

Food

Recipes

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- 2 Pine Baked in Grapes
- 3 Seafood Salad With Orange-Mint Vinaigrette
- 4 Whipped Cream Cake

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Entertaining Wine Pairing
The Weekly Dish
Nourish

WHERE'S WALTER?: Coming soon to a **Whole Foods Market** near you: a cookbook whipped up by a former executive chef of the White House. The upscale grocery chain tapped **Walter Scheib**, who spent 11 years feeding two first families and their guests, to draw up a collection of 20 or so seasonal American recipes that will be available, free, next month in nearly 30 Whole Foods stores in the mid-Atlantic area. "After being locked in the basement of a government office building," Scheib jokes, "it's fun to be out" before the public. The 52-year-old chef launched a catering and consulting business called **The American Chef**, one neat feature of which is a chance to have Scheib personally cook for the client — and dish about life at 1600 Pennsylvania Ave. ("I only tell happy stories," the former insider is quick to let us know.) While his meals are designed around the client, they typically include something representative of both the Clinton and Bush families' food preferences and something from a state function. Scheib says the first ladies were more alike than different, as were both presidents he served. Hillary Rodham Clinton and Laura Bush avoided rich sauces and dared to be adventurous when they ate; in their wives' absence, the commanders in chief were inclined to request "guy food," including burgers, onion rings and nachos.

more than 100 years ago.
of a dish that I want the best food in a mall to find it.
and, I want to include "Walter" in the subject line.

THE WEEKLY DISH | TOM SIETSEMA

NEWS TO CHEW ON: Thanks to a new pastry line, the bubbles in the tasting room at Restaurant Eve (110 S. Pitt St., Alexandria; 703-706-4450) are no longer limited to glasses of champagne. Dessert maven Tom Wellings recently brought the restaurant's send-off tray of petits fours to include chewing gum that he makes himself and spikes with such nontraditional flavors as tomato, fennel, basil and elderberry. A 2004 graduate of the French Culinary Institute in New York, the 28-year-old pastry chef says he got the idea after "seeing a lot of different adolescent food," including cotton candy and lollipops, being reproduced by high-end restaurants. "This is the next step." The most popular flavor? Passion fruit. The one that got away? Whiskey. (After being cooked down, it tasted more like vanilla and alcohol.) In the three months Wellings has been on board at Eve, gum is one of several childhood memories Wellings has added to the dessert roster. Another is his elegant riff on PB&J: a peanut butter parfait served with strawberry-yuzu jam and toast-flavored ice cream — just like we never grew up on.

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through to see a sign that says, "I would recommend the Castello Banfi 2005 San Angelo (Tuscany, \$16).

Dick Rosano, author of "Wine Heritage, the Story of Italian-American Vintners" (Wine Appreciation Guild), teaches wine and food pairing at L'Academie de Cuisine. His pairings appear on this page monthly.

32 g protein, 13 g
30 mg cholesterol, 4 g
fat, 5 g dietary fiber
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