



P A R A S O L E

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***“C’est impossible:
SALUT’s chef on Mondays is...Julia Child!***

Minneapolis, Minn., February 15, 2012. The world’s greatest advocate for French cooking may have passed away, but Julia Child’s spirit lives on in MONDAYS WITH JULIA – SALUT’s weekly celebration of the woman who authored the classic cookbook, *Mastering the Art of French Cuisine*.

MONDAYS WITH JULIA: Each Week, A French Classic

A few Mondays ago, it was *Chicken Piperade*. A week earlier, guests feasted on *Paté de Canard en Croute*. Every Monday, SALUT features one of Julia Child’s signature dishes as an evening special. So what’s coming next?

- **Tranches de Jambon Morvandelle** – Sauteed ham salices in a cream and Madiera sauce (page 397)
- **Tournedos Henri the 4th** – Filet steak with artichokes and Béarnaise sauce (page 298)
- **Bouillabaisse de Poulet** – Chicken poached in white wine with Provençal vegetables, herbs and flavorings (Vol. II – page 261)

“The two volumes of *Mastering the Art of French Cooking* feature maybe a thousand recipes,” says chef CJ Van Proosdy of SALUT in Edina. “So who knows where MONDAYS WITH JULIA will take us? Anyone hankering for Lobster Thermidor?”

A Culinary Collaboration – in Edina and St. Paul

At both locations, Julia is definitely in charge, say the chefs, but recreating and interpreting her recipes is the responsibility of Chef CJ and his team in Edina, and Chef Anthony Leonhardi at SALUT in St. Paul.

Mastering the Art of French Cuisine presents both opportunities and challenges, explains sous chef Matt Elliott of Edina: “Julia authored the volumes in 1961 and 1970 for an American audience that didn’t necessarily share our tastes or have access to the ingredients that we have today. So, for example, instead of canned vegetables, we cook with fresh ones. In lieu of white rice as a side, we create a risotto worthy of the dish.

“But the heart and soul of her recipes remains intact.”

While some of the dishes might daunt the amateur chef, CJ and Matt have tried to select recipes that guests could make at home. “No one will have to go slaughter their own wild boar if they want to duplicate the ‘MONDAYS WITH JULIA’ meal.”

The Verdict is Already In: “Ooh La La.”

“The response has been incredible,” enthuses CJ. “Monday nights are traditionally low-volume for restaurants, but the number of guests we’re drawing is probably double what we anticipated.”

Emboldened by their guests’ embrace, Chefs CJ and Matt are already gearing up for new challenges. “If it’s in the book, we’re willing to tackle it. That includes increasingly difficult and unusual dishes, and ones that go beyond mere entrees.

“Volume II of *Mastering the Art of French Cooking*” dives deep into charcuterie, for example. And what better way to start your week than with a selection of hearty French sausages.”

“MONDAYS WITH JULIA” takes place every Monday evening beginning at 5 p.m. at Salut Bar Américain in Edina and St. Paul.

About Parasole

Headquartered in Minneapolis, Minnesota, **Parasole Restaurant Holdings** operates SALUT BAR AMERICAIN in Edina and St. Paul; Chino Latino and Uptown Cafeteria & Support Group in Minneapolis; Manny's Steakhouse, The Living Room & Prohibition at the W Minneapolis – The Foshay in downtown Minneapolis; Pittsburgh Blue Steakhouse in Edina and Maple Grove; Muffuletta Café in St. Paul's Como Park neighborhood; the Good Earth Restaurants in Edina and Roseville; Burger Jones in Burnsville and on the north side of Lake Calhoun in Minneapolis; and Mozza Mia Pizza Pie & Mozzarella Bar in Downtown Edina.

By joining the Parasole Dining Club, guests have the opportunity to earn points for the dollars they spend and to redeem them for food and drink at any participating Parasole restaurant. Details at Parasole.com.

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