





Smithsonian Resident Associate Program

"The Smithsonian Center for Lifelong Learning"

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AUGUST LECTURES & SEMINARS



Meet Chef Jacques Haeringer at L'Auberge Chez Francois

Sat., Aug. 5, 11 a.m.

Meet **Jacques Haeringer**, *chef de cuisine* at the legendary L'Auberge Chez Francois, his family's farmhouse restaurant in Great Falls, Virginia. He works there with the family patriarch, Papa Haeringer, who founded the original Chez Francois in downtown Washington, D.C., 52 years ago to replicate the small restaurants that dot the landscape of his native Alsace. The Great Falls restaurant is a charming rustic showcase for French food and reinterpretations of hearty Alsatian cuisine, complete with old wood beams and stained glass windows.



Jacques Haeringer

More Info:

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Event Information:
202-252-0012

EXOTICALLY HERBED AND SPICED MENU

Torte Provençal with
Toasted Fennel Seeds
Goat Cheese Salad with
Spicy Sweet Pecans and
Sherry Vinaigrette
Salmon Chateaubriand with
Blood Orange Beurre Blanc and
Lemon Thyme, Garnished with
Green Beans Sauteed with Shallots,
Thyme, and Garlic
White Chocolate Mascarpone Tart
with Dried Cherry Shiraz Topping
Coffee and Tea
Red and White Wine to
Complement the Meal

Chef Jacques is the author of *Two for Tonight*, a collection of recipes that is also the name of his syndicated TV show. He is joined this evening by spice specialist **Rita Calvert**, with whom he is currently working on a new cookbook and TV show called *Take a Bite of History* for the History Channel. Calvert, the founder of the Annapolis

School of Cooking and consultant to Vanns, a boutique spice company, talks about "the passion for spice" in culture and cuisine, which forms the basis for Chef

Jacques' special Smithsonian menu.

Coordinator **Gail Forman** is a freelance food writer and director of the international education program at Montgomery College.

Vanns Spices, Whole Foods Annapolis, and Peter's Chocolate are sponsors of this program.

Tickets: Gen. Admission \$150, RAP Members \$115

Location: L'Auberge Chez Francois, 332 Springvale Rd., Great Falls, Virginia

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