

58 RESTAURANTS JOIN DiRōNA RANKS



Mark Picone, Executive Chef at Mark Picone at Vineland Estates - Vineland, Ontario, Canada; Rob Klink, Chef at the Oceanaire Seafood Room - Washington, DC; Joseph Friel, Executive Chef for Beau Rivage properties, Port House - Biloxi, MS; Brad Price, Executive Chef, and Leonard Logan, Jr., Owner, Elizabeth's Cafe & Winery - Duck, NC

Every year, trained inspectors visit restaurants throughout North America, Mexico and Canada searching incognito for restaurants that measure up to DiRoNA standards. This year they found 58. In each of the restaurants listed below, every facet of the dining experience (determined during an anonymous 75-point inspection) is impeccable, all day, every day. From the flatware and place settings to the wait staff and food — Distinguished Restaurants of North America are, indeed, distinguished. At the Grand Awards Gala on October 1, 2003, in Montreal, Quebec, Canada, we will honor these proud 2004 Award of Excellence recipients.

30° Blue, Panama City, FL
Owner: Bill Spann

95 Cordova Restaurant & Cobalt Lounge, St. Augustine, FL
Owned by Kessler Corporation

Bistro AIX, Jacksonville, FL
Owners: Tom Gray, Mike & Terry Scheider, Scott & Anne Riley

Alice's at La te da, Key West, FL
Owner: Alice Weingarten

Beach Walk Café, Destin, FL
Owner: Tim Creehan

C Restaurant, Vancouver, British Columbia, Canada
Owner: Harry Kambolis

Campania, Charlotte, NC
Chef/Owner: Ciro Marino

Chardonnay Restaurant, Naples, FL
Owner: Rene Nicolas

Charley's Steak House & Market Fresh Fish, Tampa, FL
Owner: Ron Woodsby

Chicago Chop House, Chicago, IL
Owners: Bill Ferrari, Susan Gayford & John Pontarelli

Circa 1886, Charleston, SC
Owner: Rick Widman

Cité at the Top of Lake Point Tower, Chicago, IL
Owner: Evangeline Gouletas

Commander's Palace, Las Vegas, NV
Owner: Brad Brennan

DiSalvo's Station Restaurant, Latrobe, PA
Owner: Joseph DiSalvo

Eddie Martini's, Milwaukee, WI
Owner: Joe DeRosa

Elizabeth's Café & Winery, Duck, NC
Owner: Leonard Logan, Jr.

Emeril's, Orlando, FL
Owner: Emeril Lagasse

Gerard's Place, Washington, DC
Owner: Michelle Panguag

Giovanni's, Jacksonville Beach, FL
Owner: Giovanni Acireale

Jack Binion's Steakhouse, Robinsonville, MS
Owner: Jack Binion

Jeffrey's, Austin, TX
Owners: Ron & Peggy Weiss & Jeff Weinberger

La Bergerie, Alexandria, VA
Owner: Laurent Janowsky

La Cachette Restaurant, Los Angeles, CA
Owner: Jean Francois Meteigner

La Chronique, Montreal, Quebec, Canada
Owner: Marl De-Canck

Larkspur, Vail, CO
Owner/Chef: Thomas Salamunovich

Lawry's The Prime Rib, Chicago, IL
Owned by Lawry's Restaurant, Inc.

Lawry's The Prime Rib, Beverly Hills, CA
Owned by Lawry's Restaurant, Inc.

Le Cirque, Las Vegas, NV
Owner: Sirio Maccioni

Le Parchemin, Montreal, Quebec, Canada
Owner: Mario Degioanni

Les Remparts Restaurant, Montreal, Quebec, Canada
Owner: Dimitri Antonopoulos

L'Etoile, Madison, WI
Owner/Chef: Odessa Piper

Maestro, McLean, VA
Owned by the Ritz-Carlton Corp.

Manoir Hovey, North Hatley, Quebec, Canada
Owners: Stephen & Kathy Stafford

Mark Picone at Vineland Estates, Vineland, Ontario, Canada
President/Owner: John M. Howard

McCrary's, Charleston, SC
Owner: Tradd Newton; Chef/Owner: Michael Kramer

Michel's Christiania, Ketchum, ID

Owner: Michel Rudigoz

Old Hickory Traditional Steakhouse, Nashville, TN
Owned by Gaylord Hotels

ONEcups Brasserie, New York, NY
Owned by Smith & Wollensky Restaurant Group

Ristorante Paradiso, Lake Worth, FL
Chef/Owner: Angelo Romano

Patroon, New York, NY
Owner: Ken Aretsky

Picasso, Las Vegas, NV
Owned by MGM Mirage Group

Port House, Biloxi, MS
Owned by MGM Mirage Group

Raincity Grill, Vancouver, British Columbia, Canada
Owner: Harry Kambolis

Ristorante DaVinci, Montreal, Quebec, Canada
Owner: Salvatore MazzaFerro

RingSide Steakhouse Glendoveer, Portland, OR
Owner: Craig Peterson

Seagar's, Destin, FL
Owned by Sandcastle Resort Inc.

Side Berns, Tampa, FL
Owner: David Laxer

Smith & Wollensky, Chicago, IL
Owned by Smith & Wollensky

Restaurant Group

Smith & Wollensky, Las Vegas, NV
Owned by Smith & Wollensky Restaurant Group

Sonoma Restaurant, Princeton, MA
Owner: Bill Brady

Stars Waterfront Café, Ocean Isle Beach, NC
Owners: Tripp Sloane & Debbie Sloane Smith

The Brewster Inn, Cazenovia, NY
Owner: Richard Hubbard

The Caucus Room, Washington, DC
Owners: Larry Work & Michael Sternberg

The Cliff House Dining Room, Manitou Springs, CO
Owner: Jim Morley

The Dining Room at the Mt. Washington Hotel & Resort, Bretton Woods, NH
Owned by the Mt. Washington Hotel & Resort

The Flagler Steakhouse, Palm Beach, FL
Owned by The Breakers Hotel

The Oceanaire Seafood Room, Washington, DC
Owner: Hal Hect

TSIRCO Restaurant & Jazz, Montreal, Quebec,

Herb Crusted New Zealand Rack of Lamb ala DiSalvo

Compliments of DiSalvo's Station, 325 McKinley Avenue, Latrobe, PA 15650, (724) 539-0500



INGREDIENTS

Baby New Zealand Rack of Lamb;
French-cut into 4 individual chops
Fresh herbs (finely chopped): Basil, Mint, Oregano, Rosemary, Salt and Pepper
2 oz. flour
4 cloves garlic (finely chopped)
1 cup olive oil
1 cup honey
1 cup raspberry vinegar
1 cup Pignoli nuts (roasted)
¼ lb. of crumbled Fontinella cheese
1 pt. fresh raspberries
Mixed greens (any assortment)
2 slices of Parma Prosciutto

PREPARATION

Trim and French-cut lamb rack into 4 individual chops. Mix all fresh herbs and salt and pepper together in a bowl and transfer to flat dish. Dredge each individual lamb chop in flour. Press individual lamb chop into herb mixture until well coated. Heat skillet with olive oil and sauté lamb chops until cooked to preferred doneness. Transfer chops into plate and set aside.

Lower heat on skillet and deglaze pan with raspberry vinegar, honey and olive oil, creating a hot emulsion, and season with salt and pepper to taste. Place mixed greens on presentation plate wrapped with Parma Prosciutto to form a bouquet. Drizzle hot raspberry dressing over greens and arrange lamb "lollipops" on the greens. Sprinkle Fontinella cheese and Pignoli nuts around the plate to garnish.