sixpence each. You'll have to pay a bit more to enjoy Puskas' ingredient-led tasting menus in Sixpenny's intimate, minimalist dining room, but dishes such as venison tartare with boudin noir, baked beetroot and hazelnut are worth it. Puskas pickles, smokes and ferments his ingredients, some of which he grows himself, and presents them in assemblies such as Spanish mackerel



with radicchio and fermented cucumber and lightly smoked duck with witlof and plum.

Puskas is a recipient of the prestigious Josephine Pignolet Best Young Chef award given to chefs under 30 making a difference to Sydney's culinary landscape. Other recipients include Brett Graham, now chef/proprietor of two Michelin-starred The Ledbury in Notting Hill.

*'Puskas is a recipient of the prestigious Josephine Pignolet Best Young Chef award'*



FRIDAY 27<sup>TH</sup> JANUARY 2017

## HANS NEUNER

### OCEAN RESTAURANT

Vila Vita Parc, Rua Anneliese Pohl

Alporchinhos, 8400 – 450 Porches, Portugal

+351 282 310 100

info@restauranteocean.com

www.restauranteocean.com

www.vilavitaparc.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Hans Neuner is one of only three chefs in the whole of Portugal to boast two Michelin stars. Twice named Portugal Chef of the Year, Neuner became head chef at the five star Hotel Vila Vita Parc luxury hotel and beach resort in the Algarve in 2007. He won his first star after just two years in the position with the second bestowed in 2011.

Born in to a family of cooks in Tyrol, Austria, Neuner worked in the Dorchester Hotel in London and two Michelin-starred Tristan Restaurant in Mallorca as well as restaurants in St Moritz and the Bermudas before settling in Germany. As sous chef to two Michelin-star chef Karlheinz Hauser, he spent 10 years in Berlin (at the Hotel Adlon) and Hamburg (at the Seven Seas restaurant) before relocating to Portugal.

Set within subtropical gardens with lakes and fountains, the hotel's typically Portuguese whitewashed exteriors and tiled interior gives way to Ocean's modern shades-of-Med blue

and white décor with its feature wall of shelves decorated with coral and floor to ceiling windows with magnificent sea views. Here Neuner serves his nine and 13 course tasting menus that the Telegraph has called 'a culinary work of art', while the chef himself describes his food as product-oriented modern Portuguese. His strikingly colourful and flavour-packed creations, predominantly seafood, are served on a plethora of beautiful bespoke serving pieces that help turn the meal into an event.

*'His strikingly colourful and flavour-packed creations are served on a plethora of beautiful bespoke serving pieces that turn the meal into an event'*

Neuner has assembled a network of producers, farmers and fishermen to supplement the produce from the hotel's own vegetable

and herb garden that's tended by the kitchen team. A daily supply of fresh fish and seafood comes from the Algarve coast while the hillsides provide fresh herbs and an abundance of other local products. The estate at Hotel Vila Vita Parc's sister resort Herdade dos Grous in the Alentejo provides organic fruit and vegetables, meat and even produces its own olive oil and wine.

From this natural, local larder, Neuner creates opulent yet perfectly balanced dishes such as crab with wagyu, grapefruit, carrots and imperial caviar; seabass served with morels, smoked egg and codfish sauce and ray with parsley and Jerusalem artichoke.

In an interview with Port magazine, Neuner summed up what he's trying to achieve at Ocean. "I want our diners to experience some really traditional Portuguese food brought into our times. At the end of the day if you want to experience some really kick-ass Portuguese dishes, you have to come to our place."





SATURDAY 28<sup>TH</sup> JANUARY 2017

## CHINESE NEW YEAR

### ZHAO GUANG YOU – JE MANSION

West Garden, 100025 Beijing (Chaoyang District), China • + 86 105 139 8739 • jemansion@relaischateaux.com • www.relaischateaux.com

### LU YAO – YIHE MANSIONS

No 3 Jiangsu Road • 210009, Nanjing (Jiangsu), China • + 86 258 486 8888 • yihe@relaischateaux.com • www.yihemansions.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



In 2017, Saturday 28 January is Chinese New Year so who better to mark the occasion at Obsession than Zhao Guang You and Lu Yao, two of China's finest chefs. The centuries old 15 day-long festival

of the Chinese New Year (also known as Spring Festival) marks the turn of the Chinese lunar calendar, celebrated by those famously colourful dancing paper dragons, firecrackers and great food. Each year falls under the

12 year cycle of the animal zodiac and 2017 is the year of the fire rooster, a time of awakening, triumph and success – sounds just like Obsession itself.



### ZHAO GUANG YOU

**Z**hao Guang You is the Executive Chef of the luxurious JE Mansion hotel in Beijing. He studied the complexities of imperial Chinese cuisine with master chef Wang Xifu, whose grandfather was a royal chef in the Forbidden City. Zhao Guang You was the personal chef to a leader of the Chinese central government and went on to become Executive Chef of the Chinese People's Political Consultative Conference member club before taking his

current role at JE Mansion.

"I am very lucky to inherit China's traditional imperial cuisine from an experienced teacher. My dream is protecting China's traditional culture. I think traditional is classical," says the chef, who serves dishes inspired by China's most important culinary traditions in the refined surroundings of the restaurant at JE Mansion.

*'Zhao Guang You serves dishes inspired by china's most important culinary traditions'*



### LU YAO

**L**u Yao is the Chinese Executive Chef of Yihe Mansions, a luxury 26 villa hotel in Nanjing in China. Yao has a long and distinguished career in China, working for several five-star hotels belonging to Jinling, one of the top luxury hotel groups in China. He has displayed his mastery of Chinese cuisine at banquet receptions, cooking for top dignitaries including Chinese President Xi Jinping, Premier Li Keqiang and former President Jiang Zemin.

Opened in 2014, Yihe Mansions occupies the former private estates of ambassadors, the wealthy and the military elite that date back to

the 1920s when Nanjing was the seat of the Nationalist government. No expense has been spared restoring the yellow walled buildings that now boasts an elegant interior composed of traditional artefacts and contemporary objects, fine woods, precious fabrics and Iranian green marble. In the luxurious surroundings of the hotel's Dongyin/Yuanxia restaurant, Yao serves refined versions of authentic local dishes.

*'He has displayed his mastery of chinese cuisine at banquet receptions, cooking for top dignitaries'*



SUNDAY 29<sup>TH</sup> JANUARY 2017

## ANA ROŠ

### HIŠA FRANKO

Valter Kramar s.p.  
Staro selo 1, 5222 Kobarid, Slovenia  
00386 5 389 4120  
info@hisafranko.com  
www.hisafranko.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



**A**na Roš is a polymath. She speaks five languages, skied for Yugoslavia from the age of seven and has studied both dance and diplomacy. But it's food that's she dedicated her life to, inspired by the spices, aromas and fragrances she first discovered during childhood family holidays.

After meeting her husband Valter while studying in Italy, the couple embarked on a gastronomic trip that took them to the best restaurants in the world including el Bulli, The Fat Duck and El Cellar de Can Roca. After an intense period of experimenting in her own kitchen, Roš opened Hiša Franko with Valter (taking the restaurant over from Valter's parents) in a country house outside the town of Kobarid in the thickly wooded and stunningly beautiful countryside of the Soca Valley in the far west of Slovenia, the region where she and Valter both grew up.

*'Roš has emerged as a leading national and international culinary figure'*

At various times over the last century, Hiša Franko has been a roadside inn, a village mill, a First World War hospital and an agricultural estate. For the last 16 years, it's been home to three generations of Roš's family in addition to being an idiosyncratic restaurant with rooms complete with herb, flower and vegetable garden and trout creek. Inside, the



dining room is decorated in warm, earthy tones while outside, the large terrace overlooks the breathtaking valley.

The completely self taught Roš says she takes an 'almost scientific' approach to dishes like mountain dog-rose with fermented cottage cheese, millet and roe buck that focus on local ingredients sourced from within walking distance of the restaurant, but that also incorporate influences from nearby Italy and spices from her travels. Pasta might be topped with sheep's milk cottage cheese, langoustines, black trumpets and bone marrow or foie gras, smoked apples, tonka sauce and long pepper. Foraged ingredients

pepper the menu such as fallopia japonica (Japanese knotweed) that Roš serves with trout accompanied by wild berries and buttermilk; or pimpinella (a plant in the carrot family) that complements a dish of langoustine and watermelon.

Roš has emerged as a leading national and international culinary figure with her own series on Slovenian TV and a number of documentaries about her and the restaurant including an episode of the acclaimed Netflix series Chef's Table. She is the only female chef to have participated in the international Cook it Raw experimental culinary programme.







MONDAY 30<sup>TH</sup> JANUARY 2017

## JUSTIN COGLEY

**AUBERGINE**  
L'Auberge Carmel  
Monte Verde at Seventh  
Carmel-by-the-Sea, California 93921  
+1 831 624 8578  
www.auberginecarmel.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



TUESDAY 31<sup>ST</sup> JANUARY 2017

## JAMES CLOSE

**THE RABY HUNT INN & RESTAURANT**  
Summerhouse, Near Darlington  
County Durham DL2 3UD  
+44 (0)132 537 4237  
enquiries@rabyhuntrestaurant.co.uk  
www.rabyhuntrestaurant.co.uk

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



Justin Cogley is the king of Californian coastal cuisine. Since taking over the reins at Aubergine, the fine dining restaurant of the luxury L'Auberge hotel in the picturesque beach city of Carmel-by-the-Sea on the Monterey Peninsula, Cogley has scooped up numerous awards for his modern, inventive cooking. Not bad for a former professional international figure skater.

Cogley skated away from touring Asia, Australia and Europe with Disney on Ice with a wealth of culinary experiences, picked up from visits to restaurants and food markets during his travels. On his return to the US, he enrolled at the Western Culinary Institute and began working in restaurants in Portland, Oregon. After graduating with honours in 2005, he went to work for the late Charlie Trotter at his fine dining restaurant in Chicago, one of the most acclaimed and influential in the history of American cuisine, where he rose to the position of Chef de Cuisine. Cogley went on to become executive sous chef of the high-end

Elysian Hotel in Chicago (now the Waldorf Astoria) before relocating to Carmel.

With the ocean just five blocks from his kitchen door, Cogley is a keen forager, collecting seaweeds and wild mussels from the shore and even stopping during his tri-athlete training runs from Carmel to Big Sur to pick red sorrel, nasturtium and mushrooms along the trail. Such is his passion for the bounties of the sea,

*Forbes Travel Guide describes a meal at Aubergine as a 'gastronomic adventure'*



Cogley created the Rediscovering Coastal Cuisine culinary event where he invites chefs from around the US to collaborate on a 12-course tasting menu that celebrates the biodiversity of the California Central Coast.

Cogley's contemporary and sophisticated seafood-led dishes served in the hotel's intimate and smartly appointed dining room might include oyster with seawater and caviar; crab with green strawberry and mussel 'frost' and abalone with lettuce and white tea. Forbes Travel Guide describes a meal at Aubergine as a 'gastronomic adventure' in which Cogley displays 'artistry and imagination' while Travel and Leisure said dinner at Aubergine is a 'Don't miss' on a trip to Carmel.

Cogley's numerous accolades include Grand Chef Relais and Châteaux, Food and Wine magazine's Best New Chef and James Beard Foundation Awards Best Chef nominee. Under Cogley's direction Aubergine has won Wine Spectator's Best of Award of Excellence and Forbes Travel Guide's highest 'five-star' rating.

James Close has recently been recognised as one of the leading chefs in the UK with the award of two Michelin stars. He was the only new two starred chef in the 2017 guide and is one of only 21 chefs in the entire country to hold the prestigious accolade. In addition, Close was named Chef of the Year 2017 by the Good Food Guide for his 'talent and commitment to excellence'.

Not bad for a self-taught chef who started out as a pro-golfer at Thirsk golf course before moving to London to work as a labourer. His only professional chef experience before opening Raby Hunt with his family in 2009 was catering weddings at Headlam Hall in Darlington where his main duties were 'washing up and cutting carrots'. Within three years of opening the restaurant, Close bagged his first Michelin star.

Occupying a handsome, ivy-clad 19th century inn located on an old drovers road in the

quiet hamlet of Summerhouse in the North East of England, Raby Hunt is a 30-seat restaurant with rooms. The cosy dining room is clean, modern and inviting with white painted walls, polished wood flooring and floral patterned upholstered chairs.

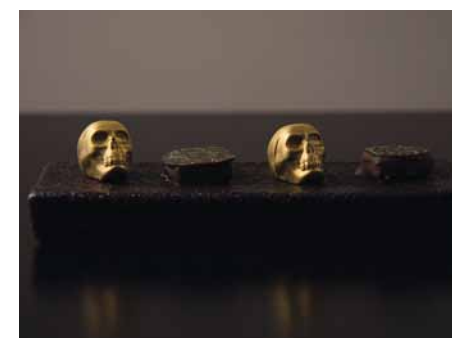
*'James Close has recently been recognised as one of the leading chefs in the UK with the award of two Michelin stars'*

Close cites a meal at leading avant garde Spanish restaurant El Celler de Can Roca in Girona as the experience that made him decide to become a chef. His five and ten-course seasonally-led tasting menus created from local ingredients share the modernist sensibilities of the establishment that inspired him. The perfectly balanced progression of

visually stunning dishes, all 'inspired by simplicity' might start with something raw, perhaps a slice of scallop with grapefruit and be counter balanced by a richly tempting salt crust cooked artichoke skin stuffed with an offal ragu and topped with frozen duck liver parfait. Vegetables are as core to the menu as meat and fish, as exemplified by the exquisite signature salad made of 28 different, carefully prepared vegetables, herbs and flowers.

In his review, Observer restaurant critic Jay Rayner called Close an 'impressive young chef with some very good ideas', picking out duck breast with ragu of offal with crushed hazelnuts and sea bream with cod's roe cream and spinach for particular praise.

In addition to holding two Michelin stars, Raby Hunt is placed at 42 in the Top 50 of the Good Food Guide and has been named 17th best restaurant in the country by the Sunday Times and is Living North Restaurant of the Year. James Close is listed in Debrettes.





WEDNESDAY 1<sup>ST</sup> FEBRUARY 2017

## CALIFORNIA BOYS

**JUSTIN COGLEY – L'AUBERGE** see page 62 for profile

**BEN SPUNGIN – SIERRA MAR RESTAURANT**

Post Ranch Inn • 47900 Highway 1, Big Sur, California 93920 • +1 831 667 2800 • reservations@postranchinn.com • www.postranchinn.com

**TONY BAKER – MONTRIO BISTRO**

414 Calle Principal, Monterey, California 93940 • +1 831 648 8880 • www.montrio.com • www.bakersbacon.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £130 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### BEN SPUNGIN

**B**en Spungin is one of the leading pastry chefs on America's West Coast. His wildly inventive, playful and surprising desserts that have included ice cream infused with oak wood and bark, 'illicit sweets' (chocolates that resemble recreational drugs) and candies modelled after lipsticks have graced the tables of some of California's best restaurants.

He started his culinary career at 16 working at Fosters Market, an acclaimed gourmet food market and cafe in North Carolina before attending the New England Culinary Institute



in Montpelier, Vermont. His first job after culinary school was in the pastry section of the world famous three Michelin-starred French Laundry in the Napa Valley.

*'He started his culinary career at 16 working at Fosters Market'*

Spungin developed an interest in wild and foraged ingredients while working as pastry chef at the Post Ranch Inn in Big Sur, something that has influenced his work ever since. During his eight year stint as pastry chef at Bernardus



Lodge in Carmel Valley, California, Spungin built relationships with local foragers and farmers in order to create dishes that better reflected the region.

Following a stint as Corporate Executive Pastry Chef of Coastal Luxury Management, working within the company's portfolio of restaurants that includes Restaurant 1833 in Monterey, Spungin has returned to the Post Ranch Inn where he serves his signature glass dome-covered Chocolate Terrarium made with chocolate mousse cake, garden mint ice cream, edible plants, herbs and flowers and a chocolate streusel made to resemble earth.



### TONY BAKER

**B**ritish-born Tony Baker wears not just the executive chef of Montrio Bistro in Monterey but has carved out a niche for himself as the baron of Californian bacon, supplying Baker's Bacon to the food service industry since 2011. He's also known locally as the 'Artichoke Chef' because of his long-standing relationship with artichoke growers Ocean Mist.

Baker graduated culinary school in Bristol in 1989 and went on to work at Hintlesham Hall



and Lucknam Park Hotel before moving to America in 1994, where his first job was with Downtown Dining Group. Since 2000, Baker has celebrated local produce as Chef and Partner at the award winning Montrio Bistro, set in an historic converted firehouse in Monterey. The seasonal menu puts the focus on sustainable

*'Baker has celebrated local produce at the award winning Montrio Bistro'*



ingredients supplied by the area's local farmers, ranchers and fishermen in dishes such as wild Salmon with carrot and potato confit and beer braised veal cheeks.

Baker's many awards include the United Fresh Produce Excellence Award, the American Culinary Federation's Celebrated Chef of the Year Award and Edible Magazine's Chef of the Year-Monterey. Baker is a popular figure on local Californian radio and television and has appeared on national television as the face and voice of the Ove Glove and the Pogo Whisk.

THURSDAY 2<sup>ND</sup> FEBRUARY 2017

## ISAAC McHALE

**THE CLOVE CLUB**

Shoreditch Town Hall

380 Old Street, London EC1V 9LT

+44 (0)207 729 6496

hello@thecloveclub.com

www.thecloveclub.com

7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£130 per person

Wines to complement every dish are carefully

selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



The Paddington in Sydney) and James Lowe (now chef/proprietor of Lyles, London) to form the Young Turks collective and cooking at pop up events around London together.

McHale found a permanent base for The Clove Club in 2013 in the grand surroundings of Shoreditch Town Hall, a 19th century Grade

The Clove Club (customers travel from all over the world to sample McHale's food), bagging a table in the restaurant at short notice can be tricky. But that's where the bar comes into its own. Pull up a stool and enjoy the signature buttermilk fried chicken and pine salt with an inventive and carefully made

*'McHale can be found in the kitchen, creating up-to-the-second, modern dishes such as raw Orkney scallop, clementine, brown butter and Perigord truffle'*

**I**saac McHale has taken The Clove Club from its modest East London supper club origins to a Michelin star and 26th in the World's 50 Best Restaurants rankings in just over five years. It's an astonishing achievement, but like all overnight successes it's one based on hard work, drive and ambition. The Scottish chef began his career working in restaurants in Glasgow and went on to learn from the very best, spending six years in the kitchen at two Michelin-starred The Ledbury with Brett Graham and interning around the world at Marque in Sydney, In De Wulf in Belgium and Noma in Copenhagen as well as with Tom Aikens in London.

In 2010, McHale launched The Clove Club in the Dalston flat he shared with two former DJs, Daniel Willis and Johnny Smith, serving the likes of mackerel, nasturtium and burnt puree to an adoring crowd. The buzz around McHale increased when he teamed up with chefs Ben Greeno (now executive chef of

Il listed building with high-coved ceilings and Doric columns. With business partners Willis and Smith working front of house, McHale can be found in the bare, modern restaurant's open kitchen that's simply decorated with cerulean-coloured ceramic tiles, creating up-to-the-second, modern dishes such as raw Orkney scallop, clementine, brown butter and Perigord truffle.

Such is the popularity and reputation of

cocktail such as Give Bees a Chance made with honey, lemon, egg white and vodka.

With so much achieved in such a short time, it seems churlish to wonder what McHale might do next. He seems in no rush to exploit the TV and book opportunities that have been coming his way and there is no news yet of a second restaurant. But with a dynamic and ambitious character like McHale, you'd be advised to watch this space.







FRIDAY 3<sup>RD</sup> FEBRUARY 2017

## SHINICHIRO TAKAGI

**ZENIYA**  
2-29-7 Katamachi, Kanazawa-shi  
Ishikawa 920-0981, Japan  
+81 76 233 3331  
zeniya@relaischateaux.com  
www.zeniya.co.jp

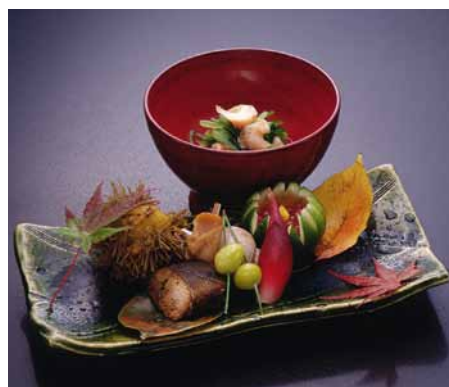


7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**C**hef Shinichiro Takagi is chef/patron of the acclaimed Zeniya restaurant in Kanazawa, his native city on the west coast of Japan. Takagi uses fresh, local fish and other ingredients from his home region of Ishikawa prefecture for his superlative Kaiseki-inspired cuisine.

After completing a bachelor's degree in commercial science at Nihon University, Takagi followed the family passion for food (his late father was a chef, as is his younger brother who also works at Zeniya) and undertook culinary training at Arashiyama Kitcho in Kyoto, one of the most lauded and exclusive restaurants in Japan. Aged 27, Takagi returned home and joined the kitchen brigade at Zeniya and was appointed executive chef five years later.

Named after Zeniya Gohei, a Kaga merchant from the late Edo period who was a pioneer of overseas trade, the restaurant boasts a traditional Japanese interior with a counter



with seven stools, where the chef spends the majority of his time, serving his 10-course tasting menus on classic Japanese lacquerware directly to diners. There are also eight private dining rooms at the back of the restaurant for a more intimate dining experience.

Takagi's multi-course dinners, paired with sake, are inspired by the traditional meals served



like to eat and if you've been to other restaurants in the area so that chef Takagi can plan a bespoke menu based on seasonal produce from the market that day. Favoured ingredients include the roe of fish caught in the Sea of Japan, abalone that's slow-simmered until meltingly tender and rare regional mushrooms.

*'A meal at Zeniya is a true zen moment, one never to be repeated that requires the full presence of mind'*

before Japanese tea ceremonies and are created individually for each customer. So a meal at Zeniya is a true Zen moment, one never to be repeated and that requires the full presence of mind of both chef and customer.

When you make a reservation at Zeniya, you will be asked a series of questions such as where you come from, what you don't

Takagi has lectured at the prestigious Tsuji Culinary Institute in Osaka and Tokyo. He is active on the international gastronomic scene, travelling abroad to cook his Kaiseki food and participate in culinary events. He has cooked alongside Alain Ducasse and Guy Savoy at a charity banquet in Paris to help victims of Japan's earthquake and tsunami.



SATURDAY 4<sup>TH</sup> FEBRUARY 2017

## ATUL KOCHHAR

**BENARES**  
12a Berkeley Square House  
Mayfair, London W1J 6BS  
+44 (0)207 629 8886  
reservations@benaresrestaurant.co.uk  
www.benaresrestaurant.com

7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



**A**tul Kochhar is one of the leading chefs of his generation. In 2001, he was the first Indian chef in the world to win a Michelin star which he achieved as head chef of Tamarind in Mayfair. He repeated the feat in 2007 at his own Berkeley Square restaurant Benares and has retained the award ever since. Born in Jamshedpur, eastern India, Kochhar trained in Delhi with the world famous Oberoi hotel group before moving to London in 1994.

Kochhar has elevated and refined Indian food, recreating it for a fine dining experience without sacrificing any of its essential character, changing perceptions about and increasing awareness of one of the world's finest cuisines into the bargain. The Telegraph has described his food as 'sensational' and raved about the 'outstanding quality' of the ingredients, Matthew

Fort has called Kochhar 'the spice artist'. Fans of Kochhar's distinctive cooking include fellow Michelin starred chefs Gordon Ramsay and Tom Kerridge.

Step into the entrance hall of Benares and you leave behind the thrum and thrust of London for somewhere altogether more calm and exotic. Walk past the traditional wood carvings and the modern mural depicting a scene on the banks of the river Ganges in the holy Indian city of Benares that the restaurant takes its name from and ascend the stairs to the contemporary bar and restaurant with its decorative pool, textured walls and private chef's table.

Kochhar fuses British ingredients with Indian spicing to create carefully presented plates such as New Forest venison served with a pot of venison biryani, sauteed kale with chestnuts and oyster mushrooms and a highly original and delicious chocolate curry or a witty starter of tandoori pickling spiced pigeon. You'll also find traditional Indian classics such as tandoori murg



*'Fans of Kochhar's distinctive cooking include fellow Michelin starred chefs Gordon Ramsay and Tom Kerridge'*

(Old Delhi-style tandoori chicken with mango and mint dressed salad) on the menu too.

Kochhar is a familiar TV face from his numerous appearances on programmes such as Saturday Kitchen, Masterchef and Great British Menu. He is the author of four cookery books: Simple Indian; Fish Indian Style; Atul's Curries of the World and Benares: Michelin Starred Cooking. In addition to his flagship London restaurant Benares, his growing restaurant empire now includes Benares Madrid; Rang Mahal, Dubai; NRI (Not Really Indian) and Lima in Mumbai; Sindhu in Marlow and aboard the Oriana, Aurora, Arcadia, Ventura at East, Azura and Britannia P&O cruise ships and Indian Essence in Kent.







SUNDAY 5<sup>TH</sup> FEBRUARY 2017

## NIGEL HAWORTH

### NORTHCOTE

Northcote Road  
Langho, Blackburn BB6 8BE  
+44 (0)1254 240555  
reception@northcote.com  
www.northcote.com



7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price



chef's job at Northcote Manor in March 1984 (as it was then known) and never looked back.

Black pudding and buttered pink trout with mustard and nettle sauce is a longstanding signature dish that is robustly northern, yet retains a certain delicacy – it delivers big flavours but with refinement and cleverly balances tradition with modern sensibilities. It's a good signifier for the Northcote culinary style that ranges from a highly seasonal milk fed Herdwick spring lamb with buttermilk, whey, garden peas and mint to a luxurious assembly of roasted Orkney scallop, Perigord truffle and chives.

*It's about partnerships  
in mind and soul  
that will allow us to push to  
the next level and keeping  
a team together that's  
harmonious'*

"This year, the goal is to work with the garden in a biodynamic way with all produce from an organic source. The garden will dominate the way forward with vegetables coming to the fore," says Nigel. "I've got a great garden team here, led by Phill Dewhurst and we're working with Gazegill Organics in Rimington, a co-operative in Manchester and satellite nurseries that are growing organic products. We're also becoming more self sufficient by making our own butter and ricotta and curing more meat and fish ourselves. It's all about partnerships in mind and soul that will allow



us to push to the next level and keeping a team together that's harmonious."

In addition to retaining a Michelin star for over 20 years, Northcote was named AA Hotel of the Year 2017. Nigel has become a popular, jovial presence on British TV screens with appearances on shows such as Yes Chef, Saturday Kitchen, Sunday Brunch, Master Chef and a winning appearance on the 2009 series of Great British Menu. Nigel is also planning to write a British cookbook in the near future.



**N**igel Haworth has been the driving culinary force behind Northcote for more than 30 years and has made Langho a place of gastronomic pilgrimage for foodies from all over the country. His championing of regional British produce and traditional British dishes has helped define the path of modern British cooking, inspiring countless chefs across the country to follow his local, seasonal model.

From humble beginnings as a student at Rossendale Catering College in Lancashire, Nigel worked at the Royal Berkshire Hotel in Ascot, Gleneagles in Scotland and London's Grosvenor House Hotel before spending five years in Switzerland. After a three year sojourn as lecturer at his old college, Nigel took the head

### Serious injury

It could happen to anyone. Even a famous chef like Heston Blumenthal. Thankfully, when lives fall apart Hospitality Action is there to pick up the pieces. If you need support or would like to help visit [www.hospitalityaction.org.uk](http://www.hospitalityaction.org.uk)





# Our OBSESSION ...is Kitchens

**As Obsession gears up for its 17th event, we hear from Darren Lockley, Head of Region at Electrolux Professional – the event's headline sponsor for the second year in a row and long-term partner in the kitchens of Northcote.**

## Reflecting on 2016

Last year was our first time at Northcote for Obsession and it was a fantastic experience to be part of. It's not often that so many of the world's top chefs gather for a true festival of gastronomy, and we were delighted to play a part.

From an Electrolux Professional point of view, we take particular pride in the event given our long-standing relationship with Nigel Howarth and Lisa Goodwin-Allen at Northcote, following their decision to redesign the restaurant's main kitchen with our thermaline range of professional kitchen equipment.

Northcote itself has been flying the flag for British fine dining for 30 years, and it is incredibly exciting to see the highly precise level of cooking Northcote's chefs undertake on our own equipment. We saw this first hand during Obsession 16, when the kitchen was visited and used by some of the world's most talented – and culinary diverse – chefs. It is not often you see your catering equipment being put through its paces by a three michelin-star chef cooking modern Italian food one night, and then another three-star chef cooking Japanese haute cuisine a few nights later, with a host of supremely talented chefs in between.

We took great pride that our equipment was able to provide a platform for 18 chefs to deliver such fantastic food over the course of Obsession 16, and we are very much looking forward to seeing what culinary creations the 2017 line-up will produce.

**Beyond the Pass: Bradley Creese, Training & Development Chef for Electrolux Professional, on his time in the Obsession kitchen**

"I was there the day of two-Michelin starred chef, Arnaud Bignon (The Greenhouse, Mayfair).

"I found the whole experience fascinating. The meticulous detail of the dishes and professionalism of the chefs in their preparation and service was amazing to see.

"I split my time throughout the day observing the chefs in the kitchen, before helping on the vegetable section – which included practices as delicate as removing leaves from Brussel sprouts without tearing them. I was also involved with cooking the monkfish for the fish course during service.

"Arnaud's team were so well organised they didn't require much help, but it was fantastic to be a part of it on the day. Obsession is a perfect description for the event. Without that level of 'obsession', the evening and food would not be up to the standard it was."

## Electrolux and Northcote: the perfect partner

The relationship between Northcote and Electrolux Professional is much more than an event sponsor, or even an equipment supplier. When Nigel and Lisa first approached us about helping them redesign the kitchen at Northcote, we knew it would be the start of a long-standing partnership that would, like the kitchen, keep evolving.

Nigel approached us for the kitchen redesign following a number of collaborations in London, and we were delighted to be able to be a part of the project. We invited both Lisa and Nigel to our Swiss thermaline factory to show how our equipment could be directly tailored to their demands, and this proved crucial to securing the contract.

For example, Nigel was keen to limit the number of pans used and switch to a more direct cooking approach. To accommodate this, we designed a bespoke made-to-measure island featuring to planchas, each with four independently controlled zones; two induction hobs; a bain marie; and a rise and fall salamander grill.

Northcote's thermaline system also boasts two tilting ProThermatic braising pans, which act as an ideal 'multipurpose system' to boil, braise, griddle, steam or pressure cook; as well as create stocks and broths, all in the same appliance. The control panel also enables the extensive team of chefs at Northcote to add up to 1,000 recipes using the programmable features, facilitating consistency across staff rotations.

Finally, no modern kitchen would be complete without the backing of a state of the art combi oven and Haworth used this knowledge to install an air-o-steam Touchline combi oven from Electrolux Professional with an accompanying blast chiller in stacked formation.

In short, the kitchen at Northcote is one of our flagship installations in the UK. As a catering equipment manufacturer, we want to be able to deliver much more than products to customers; Northcote is a great example of this as we see both Nigel and Lisa as partners in a constantly evolving relationship. The Obsession series epitomises this, and we hope that our thermaline range goes above and beyond kitchen equipment, but becomes a platform from which some of the best chefs in the world can showcase their creations to UK diners, in one of the nation's most highly-regarded restaurants.

## Electrolux Professional relationship – Nigel Howarth, Chef Patron at Northcote

"We've been working with Electrolux for a number of years, and they were absolutely central to the redevelopment of our main kitchen here at Northcote. From the initial meetings, through to hosting us at their manufacturing site in Switzerland, we knew from the outset that we could achieve the bespoke level design and robustness needed to continue the evolution of Northcote and its food. This kitchen is truly put under the microscope during Obsession, as we would not invite some of the best chefs of the world to cook in our kitchen if we were not confident it would deliver everything needed to accommodate each individual – and often wildly different – cooking style. With our thermaline suite, I'd like to think our guest chefs have everything at their disposal to bring a taste of their own restaurants here to Northcote."

**Electrolux Professional is the only food service solutions provider worldwide offering a complete range of high-performance products for professional kitchens and laundry under the same brand. Electrolux Professional provides best-in-class solutions and innovative products with excellent features and services to meet the needs of even the most demanding customers and which are frequently used under the same roof, working 'hand in hand' in businesses such as hotels and in hospitals.**