

YOU MADE
THE NEWS!



Congratulations!

CHRISTOPHER ROHE, CEC

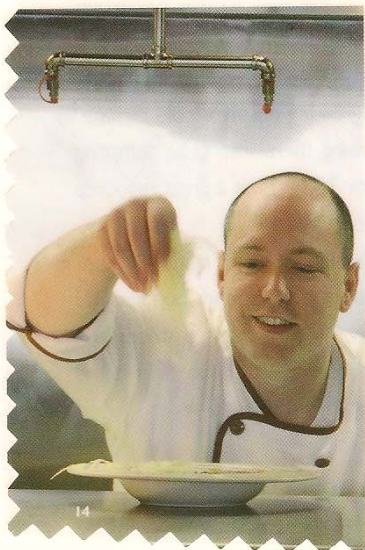
**Signature Dish: Tomato with Fresh Basil Soup
PRESCOTTS**

1201 South Broadway

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www.prescottsgrill.com

Hometown: Rochester. Age: 35. Education: Culinary arts degree and certified as an executive chef. Creative inspiration: I knew, at age 6, I wanted to be a chef (or a Secret Service agent). As a child, watching Julia Childs and Martin Yan inspired me to become a chef. They made it look fun. Most famous person served: Thailand's Ambassador to the United States. Favorite cooking jobs: Private parties where money is no object offer a unique experience because of the diversity of ingredients. Most exotic job: Internship at the famous Palace Café in New Orleans, La. Comfort food: Fresh-squeezed orange juice. Most unusual request: Grilled filet mignon with peanut butter on top. Favorite cookbooks: *Charcuterie: The Craft of Salting, Smoking, and Curing* and *Escoffier: The Complete Guide to the Art of Modern Cooking*. In his home refrigerator: Yogurt, Horizon milk, cheese, low-acid orange juice, and lots of condiments. Favorite spices: Thyme, rosemary, black pepper, and basil. Would most look to cook for/with: Famed Chicago Chef Charlie Trotter. Kitchen superstition: If you send someone home early, you then get busy. Culinary philosophy: Always use the best possible ingredients and strive for excellence. Best meal made: Lobster and artichoke dip, paper-wrapped salmon, Boston pear salad, and sautéed chicken with basil pesto cream sauce. Guilty pleasure: Albert Uster Imported Swiss Chocolate used in our homemade dessert. On a family business: My wife, Jenna, is our sommelier. I create new entrees, and she finds a wine that will complement the dish.



WELLS
FARGO

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