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# CAVIAR AFFAIR

The Splendor of

# Spain

wine, paella,  
and majestic hotels

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# Party Flavors

In France more caviar is sold during the winter than at any other time of the year. We asked three talented French chefs and two top toques what they're doing with precious sturgeon eggs during these festive months. By Margaret Kemp



"For me, caviar is a year-round experience," says **Anne-Sophie Pic**, the only female chef in France to earn three Michelin stars since 1933. Her restaurants ([pic-valence.fr](http://pic-valence.fr)) are in Valence, near Lyon, and Le Beau Rivage Palace in Lausanne, Switzerland. "My dish of crushed green peas and caviar has a delicate white cream of cébettes onions," says Pic. "It's a wonderful starter matched with Laurent Perrier Grand Siecle champagne."



It's no secret that chef **Joël Robuchon** ([joel-robuchon.com](http://joel-robuchon.com)) lists caviar and potatoes as favorite ingredients. He's even written a book about them: *Le Meilleur et Le Plus Simple de la Pomme de Terre*. Now is a great time to serve caviar, says Robuchon. If you're in Las Vegas for the holidays, celebrate with thin slices of warm scallops with lime zest, smooth cauliflower cream, fine couscous, and osetra caviar on Robuchon's menu at The Mansion in the MGM Grand hotel. "It promises a sensory explosion of complementary textures and flavors," says Robuchon



This page: Joël Robuchon serves innovative caviar dishes at The Mansion, his restaurant in Las Vegas; (above) Anne-Sophie Pic and one of her restaurants, Maison Pic. Opposite page (clockwise, from the top): the famous L'Escargot, where Christopher Sense (not shown) cooks earthy French food alongside snail caviar; Hélène Darroze of The Connaught London; Rouguia Dia and Le 144 Petrossian in Paris.