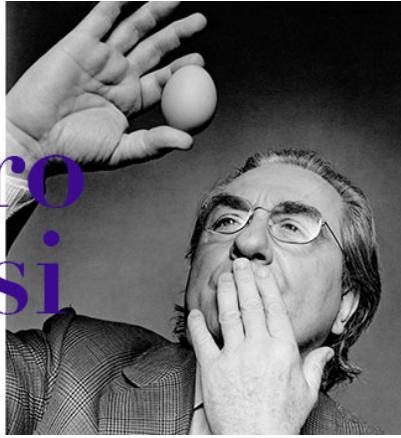


Cuoco Gualtiero Marchesi

THE LEOPARD
at des Artistes



A TRIBUTE TO CUOCO GUALTIERO MARCHESI

In December 2017, Italian “Cuoco” Gualtiero Marchesi, who is considered to be the founder of modern Italian cuisine, passed away in his native Milan. His work has inspired generations of Italian chefs, in Italy and elsewhere. As a tribute to his life's work and immense culinary legacy, **The Leopard at des Artistes' Executive Chef Vito Gnazzo** has created a tasting menu that Gualtiero himself would be proud of.

choice of **ANTIPASTI**

“Frittura” Tempura-style with cauliflower, celery, artichokes, shrimp and fennel, served with a spicy tomato sauce
or
Rabbit terrine, scented with black winter truffles, wrapped in lardo di Colonnata
or
Cuoco Gualtiero's chicken broth with mixed winter vegetables

choice of **SECONDI**

Open raviolo filled with shellfish ragout and lobster bisque
or
Risotto with pumpkin cream and taleggio cheese from Lombardia
or
Polpette of veal and pork, with mortadella and tomato sauce

choice of **DOLCI**

Crostata of amarena cherries and sheep's milk ricotta
or
Italian rice pudding with walnuts and cinnamon

A Tribute to Cuoco Gualtiero Marchesi **three-course menu experience at \$50 per guest** is available seven nights a week from **February 12th to March 31st** (except on Valentine's Day 2/14) and is served in addition to our seasonal a la carte menu. Tax and gratuity are not included. Please note that BYOB cannot be combined with this very special menu.

ABOUT CUOCO GUALTIERO MARCHESI ...

GUALTIERO MARCHESI, a Chef and Restaurateur widely credited with being **the father of modern Italian cuisine**, had an influential career that helped elevate traditional Italian food to international acclaim.

Marchesi was born in 1930 to a family of restaurateurs. He grew up in the kitchens of his parents' hotel and restaurant in Milano, Albergo del Mercato, where he was mentored by the professional chefs in the family. After working and training in the hospitality industry abroad as a young adult, he returned to Albergo del Mercato with the freedom to design his own menus.

Word of his innovative culinary style spread, as the young chef **used modern technology and classic cooking techniques to create regional dishes in all-new presentations**. Marchesi went on to work in legendary restaurants across France before opening his own restaurant, Bonvesin de la Riva, back home in Milano in 1977. There, Marchesi invented some of his signature, unconventional dishes, including the iconic saffron rice with edible gold leaves and “Open Ravioli,” that features ravioli filling used as a condiment for pasta. Passionate about art, Marchesi also created the “Fish Dripping,” a fish dish inspired by Jackson Pollock's drip-style painting technique. By 1985, it earned **three Michelin stars, marking Marchesi as the first Italian to receive the honor**. More than 30 years later, in 2008, he created an international stir by “returning” the Michelin stars, citing frustration that a French guide has the power to assign worth to Italian restaurants. “I did it to set an example, to alert young people to help them understand that the passion for cooking cannot be subject to a vote,” he explained.

Throughout his career, Marchesi received many awards and recognitions for this approach to cooking. Chasing beauty in flavor and vice versa, Gualtiero Marchesi always focused on his philosophy, **“Form is matte.”** As his website cites, **chefs should “not aim to disguise but instead to reveal the nature of food.”**

In 2004, Marchesi established **“Alma – the International School of Italian Cuisine,”** which is located close to Parma in the Emilia-Romagna region, and most recently, he focused on the creation of a retirement home for chefs to be inaugurated in Varese, Italy in 2018. In December 2017, “Cuoco” Gualtiero Marchesi, passed away in his native Milan. **His work has inspired generations of Italian chefs, in Italy and elsewhere.**