

Watergate Hotel Review

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New Book

Jean-Louis: Cooking With The Seasons First Run Editions Now Available At The Watergate



At last, the much anticipated book *JEAN-LOUIS: COOKING WITH THE SEASONS* is ready for distribution. And you won't be disappointed. After four years, the talents of two of Washington's finest artists, master chef Jean-Louis Palladin and photographer Fred J. Maroon are combined in a single magnificent edition.

The title reflects Jean-Louis' philosophy of creating dishes from only the freshest produce which is specific to a season. Maroon's exquisite photographs of Jean-Louis'

culinary masterpieces will whet your appetite as he leads you on a course by course visual odyssey through more than a dozen seven- or eight-course seasonally inspired menus. As you absorb the photographs, Jean-Louis reveals, in four engaging essays, how a master of classical and contemporary cuisine varies his repertoire throughout the year. The edition is also highlighted by a complete recipe section which describes in detail how to prepare more than 100 extraordinary dishes including: Oyster and Beluga Caviar Delights; Baked Sea Bass with Basquaise Vegetables; and Magret of Duck with Daube of Cepes.

The recipe section, exactly tested for the home kitchen, explains the preparation of every dish portrayed. With so many delicacies in each course, cooks can recreate whole dishes or explore hundreds of enticing details for crispy sweetbread mirepoix to huckleberry sorbet.

You'll find the text and recipes laced with numerous insights acquired by Jean-Louis during his more than 30 years of kitchen experience. Each season features three — seven- to eight-course menus. Each course is paired with a suggested wine providing a complete culinary experience. In addition, Jean-Louis provides an exquisite vegetarian menu and a truffle menu that incorporates either black or white truffles in every course including dessert.

This is not your usual cookbook. It's better described as a work of art. Jean-Louis' creations, together with their settings, are a unique achievement. Palladin and Maroon requested nationally-known acrylic sculptor, Jeffrey Bigelow, to design acrylic vessels in a variety of geometric shapes to take the place of traditional serving dishes. Neither Palladin nor Maroon wanted plates, silverware or other unnecessary elements to distract from the visual presentation.

The tricks normally employed by stylists, in less creative food photography, are also absent. Every week or so Palladin and Maroon would

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The Watergate Club A Big Success

There's been an overwhelming response to The Watergate Club. For those of you who are members, don't forget to make weekend guest reservations early for this holiday season. Deluxe accommodations are available to Club members at the special \$75 per room night rate from December 15 to January 7.

For those who are not club members, The Watergate Club was created by The Watergate Hotel to provide more personalized attention to individuals who prefer award winning services. There are no annual fees.

As a member you immediately receive



restaurant check-signing privileges within the Hotel. Simply present your membership card and be on your way. All charges are billed to your account which is payable by mail.

Room service from Watergate's world-renown kitchens is another convenience membership affords. Meals will be served in your office or residence, within the Watergate Complex, 24-hours a day, seven days a week.

The Hotel's four-star Concierge is also at your disposal and the special events for members are an added pleasure you and your guests will enjoy.

Call 298-4491 to receive information concerning your complimentary membership. ☎

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Wolf Trap Founder Honored At September's "First Monday Tea"

Washington's beloved Mrs. Catherine Shouse was a recent honoree at the "First Monday Tea" hosted by The Watergate Hotel. Each month The Watergate sponsors a tea to honor individuals in the Washington community who have distinguished themselves through their volunteer efforts and leadership.

Catherine Filene Shouse, founder of Wolf Trap, donated 100 acres of Northern Virginia farmland together with funds for construction of a 6,800 seat outdoor theater to the U.S. Government. The gift was accepted by an Act of Congress in 1966, and the Filene Center opened in 1971. A decade later, Mrs. Shouse also donated land and funds for an indoor theater, the Barns, to make Wolf Trap a year-round center for the performing arts and related educational programs.

Among September's tea participants were: Congresswoman Lindy Boggs; Mrs. Russell Long; Former Wolf Trap President Carol Harford; Former Kennedy Center Chairman Roger Stevens; and Mrs. Paul X. Kelley. ☺



Among the many guests honoring Mrs. Catherine Shouse (center) were (from left to right): Mrs. Frances Humphrey Howard; Mr. Alan FitzGerald, Managing Director; and Congresswoman Lindy Boggs.



Behind the Front Desk

Congratulations To Mark Slater

We'd like to offer congratulations to Mark Slater, our new maitre d' and sommelier at The Jean-Louis.

Our old friend Alain Matrat, maitre d' for the past seven and a half years, recently accepted a new challenge to manage Cafe Normandie, 185 Main St. in Annapolis. We wish Alain the best and are excited that Mark has accepted his new responsibilities. Mark's appointment assures that dinner at Jean-Louis will remain one of Washington's special pleasures.

Slater greets his guests with a warm smile and gracious charm and has an easy laugh that puts you right at ease. With the skill and confidence that comes from 20 years of experience, he will describe the evening's entrees and gently guide you through the wine list. His assistance assures a wine selection that not only complements your food but also pleases both your palate and your purse.

When asked to describe what makes Jean-Louis so special, Slater's answer was swift and sure, "The cuisine is unique; the service is excellent." He points out that service is very discreet. Your servers are always available when you need something, but they are never intrusive. He explained that Jean-Louis prides itself on the competency and experience of its staff. With just five years at the restaurant, Slater is the newcomer on the block.

To assure you a table at the time you prefer, Slater recommends making reservations two weeks in advance. He also suggests that you plan on two and one half hours for your meal so you can relax between courses and savor every morsel.

Slater is also the cellar master, no easy task since Jean-Louis boasts the largest wine inventory in Washington. He selects and purchases all of the wine served in the restaurant.

Originally from New York, Slater has lived in Washington, D.C., for 15 years. When he's not at Jean-Louis, Slater enjoys relaxing with music. An accomplished harpsichordist, he recently bought an electronic grand piano which he plays late at night, listening through earphones so as not to disturb the neighbors. ☺

Jean-Louis:

Cooking With The Seasons

Continued from page 1

get together to prepare and photograph a new dish. As Jean-Louis worked intuitively to create the day's subject in the photo studio kitchen, Maroon would anticipate precise camera angle and lighting necessary for visual elegance. Any mistakes were unforgiving. Food could not be moved once placed on the acrylic sculptures. Any movement would leave natural juices on the sculptures which would glare under the lights. Maroon would literally have only minutes to photograph the subject before the food would begin to show adverse effects caused by the hot studio lights. If mistakes were made, the two were forced to begin anew.

Since the food was prepared expressly for a single photograph, it appears as it would when served in Jean-Louis' Watergate restaurant. And after each photographic session Jean-Louis and Maroon would not only stand back and admire their work but divide the subject, sit and sample the rewards of their efforts.

JEAN-LOUIS: COOKING WITH THE SEASONS is a must for food lovers and art collectors alike. Copies are available at Jean-Louis in The Watergate Hotel as well as area book stores. Stop by for your copy and ask Jean-Louis to autograph your edition. ☺

For Autumn

Jean-Louis' Recipe File

Pear Croustade With Armagnac Sauce



Makes one 15 x 10 1/2-inch croustade or 12 to 16 servings

3 1/2 to 3 3/4 pounds ripe pears (about 8 medium-size pears; preferably Bartlett), peeled, halved lengthwise, and cored

2 cups Armagnac brandy

About 3 cups plus 2 tablespoons sugar

About 3/4 pound (3 sticks) plus 5 tablespoons unsalted butter, melted

1 (16 oz.) package top-quality frozen phyllo dough sheets, thawed according to package instructions

Sifted powdered sugar

Special Utensils:

Heavy 15 x 10 1/2 x 3/4-inch baking sheet, plus another slightly larger baking sheet

6 glasses or bowls with about 3-inch bases

Cut the pears into paper-thin slices with a mandoline or sharp thin-bladed knife and place in a large glass or ceramic bowl. Stir in the brandy and 1 1/2 cups of sugar. Cover and refrigerate overnight.

The next day, heat oven to 400 degrees. Prepare the croustade's bottom crust as follows: Use a pastry brush to brush the bottom and sides of the 15 x 10 1/2 x 3/4-inch baking sheet with 1

tablespoon of the butter. Line the pan bottom and a little up the sides with a single layer of phyllo dough sheets (keep remaining dough well covered with a slightly damp dishtowel so it doesn't dry out). Lightly brush top of dough extending up sides of pan, then sprinkle top of dough evenly with about 2 tablespoons of the sugar. Add another single layer of dough sheets and lightly brush with about 2 tablespoons more butter, then sprinkle with about 2 tablespoons more sugar. Continue layering until there are 7 layers of buttered and sugared dough sheets in the pan; set aside remaining dough, butter and sugar.

Bake bottom crust, uncovered, on the middle rack of the preheated oven until lightly browned and almost cooked through, 12 to 15 minutes; keep the larger baking sheet on the next lower oven rack throughout the baking procedure to catch any overflow.

Meanwhile, invert the 6 glasses or bowls and drape 1/2 of a sheet (about a 12 x 7 1/2-inch rectangle) of the reserved dough or the equivalent in dough scraps over the base of each. Let dough sit uncovered until dried out and stiff, at least 20 minutes or until ready to use; cover remaining dough and set aside. Drain the marinated pears in a strainer placed over a bowl to catch the marinade.

Once the bottom crust has finished baking, remove from the oven and reduce oven setting to 350 degrees. Arrange the drained pears evenly over the bottom crust, spreading them to the very edge of the pan; cover marinade and set aside for the sauce. Next, assemble the top crust by layering enough of the remaining dough sheets on top of the pears to have 6 single layers of dough sheets; butter and sugar the top of each layer precisely as you did the bottom crust. Return pan, uncovered, to the 350 degree oven and bake until top crust is cooked through and lightly browned, 25 to 30 minutes.

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Overheard at the Brighton Grill



This summer, as always, The Watergate Hotel was home away from home for famous people from around the world. A fact that makes The Hotel a great place for people watching.

Mohammed Ali, former heavyweight boxing champion of the world, stayed with us while he was in town to attend the Saudi Arabia exhibit at The Washington Convention Center. For those lucky enough to be in the right place at the right time, Ali casually strolled through

The Hotel graciously giving autographs and chatting with guests and staff members.

Musician Julian Lennon, son of John Lennon, was a recent guest along with the rest of his band. The second generation Beatle is very quiet and mannerly, an absolute joy as a guest. We look forward to his next visit.

Longtime rock stars from England. The Who, were guests in July when they played to sellout crowds at RFK Stadium. For security reasons, members of the band registered under assumed names.

Other celebrity guests included hard rock band "Bon Jovi" and, most recently, Sting, who was in town for the Three Penny Opera. ☺

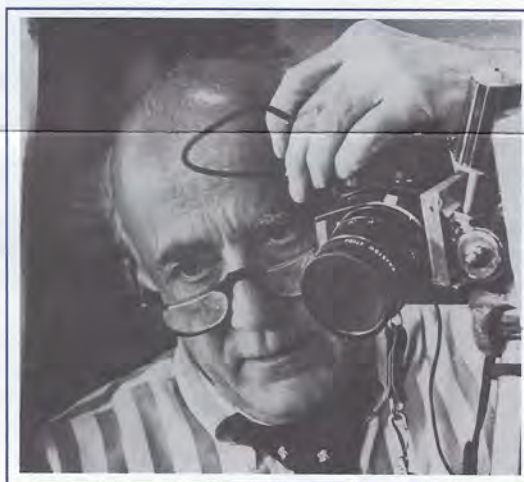


Photo Expo

An exhibition of Fred Maroon photographs, which illustrate the recently published *JEAN-LOUIS: COOKING WITH THE SEASONS*, is on display throughout the Hotel. Stop by for a truly visual experience. ☺



Award Winning Training From The Health Club

Life just became twice as pleasant, courtesy of The Watergate Health Club. Two personal trainers are now available.

Donna Waks, a certified movement analyst, specializes in improving the range of motion. She indicates that many physical characteristics such as reduced joint movement or less than erect posture were once thought of as uncorrectable. What most of us don't realize is this assumption is not entirely accurate. People have a tendency to overuse one muscle group and underuse another. The result, for example, may be sagging shoulders. By strengthening the underused muscles and relaxing the overused muscles that problem can be corrected.

By observing your movements, Ms. Waks can suggest exercises to improve posture, reduce back pain and give increased flexibility to muscles and joints.

Marianne Lewis, the club's newest trainer, specializes in cardiovascular, weight and nutritional training.

She has won numerous body building awards. Among these are the 1986 Overall Eastern Body Building Champion and a 1988 second place in the DC Grand Prix. Perhaps her most prized award is the 1989 Overall Natural Eastern Classic Championship. In this competition the use of steroids was forbidden.

Ms. Lewis' knowledge and achievements have also enabled her to be selected as the personal trainer for numerous theater stars and television personalities. In addition she is vice president of Elite Physique.

Both trainers are available for private instruction. ☺

The Royal Crescent Bar A Pleasant Change of Pace

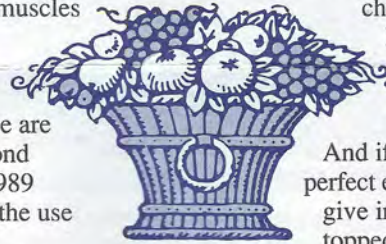
Looking for a friendly place to have a good lunch? Only have half an hour? Want a reasonable price? Visit the Royal Crescent Bar and enjoy your favorite sandwich or have soup and a salad. You can have lunch for under \$10 and get back to work on time!

Can't get away for lunch? Drop in after work. Come. Bring your friends. Have a quiet conversation or catch up on sports or world events on our wide screen TV. Just lean back and make yourself comfortable in one of our cozy chairs. Enjoy your favorite libation and relax.

An à la carte dinner menu is available from 4 p.m. - 10:30 p.m.

And if you're looking for a perfect ending to an evening out, give in to a luscious dessert topped off with one of our fancy coffees. Just the right nightcap.

Located on The Hotel's lower Level, The Royal Crescent Bar is open daily from 11 a.m. until midnight. ☺



Pear Croustade With Armagnac Sauce *Continued from page 3*

Meanwhile, make the sauce. To do this, place the reserved marinade in a medium-size sauce pan. Bring to a boil, then strongly simmer until syrupy and reduced to about 2/3 cup, about 45 minutes. Remove sauce from heat and set aside.

Once finished baking, remove croustade from the oven and increase oven setting to 400 degrees. Carefully lift the dried dough off the glasses or bowls and heap it evenly over the top of the croustade. Drizzle about 2 tablespoons more butter over the dried dough and sprinkle generously with powdered sugar. Bake uncovered in the 400 degree oven until dried dough is well browned, about 5 minutes. Remove croustade from oven and let cool about 20 minutes before serving. If made ahead, let cool, then cover loosely, and set aside at room temperature; when ready to serve, rewarm uncovered in a 350 degree oven for about 10 minutes.

To Serve: If desired, transfer the croustade to a serving platter and present it to your guests before cutting. Cut into portions with a sharp knife; as you do so, the top crust will crumble. Serve on dessert plates with a little of the sauce spooned over the top. ☺

Everyone Prefers A Holiday Party At The Watergate Hotel

There's good reason why everyone prefers a holiday party at The Watergate Hotel. We do all the work while you and your guests share the holiday spirit.

Give us your party wish list and we will do the rest. We'll help coordinate the music and entertainment. We'll take care of the floral arrangements. We'll even take care of printing and mailing the invitations, if you book your party by November 15.

Call 298-4468 for all the details. ☺

