



(Left to Right)
 Executive Chefs
RALF DAUNS
THE TEAHOUSE
RESTAURANT and
PIERRE DELACOTE
SEASONS In The Park

Pierre Delacôte
SEASONS
IN
PARK

Vancouver's landmark parks host two spectacular restaurants. The Teahouse at Ferguson Point in Stanley Park overlooking English Bay and the Northshore mountains is the first place to take visitors. Meet charming Executive Chef Ralf Dauns. German-born ("my parents had a B&B and vineyard in the Moselle")... his impressive credentials include stints in Germany, Switzerland, London, Chicago, Nairobi, Ontario... now firmly ensconced at The Teahouse. Chef Dauns introduces a new menu in May ("warm summer salads... cold soups...") continuing Teahouse classics (Cream of Carrot Soup, Stuffed Mushrooms, Rack of Lamb). What does this talented Chef like to eat? "A nice Schnitzel with potatoes... and anything mit Schlag!" Now... over to Queen Elizabeth Park... up the road to Seasons. The city-skyline and mountain view is breath-taking. Meet Executive Chef Pierre Delacôte. This lively Alsatian exudes energy... a free spirit with firm control in the kitchen... Westcoast-style. This passionate Frenchman cooked in France, Switzerland, New Caledonia (age 20... Chef for French Consul Général... amid Louis IV furniture and chandeliers")... Quebec... came '86 Expo... joined The Teahouse... now Seasons. Great Dishes of Pierre's: Golden Mantle Oyster Stew, Peppered Ahi Tuna, Steamed Manila Clams in Black Bean Sauce... and his fabulous cake! (see photo) This lively Chef adds a thought - "If you want to be happy... you must have passion." Pierre must be happy.

THE TEAHOUSE CREAM OF CARROT SOUP

Begin your meal at THE TEAHOUSE RESTAURANT in Stanley Park...at a window table with an unrivaled view from Ferguson Point... with this famous soup. Serves 6.

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| 1/3 CUP (75ml) BUTTER | SALT AND PEPPER |
| 1 CUP (250ml) CHOPPED ONION | 2 TBSP (30ml) BUTTER |
| 2 LBS (1kg) CARROTS, PEELED AND SLICED | 1 TBSP (15ml) FLOUR |
| 1/4 CUP (60ml) SUGAR | 2/3 CUP (150ml) WHIPPING CREAM |
| 1/2 TSP (2ml) THYME | 2 TBSP (30ml) UNSALTED BUTTER |
| 4 CUPS (1L) CHICKEN OR VEGETABLE STOCK | CREAM |

Sauté onions in butter until translucent ● Add carrots, sugar, thyme, stock. Add salt and pepper to taste ● Cook 30 minutes ● Drain, reserving liquid ● Purée carrots ● In a stock pot, prepare a roux by melting the butter, adding flour, and cooking 3 minutes ● Add carrot purée plus enough reserved carrot-liquid to adjust to desired consistency ● Add cream, heat through gently, remove from heat and add the final butter to create rich and creamy finish ● Taste for seasonings ● Serve hot, garnished with a swirl of cream over each portion.

EXECUTIVE CHEF PIERRE DELACOTE'S CITRUS-CAPUCCINO MOUSSE CAKE

Chef Pierre Delacôte's magnificent cake is a SEASON'S specialty. First...try it at SEASONS! And...when the mood strikes...here is his recipe. Serves 10-12.

FOR THE SPONGE CAKE:

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| 4 LARGE EGGS | 3/4 CUP (115gr) FLOUR |
| 3 EGG YOLKS | 1-1/3 TSP (12gr) GROUND ESPRESSO BEANS |
| 1/2 CUP PLUS 2 TBSP (140gr) SUGAR | 2 TBSP (30ml) LIQUID ESPRESSO |

Beat eggs, yolks and sugar over simmering water to "ribbon" stage, 12-15 minutes ● Sift flour and ground espresso, and fold into egg mixture ● Add liquid espresso ● Pour batter into a buttered 9" (23cm) springform pan. Swirl pan