

World Gourmet Summit 2004



# Culinary Masterclasses

## Laurent Gras

Fifth Floor, San Francisco, USA

Hosted by  
Raffles Hotel, Raffles Grill



# Masterchef

Laurent Gras' guiding principle of 'flavour, aesthetics and perfection' has served him well in his journey through the *crème de la crème* of restaurants. The French chef enjoys a unique distinction of having been *chef de cuisine* at numerous three Michelin-starred restaurants such as, Restaurant Alain Ducasse and Guy Savoy in Paris, and Louis XV in Monaco. In 1997 Gras packed his bags and headed for New York to take on the role as executive chef at the Waldorf Astoria's Peacock Alley. In November 2001, Gras took on the helm as executive chef at San Francisco's renowned Fifth Floor. He was named 'best new chef' and Fifth Floor was given the title of 'best hotel restaurant' by *Food & Wine* magazine in 2002. He describes his food as 'grounded in French technique, but with more powerful, exciting flavours'. Gras' style is characterised by a masterful combination of ingredients to achieve the essence of flavour with minimal reliance on fat.



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