

Cognoscenti

LIFESTYLE

Because life is short

Pavillon Hédiard Cote d'Azur

Imagine feasting on the favorite recipes of a famous chef—without leaving your home! That's the concept behind the new "gastronomie à domicile" service offered by **Pavillon Hédiard**, luxury caterer to the Côte d'Azur.

In today's stressful environment, *time* is most precious commodity of all—for many people, it's more precious than money. Looking to host a grand party at home without spending hours bent over a cooking pot? Call Pavillon Hédiard. Wanting to entertain that special client at home instead of dining in public? Call Pavillon Hédiard. Or maybe it's just the two of you, hoping to have a romantic dinner? Call Pavillon Hédiard. They'll even bring the plates and tableware.

Alain Llorca, the Michelin-starred chef of Le Chantecler, has developed a signature menu of dishes like *gourmandise de rouget à la provençale*, or *tourte gourmande de canard et foie gras aux endives confite*, followed by a *savarin au chocolat noir*, *reduction de Banyuls et porto*. All these can be ordered from Hédiard and delivered to your door throughout much of Southern France. And thanks to the efficiencies of a modern kitchen that prepares upwards of 2,000 meals a day, Hédiard delivers restaurant quality food at prices substantially less than you'd pay at a restaurant. And the convenience is simply incalculable.

A few days after **Cognoscenti Magazine** editors visited Pavillon Hédiard, we had the opportunity to chat with Alain Llorca about his involvement with the program. [See our separate review of Le Chantecler in this issue] "Today everyone works—men and women," explained the well-known chef. "Pavillon Hédiard is a super caterer with fabulous

freshness." The meals they prepare from his recipes are "for the way people live today."

But just how good is the food served by Pavillon Hédiard? After a tour of its spotlessly clean kitchen, we sampled an assortment of its culinary delights over a lunch of coconut cappuccino, tender lobster, thick *longe de veau*, and bitter chocolate with vanilla cream. They'll even match the wines—we had a *Ruinart* champagne followed by a pleasant 1999 *Chateau Cartillon* Haut-Médoc.

All the food's prepared the same day it's served. Hot dishes are pre-cooked at Pavillon Hédiard's kitchen, flash frozen and then finished at destination. Special "exterior chefs" ride along with the food on the delivery trucks, even bringing along ovens if necessary. The result? The quality of traditional gourmet food, prepared using modern conservation techniques.

Pavillon Hédiard's "gastronomie à domicile" service is available in the Alpes Maritimes, Monaco, and most recently in the Var.

This article was written by Nicole Medvecky and Jeffrey Riggs, Contributing Editors to *Cognoscenti Magazine*.

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