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## Chefs Neal Fraser and Michael Cimarusti Team Up for 5-Course Dinner at The Strand House

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For one night only—Monday, September 10—esteemed chef Neal Fraser will welcome his friend and fellow master chef Michael Cimarusti to his kitchen at The Strand House in Manhattan Beach, California.

The dynamic duo has collaborated on an exclusive five-course menu that will demonstrate their individual strengths and passions. Each course will be paired with Quintessa and Flowers wines.

With great perseverance, attention to detail, and tremendous enthusiasm, Cimarusti continually strives to surpass his own very high expectations. He has received accolades for his work at Le Cirque and Osteria Del Circo in New York, and at Spago, Water Grill and his own Providence Restaurant in the Los Angeles area.

Providence has earned two Michelin stars (one of only three restaurants in Los Angeles to receive this honor).

“This is going to be an exceptional evening for food and wine lovers,” says Michael Zislis, owner of The Strand House. “To experience a collaboration of these exquisite chefs and hand-selected wines from Quintessa and Flowers Vineyard & Winery while overlooking the Pacific on a warm summer evening, well, it just does not get better than that.”

Kelly Hiebert of Quintessa and Flowers will be on hand to discuss the wine pairings with guests.

This event is part of the ongoing Master Chef Dinner Series hosted by Zislis and Fraser at The Strand House. Guests will enjoy:

- Wild Day-Boat Menemsha Fluke with Lone Daughter Ranch Oro Blanco, Cucumber, and Soy Salt
- Hokkaido Scallop with Chanterelles, Brown Butter, Nori, Hazelnuts, and Petit Haricot Vert
- Cold Smoked Wild King Salmon with Crispy Potato, Champagne, and Fine Herbs
- Tasting of Pork featuring Braised Cheek, Grilled Loin, and Crispy Leg Served with Spatzle, Carrots, and Violet Mustard
- Crème Fraîche, Sable Breton with Financier, Chestnut Jam, and Vanilla Mousse

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The event will begin at 7 p.m. with a 30-minute reception with passed hors d'oeuvres and a glass of sparkling wine.

The cost is \$100 per person. Wine pairings are offered for an additional \$50. Tax and 20 percent service charge are additional.

Seating is limited and these events typically sell out.

Other upcoming Master Chef Dinners at The Strand House include Jonathan Waxman with Opus One (release event) on October 1; Jose Garces with specialty cocktail pairings on October 22; and Ben Ford with Grgich Hills Estate on November 12.

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