Marine Room chefs pay visit to Newcomers Club $_{\mbox{\scriptsize Mar}\,3,\,2010}$

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The La Jolla Newcomers Club hosted a gourmet cooking event on Feb. 24 at the home of Nancy and Irwin Frank with a visit from chefs Bernard Guillas and Ron Oliver of the Marine Room. The club members took recipes from the chefs' new cookbook, "Flying Pans, One World, Two Chefs," and prepared the dishes. After dinner the chefs delighted the group with tales of their international travel experiences and behind-the-scenes stories of restaurant operations.

Event committee members Nancy Frank, Janice Farnow, Marla Simon and Ruth Yansick worked with the chefs beforehand to plan and choose the featured dishes. These included Ahi Tuna Lollipops prepared by Nancy Frank and Ruth Jacobowitz; Chicken Skewers prepared by Linda Low, Gillian Goldstein and Judy VanBrocklin; Maple Scented Cremini Mushrooms prepared by Rich Wolf, Harriet Prenner and Eleanor Shorter; Oregon Goat Cheese Walnut Soup prepared by Beryl Flom, Myrna Farkas and Sheila Dershowitz; Apricot Ginger Glazed Tasmanian Salmon prepared by Pam Filley, Roberta Saunders and Janice Farnow; Chocolate Kahlua Tart prepared by Marla Simon and Stephanie Shapiro; and Sardinian Almond Biscotti Torte prepared by Julie Smith and Sarah Forster.



Chefs Bernard Guillas and Ron Oliver pose with hosts Nancy and Irwin Frank. Photos by Tom Smith



Linda Low and Eleanor Shorter







The group dines on recipes prepared by members from the celebrity chefs' new cookbook.