

BLACK TIE

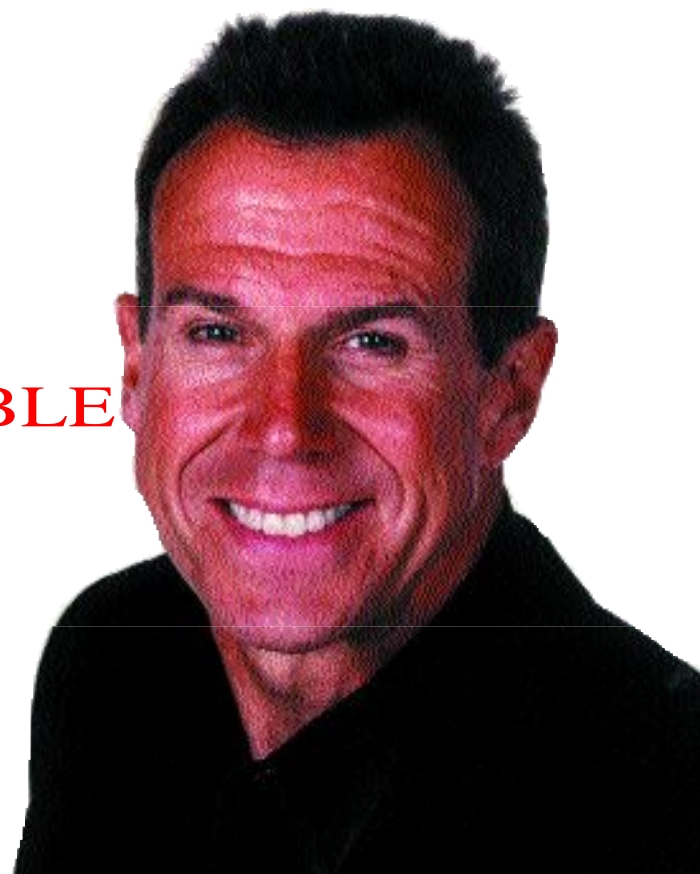
INTERNATIONAL

FALL 2002

\$15.00 US

Bill Boggs

A VIEW FROM THE CORNER TABLE



Since we last communicated, I've been to my share of food world events. You know, the kind where you eat standing up while talking to people who are eating while standing and talking back at you and sometimes spitting food on you by accident. Let me tell you about a few of them where I sat down.

As a "dessert judge" in the Best Of Philadelphia Awards, sponsored by PHILADELPHIA MAGAZINE, I got to visit my hometown. It's fun eating twenty-three desserts in ninety minutes--then you explode, people scatter, and the event is over. At least I had some help from fellow judges, *Chef George Perrier* of *Le Bec Fin* in Philadelphia, and *Kimberly Cambra* from the Restaurant School, who helped me to the ambulance after I finally tallied my score.

I was the master of ceremonies for the press conference at the Mother's Day Awards luncheon at New York's Sheraton Hotel, which featured really drab food and really beautiful mothers like *Marie Osmond* and *Kathy Ireland*, giving wonderful speeches about their own mothers and what being a mom means to them.

Chef Daniel Boulud had a smashing bash for his London-based culinary pal *Gordon Ramsay* in the Bellecour Room at Restaurant Daniel. I'll be heading to London next month and plan to have a couple of meals at "*Gordon Ramsay at the Claridge*." Do you think I could trade him a copy of our photo for some "bangers and mash"?

I was actually the subject of an event. Radio personality and author *Paul Alexander* threw a luncheon for me at *Alfredo's of Rome*, which is, of course, in Rome and also on 49th Street in Manhattan. Try *Alfredo's* the next time you're seeking some good Italian food. *Chef Mirco* was a cooking star in Rome before

being persuaded to come to New York to work his magic. The food was so good it inspired my pal *LeRoy Neiman* to sketch my buddy *Peter Cincotti* during the meal.

The European Wine Council Dinner at *Le Cirque* in New York was the best party I've attended in the last few months. Nonstop courses from the *Le Cirque* kitchen and the best wines of France, Italy, Spain, Germany and Greece being poured to accompany them make for the kind of event where you know you are among the luckiest people dining on the planet that evening. The *Le Cirque* culinary team emerged from the kitchen for some champagne, and propped me up next to them for a photograph.

I pulled out my trusty camera to take two photos recently--my son Trevor met former mayor *Rudy Giuliani* at the surprise party we attended for *Sirio Maccioni* a while back. And I leaned way out of the window to capture a rainbow settling over the pot of gold that's New York's East Side.

And finally, as if all this partying weren't enough to do me in, I've been holding some wine tastings at home. We've tried some amazing Spanish wines. Write these down and try them. *Aria Estate Brut* is a wonderful sparkling wine and will be terrific as the bubbly at your next party. A fine white is the *Rioja Canchales*. The *Rioja Vina Al Bina Reserva 1996*, and the *Montecillo Reserva 1997* were very well received. Other excellent Spanish wines that we sampled included: *Montecillo Crianza 1997*, a plush and supple red, and a very good basic light white wine, the *Montecillo Bianco 2000*.

Dining on *Crystal Cruises* through Norway, Iceland and Dublin on a recent journey was "as good as it gets." I enjoyed meals with Cruise Director *Scott Peterson* and marveled at the superb operation run by the Hotel Director, *Josef Lumetsberger*. Try *Crystal Cruises* for the trip of a lifetime.

Looking forward to my next visit to you. I promise not to slack off on my event attending and wine tastings if you'll keep on reading BLACKTIE.



Photo © Jerry Kean

Bill Boggs, Marie Osmond and Kathy Ireland



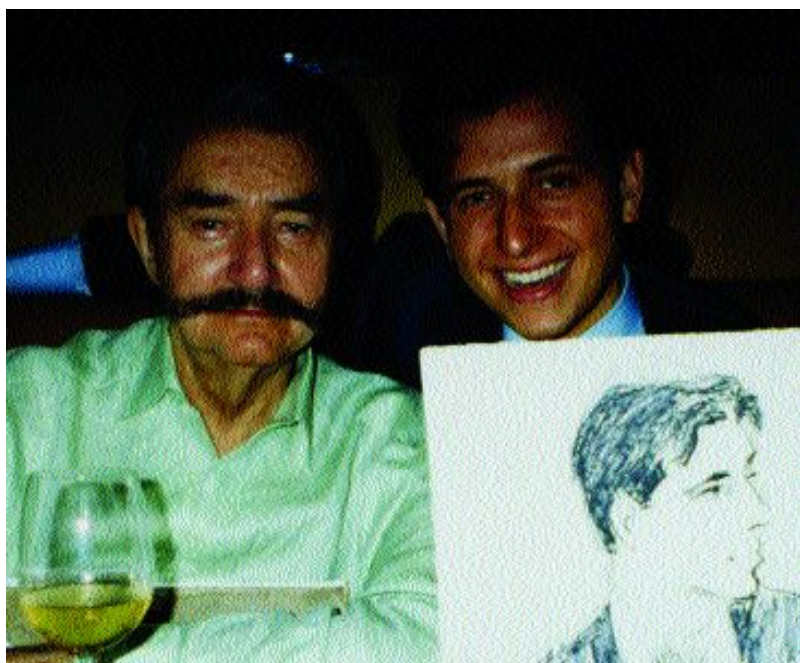
The Le Cirque Team



Gordon Ramsay, Chef Daniel Boulud and Bill



Bill, Josef Lumetsberger and Scott Peterson



LeRoy Neiman with Peter Cincotti



photo : Top Guns Corporate Photography

Bill Boggs, Kimberly Cambra and George Perrier