

The Courier-Journal

An Excerpt from the **Louisville Restaurant News** | **Varanese's gig in New York**

BY NANCY MILLER • DECEMBER 9, 2011

John Varanese, chef and owner of Varanese, 2106 Frankfort Ave., will be packing his toque and heading to New York to be a guest chef at the James Beard House.

His menu for the March 13 event will feature organic, biodynamic and sustainable foods from Kentucky and around the country .

"I've been anxious to cook at the Beard House for a long time, and have had recipes in mind that I wanted to create for the dinner," Varanese says. "It all came together when I got the invitation."

The evening will kick off with several hors d'oeuvres and a Triple Crown Mint Julep, which Varanese creates with bourbon and wild boar-infused root beer. The menu will include goat cheese cake, butternut squash bisque with diver scallop and paddlefish caviar, game bird sausage over dried blueberry waffle, pork belly over tasso grits and lollipop lamb chop, bison rib eye and toffee bread pudding.

The cost of the dinner is \$160.

Varanese is inviting two people to be his dinner guests (hotel and transportation additional). In 100-200 words, email him by Jan. 13 at letsdine@varanese to let him know why you would like to attend the dinner.

He and his staff will select the winner of the tickets.

Reservations may be made by calling the James Beard House at (212) 675-4984.