

Five Star Sensation attracts northeast Ohio foodies

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Wolfgang Puck was co-chair of this year's Five Star Sensation.



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Chef Mike LaMarca of Hyde Park was one of two local chefs participating in Five Star.

More than 2,000 friends and supporters of **University Hospitals Seidman Cancer Center** attended the **Five Star Sensation** culinary and wine benefit, held June 25 outdoors at Cuyahoga Community College's Eastern Campus.

Thirty five of the nation's finest chefs, 11 pastry chefs and more than 40 vintners participated to raise money for the cancer center.

Wolfgang Puck and **Barbara Lazaroff** were honorary chairs. Puck has been the honorary chair since the first Five Star, held in 1987. Last week **Wolfgang Puck Express** opened in the Seidman Cancer Center.

Chefs served from stations, and at one time, more than 300 people stood in line to taste Puck's five offerings. One was pork wiener schnitzel, which Puck served rather than the usual veal because, "Ohio has great pork, and I used as much local as possible, including vegetables from farmer Lee Jones in Huron," he said.

Almost as popular were the offerings from chef **Lydia Shire** of Boston's Scampo. She worked feverishly assembling lobster claw atop tender popovers with Lyle Golden Syrup, along with four other sensational choices.

Levy Restaurants at Cleveland Browns Stadium and **Hyde Park Prime Steakhouse** were the only local restaurants at Five Star. Other Cleveland area food and beverage businesses represented included **Gallucci's Italian Foods**, **Great Lakes Brewing Co.**, **Michell's Ice Cream**, **Moka World Coffee Bar** and **Orlando Baking Co.**

Matt DelRegno is the executive chef at Levy. It was at the Levy kitchen that visiting chefs, DelRegno and their staffs preped for the event.

Hyde Park corporate chef **Mike LaMarca** served juicy, flavorful, tender New York dry-aged beef strip steaks with tri-colored heirloom tomatoes and au gratin potatoes.

Roy Yamaguchi, who now owns 33 **Roy's Restaurants**, served smoked Columbia River sturgeon with yuzu whipped tofu and pickled ramps and cherry-bomb radishes, plus grilled venison loin, kim chee baby carrots and daikon.

Chef **Kelly English** from **Restaurant Iris** in Memphis, served cornbread pancakes with crab ravigote and a salad of Brussels sprouts with Allan Benton bacon and sherry. (He shared the recipe, and I plan to offer it later.)

To date, the Five Star has raised more than \$11 million, and this year's event was expected to raise \$1.8 million.

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