

# 2015 CHEF'S BEST

TEXT BY CHARLOTTE CULINARY EXPERT HEIDI BILLOTTO  
 PHOTOGRAPHY BY PATRICIA LAURENCE

Local Chefs Showcase Talent In Support of Second Harvest Food Bank of Metrolina



Chef Tom Condron from The Liberty and Lumiere, Chef Gene Briggs of Blue Restaurant & Bar, Osso and Eight Sushi & Asian Kitchen and Chef Rocco Whalen of Fahrenheit-Charlotte with Charlotte Living's own Heidi Billotto



Chef Jeremy Bevins and Chef Philip J. Lloyd of The International Culinary School of The Art Institute of Charlotte

Charlotte is a food loving city and our plethora of talented culinarians make it easy to eat out, eat well and enjoy every bite.

Charlotte is also a very generous city, and for any food lover in the Queen City, there is nothing like eating out for a cause.

One of the great annual events in the Queen City took place on July 31, 2015. The Annual Chef's Best – a night of food and wine to benefit Second Harvest Food Bank of Metrolina.

The evening was sponsored by Harris Teeter and dozens of other contributing businesses, supporting Second Harvest with both cash and in kind donations to make this spectacular evening a reality.

The theme for 2015 was "Organic", this year placing a focus on the 2015 addition of the organically grown and manufactured produce and product to the Harris Teeter line up.

Long time friend of Second Harvest, television celebrity Maureen O'Boyle hosted the event, while Charlotte's own, Ernest Perry wielded the fast and furious action on the auction block, in the end, combined with ticket sales and contributions, to raise \$240,000 to benefit the Community Food Rescue Program of Second Harvest Food Bank of Metrolina, providing hope to hungry children and seniors.

With all of the support and helping hands involved, this is Chef's Best, and it's the talent of local chefs that makes this event all it is each year. Each chef is there to support and showcase their best. For



this annual celebration and fund raising effort, the team of presenting chefs design and demonstrate the meal course by course.

The actual cooking of each course falls to the talented team at the Charlotte Convention Center who expertly executed the entire evening.

Appetizers for the opening reception were prepared and served by a segment of Charlotte's culinary future – an up and coming team of culinary students from The Art Institute of Charlotte. The combination of flavor found in these beginning bites made for a delicious way to kick off the evening.

Local chefs showcased this year included long time Second Harvest/Chef's Best supporters Chef Gene Briggs of Blue Restaurant & Bar and Eight Sushi & Asian Kitchen; Chef Tom Condron of The

Liberty and Lumiere Restaurant who prepared the recipes for the first course and for the dessert, respectively. Chef Philip J. Lloyd and Chef Jeremy Bevins of The International Culinary School of The Art Institute of Charlotte teamed together to plan and present the seasonal salad course. Chef Rocco Whalen of Fahrenheit-Charlotte took the entrée honors. Wines for each course were paired and presented by E&J Gallo winery – a spectacular evening anyway you served it.

Here's the menu to detail the particulars, bite by delicious bite!

**First course** – Moroccan Lentil Soup by Chef Gene Briggs

**Second course** – Grilled peach and spiced pecan salad with chevre croquettes by Chefs Jeremy Bevins and Philip J. Lloyd

**Entree** – Grilled Creekstone Farms bone-in ribeye with oven dried heirloom tomatoes and arugula salad by Chef Rocco Whalen

**Dessert** – A sweet finish in the guise of a salted caramel budino with chocolate cookie crust by Chef Tom Condron

If we've whet your appétit for more, put the date on your late summer calendar for next year – it's one you really don't want to miss! In the meantime, check out other events and other ways you can help the hungry in our community by following Second Harvest Food Bank of Metrolina on Facebook or visit [SecondHarvestMetrolina.org](http://SecondHarvestMetrolina.org).