

FOOD



Photos by Sarah Rice / Special to The Chronicle

Sommeliers taste wine they will serve before the "Masters of Their Craft: Celebrating the Great Female Chefs and Sommeliers of San Francisco" dinner.

These women do it all

SF Chefs kicked off its fifth annual festivities last Sunday with "Masters of Their Craft," a multi-course dinner created by top San Francisco female chefs, matched with wines served by female sommeliers and created mostly by female winemakers.

The event, hosted by Nancy Oakes and Pam Mazzola at Prospect restaurant, raised nearly \$14,000 for the Chronicle Season of Sharing charity.

Over the past 27 years, the fund has distributed more than \$91 million to help Bay Area individuals and families experiencing unexpected life crises. It also distributes \$1 million annually to Bay Area food banks.

About 90 people gathered for the dinner, which was preceded by an hors d'oeuvres reception and followed by a dessert buffet.

The participating chefs and their dishes are listed on the accompanying menu, along with the winemakers and the matching wines.

Sommeliers pouring the wines were Haley Guild Moore (Stock & Bones), Dominique Henderson Clay and Jennifer Warren (A16), Emily Horanian (Spruce), Bianca Jimenez Rivera (SPQR), Nicole Kosta (Mandarin Oriental), Lulu McAllister (Nopa), Tonya Pitts (One Market), Petra Polakov-icova (Epic Roasthouse),



Masters of Their Craft menu

HORS D'OEUVRES

Pamela Mazzola and Nancy Oakes, Prospect/Boulevard: Purple potato "tots," lobster rolls, ricotta-stuffed squash blossoms, black rice cracker with tofu salad, steak tartare, pretzel cracker, summer truffles

FIRST COURSE

Jennifer Puccio, Marlowe/Park Tavern: Lobster, corn smoked uni and caviar

Wine: Elena Parovel: Vitovska, Carso, Friuli, Italy 2010

SECOND COURSE

Melissa Perello, Frances: Garden tomatoes, Mendocino uni, toast and cultured Butter

Wine: Heidi Schrock: Rosé, Burgenland, Austria 2012

Sarah Rich, Rich Table: Wild fennel levain with house-cultured butter

THIRD COURSE

Dominique Crenn, Atelier Crenn: Land & sea

Wine: Morgan Clendenen: Cold Heaven, "Sanford & Benedict," Viognier, Santa Barbara County 2011

FOURTH COURSE

Loretta Keller, Coco500: Local king salmon, nori paste borage broth and beech mushrooms

Wine: Gaetana Jacono: Valle dell'Acate, Il Frappato, Vittoria, Sicily, Italy 2011

FIFTH COURSE

Gayle Pirie, Foreign Cinema: Tea-smoked five-spice duck breast, plum cardamom chutney, "quacklings"

Wine: Veronique Drouhin: Domain Josph Drouhin, Chassagne-Montrachet Rouge, Burgundy, France 2009

SIXTH COURSE

Dana Younkin, Boulevard: Risotto with Australian and summer truffles, pistachios

Wine: Chiara Boschis: E. Pira &

Market), Petra Polakov-icova (Epic Roasthouse), Stevie Stacionis (Guild of Sommeliers) and Nissa Suteja (Acquerello).

Bartenders were Kate Bolton (Maven) and Sarah Trubnick (Barrel Room).

— *Miriam Morgan*



Top: Gayle Pirie of Foreign Cinema talks recipes with Lea Walker (center), also of Foreign Cinema, and April Bloomfield of the soon-to-open Tosca. **Above:** Host Nancy Oakes confers with co-chefs at the July 28 "Masters of Their Craft" fundraising dinner. **Left:** Melissa Perello's uni and tomato second course.



Above left: Scallop and truffle mini sandwich hors d'oeuvres. **Above:** Nissa Suteja, sommelier at Acquerello, greets diners. **Left:** Dana Younkin (left) of Boulevard and Pamela Mazzola of Prospect prepare ingredients at the "Masters of Their Craft" dinner, the Season of Sharing charity fundraiser.

summer truffles, pistachios

Wine: Chiara Boschis: E. Pira & Figli, "Chiara Boschis," Barolo, Piemonte, Italy 2008

SEVENTH COURSE

April Bloomfield, Tosca Cafe/ Spotted Pig/The Breslin/ John Dory: Stuffed & roasted leg of lamb with broccoli rabe

Wine: Cathy Corison: Corison Cabernet Sauvignon, Napa Valley 2006

EIGHTH COURSE

Emily Luchetti, Waterbar/ Farallon: Summer pudding, mixed berries & chantilly cream

Wine: Raffaella Bologna: Braida, Brachetto d'Acqui, Piemonte, Italy

FINALE

Nicole Krasinski, State Bird Provisions: "World Peace" peanut muscovado milk

Wine: Tracey Brandt: Donkey & Goat Winery, "Wayward," Late Harvest Chardonnay, El Dorado 2011

DESSERT RECEPTION

Maya Erickson, AQ; Melissa Chou, Aziza; Lisa Lu, Boulevard; Lori Baker, Baker & Banker; Belinda Leong, B. Patisserie