

Water Tasting at Joe's Restaurant, Los Angeles



We were very fortunate to have Joe Miller of Joe's Restaurant prepare a five course summer tomato dinner. In September 1991, a small restaurant on the edge of an esoteric neighborhood in Venice, California, opened to rave reviews. Utilizing the talents and experience acquired from his training at the Culinary Institute of America, from cooking at such restaurants as Le Perroquet in Chicago, L'Orangerie here in Los Angeles, and from Michel Guérard in France at Eugenie-Les-Bains.

Michael Mascha from Finewaters was matching waters to each of the courses and all participants had a very insightful evening experiencing that "water is not water".

Menu Joe's Restaurant
Thursday, August 12th 2010

Watermelon & yellow tomato gelee
Glaze

Tasting of farmers market heirloom tomatoes
Dâ€™stephino buretta cheese, aged balsamic
SwissMountain & Borsec

Tuscan tomato, carnirolli risotto
Grilled Spanish prawn
Walnut Grove & Sole Arte

Wild king salmon sous vide
baked yellow & red roma tomatoes
Chamomile tomato consommé
Iskilde

Sonoma lamb in three preparations
Tomatoes in those three preparations
Vichy Catalan

Tomato sorbet
Green zebra tomato, sungold tomato
Rocky sweet & ananas melons
Tomato syrup
Hawaiian Springs

Event Sponsors: Joe Miller, Joe's Restaurant, FineWaters, James P. McMahon, Sweetwater LLC

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