



falling in **love** ... in five courses

a passion play

An evening with Chef Richard Sandoval
Celebrating the St. Louis Community College Foundation
Saturday, March 10, 2012

EVENT OVERVIEW

THE EVENT: This exclusive culinary adventure will be prepared by Chef Richard Sandoval. Heralded by many as the best Hispanic chef in America, Sandoval will bring his unique international style and flair to the Four Seasons St. Louis venue. Joining him will be Executive Chef Fabrizio Schenardi, Four Seasons Hotel St. Louis and the chefs and students from St. Louis Community College's culinary arts program at the Forest Park campus.

Proceeds from the event will benefit students and educational programs at St. Louis Community College.

WHEN: Saturday, March 10, 2012 6:30 pm Cocktails
7:45 pm Dinner

LOCATION: Four Seasons Hotel St. Louis, 999 North Second Street, Saint Louis, Missouri 63102

SPECIAL

GUEST CHEF: Chef Richard Sandoval, one of America's most acclaimed chefs

Richard Sandoval has been a pioneer, bringing refined Mexican cuisine to the United States. By redefining this historic cuisine, he has become a leader in the upscale Latin culinary movement and is considered the "father of Modern Mexican Cuisine". He is a revolutionary in his own culinary way, cooking with such innovation and refinement that Modern Mexican Cuisine is now recognized as one of the great culinary experiences. Sandoval has built his Modern Mexican empire to include more than 15 restaurants across an international collection of venues.

EVENT CHAIR: Susan L. Lang, Senior Vice President & Chief Supply Chain Officer, Express Scripts, Inc.

SPONSOR LEVELS:	Presenting Sponsor	\$25,000	3 Tables of 8
	Wine Sponsor	\$10,000	1 Table of 8
	Cocktail Reception Sponsor	\$10,000	1 Table of 8
	Premier Table	\$ 5,000	1 Table of 8
	Corporate Table Sponsor	\$ 2,950	1 Table of 8



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TICKET PRICE:

Individual Patron ticket	\$500	1 Patron Ticket
Individual Ticket	\$295	1 Individual Ticket

Seating is limited to the first 400 guests.

TIMELINE:

Valet parking at the Four Seasons Hotel St. Louis upon arrival

6:30 PM Cocktails and Hors d'oeuvres

7:45 PM Dinner

ROOM

ACCOMMODATIONS: The Four Seasons will also offer a special room rate of \$155 for Saturday, March 10, 2012.

CONTACT: For questions regarding sponsorships and tickets/tables, contact Jo-Ann Digman at 314-539-5358 or jdigman1@stlcc.edu

RICHARD SANDOVAL

Heralded by many as the best Hispanic chef in America, Richard Sandoval has always had a taste for the artistry of the kitchen and a flair for hospitality. A native of Mexico City, Mexico, Sandoval grew up in an environment rich with the traditional Mexican culture. Upon graduation from the Culinary Institute of America, Sandoval returned to his father's kitchens in Mexico City where he was ultimately awarded the National Toque d'Oro, Chef of the Year.

Chef Sandoval made a splash with his first restaurant in New York City – not with Mexican cuisine - but with a modern French menu at the successful Savann, followed by Savann Est. In 1997 he opened restaurant Maya and introduced New Yorkers to the exciting, bold and flavorful foods that have become known as **Modern Mexican**, and it is Chef Sandoval who has redefined Mexican cuisine.

Chef Sandoval is considered a pioneer, creatively blending authentic ingredients and fusing the innovative culinary techniques from Mexico, France and Asia. He is always looking to find new ways to expand his guests' dining experience by melding the modern with the traditional. Sandoval has built his Modern Mexican empire to more than 15 restaurants, including one which recently opened in Dubai, and sees more expansion in the near future.

Chef Sandoval has received numerous awards and accolades over the years. These include: Bon Appetit's prestigious 2006 Restaurateur of the Year, Mexican Chef of the Year, "Best Chefs of 2003" by *New York Magazine* and *Bon Appetit's* 9th Annual American Food and Entertaining Awards 2006 Restaurateur of the Year. Modern Mexican Restaurants consistently receives positive reviews by respected publications: *The New York Times*, *Denver Post*, *San Francisco Chronicle*, and *Washington Post* and mentions in *Food Arts*, *Food and Wine*, *Wine Enthusiast*, and *Hispanic Business* magazines.

Richard Sandoval Restaurants

Isla - Las Vegas

La Sandia - Denver – Virginia – Santa Monica

Ketsi – Four Seasons Resort, Punta Mita, Mexico

Maya – New York – Dubai

Pompano – New York, Mexico – Acapulco

Tamayo – Denver

Zengo – Denver – Washington, D.C. – New York City – Santa Monica

La Bibliotheca – New York

Sandoval's Kitchen - Denver

What is Modern Mexican Cuisine?

Richard Sandoval brings the vibrant flavors and ingredients of Mexico into the culinary spotlight.

Modern Mexican combines the bold flavors and ingredients of classic Mexican cuisine with European cooking techniques resulting in a vibrant approach which is lighter and ingredient driven; presents an upscale, sophisticated dining experience.

Richard Sandoval, “the father of Modern Mexican...”

In 1997, Richard Sandoval launched a revolution in America by reinterpreting Mexican cuisine in a contemporary, yet authentic way. Coupling indigenous Mexican ingredients with European technique and sensibility, Sandoval succeeds in elevating timeless recipes to new heights. The results have changed our perception of Mexican cuisine in this country.

His culinary mission is clear. “My goal is to share true Mexican cuisine with Americans; to showcase the diversity and breadth of Mexican ingredients and creativity,” he proudly proclaims. In 1997, he opened his first Modern Mexican restaurant, Maya, in New York City. Here, he translates classic dishes, and while preserving traditional flavors, gives his dishes a modern flair and an artistic presentation. He clearly had the right idea, and an appreciative audience followed including two stars from Ruth Reichl at *The New York Times* in July, 1997.

Thanks to classic culinary training at the CIA and respect for his heritage, Sandoval incited a transformation in the way Mexican cuisine is presented. Sandoval’s cuisine is “grounded in tradition, yet modern in spirit and presentation,” declared Jerry Shriver of *USA Today* in 1998. And seven years after his first opening (Maya in San Francisco, Tamayo in Denver, Pampano in New York City, Zengo in Denver, Isla in Las Vegas and two taquerias followed), Richard Sandoval was crowned the “father of Modern Mexican” by *The Financial Times*.

The ingredients. The techniques. The restaurants.

Huitlacoche, pomegranate, epazote and queso blanco have replaced yellow rice, refried beans and cheese-laden dishes in Sandoval’s Modern Mexican restaurants. European specialties such as sherry wine vinegar, honey and truffle oil have become staples of Sandoval’s kitchen. Whether by tempering a spicy chile with sweet honey and rich cream in a *Chile de Arbol Sauce*, or by pairing sour tamarind with honey in *Pechuga de Pato en Mole de Tamarindo*, Sandoval balances flavors with a unique approach. Sherry wine vinegar adds a robust and refined flavor to *Camarones Maya* and *Tartar de Atun*. Chile Rellenos, typically fried, are roasted until the natural sugars caramelize. They burst with seafood and manchego delivering a light and healthy experience. His unusual combination of Achiote and Truffle Oil creates a distinctive sauce that zings the palate. In the end, diners experience bold Mexican flavors seamlessly blended together.

Sandoval takes it one step further by modernizing the entire dining experience – from the cuisine and design, to the service and décor. At Tamayo, contemporary Mexican art adorns the walls. And to create the ideal setting for Zengo, Sandoval appointed the highly acclaimed international architect and designer Jeffery Beers. European service, elaborate tasting menus, Mexican wine, unique tequilas and sake pairings, all contribute to an enhanced dining experience.

Sandoval answered the call of modern diners, bringing to the US a cuisine of culture, finesse and sophistication. Richard Sandoval’s Modern Mexican presents the true beauty of Mexican cooking in an original and refreshing way.