



*Chef's* Recipes • Wine Pairing  
**COOKBOOK**  
Yvonne Roberts

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Absolutely Chic • Perfectly Easy



# S M A L L P L A T E S & S T A R T E R S

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Suggestion and money saver: do not buy heavily scented flowers. They can overwhelm the wine and the food. Let's face it: at least one of our friends usually overdoes it with the fragrances already, so why add to the challenge? Check out your yard and get creative. Find shoots with leaves and flowers, palm fronds, natural stones, and then add some candles and it will look unique and great.



# S E A F O O D

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This is top secret: Always use dry vermouth instead of white wine on birds (including gobble gobble). The vermouth does something wonderful, and you will never cook a dried-out bird again. You will love me forever with this tidbit. And do not be stingy in the bake dish—fill it up midway.



# M E A T S

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Save those corks...yes! Pull the corks and make sure they are not synthetic (they are easy to miss) and, when in need of a tenderizer for octopus and tougher meats in a stew, throw the corks into the pot—they float and have a tenderizing effect. Who knew? Still up for science to confirm, but the Greeks believe it, and it makes for fun conversation as you swirl and sip the wine and watch the corks do their thing.





# D E S S E R T S

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The drama of the used napkin...when you need to excuse yourself or you're done eating, what do you do with it? I like to pinch the napkin in the middle, then pull straight up, so it forms loose creases. I simply place the napkin next to the plate (not on top) on the left side, preferably with the most soiled part inside or face down.



# D R I N K S

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Nobody likes a “cork tease.” This is someone who constantly talks about the wine he or she will open but never does. Stop the chattering and caressing the bottle, and pull the cork already!



# *Water Separates*

*The People Of The World;*

# *Wine & Food*

*Unites Them.*

With over 20 years under her belt in the industry, Roberts was the recipient of prestigious accolades such as the James Beard Award nominee for “Outstanding Wine Service” in 2011 and *Zagat’s* ranking as South Florida’s top wine list in 2012. “Some of my most cherished memories are to have savored a bounty of exquisite, palatable flavors alongside some of the world’s most talented star chefs and winemakers,” says Roberts. Her collaborative experiences encompass the culinary talents of Alain Ducasse, Remi Krug, Todd English, Robert Mondavi, Norman Van Aken, Larry McGuire, Jean-Paul Jeunet, Anthony Barton, Bruno Cirino, Daniel Haas and Philippe Ruiz. All of whom represent a small sampling of the extraordinary and celebrated food and wine experts she has worked with throughout the years, and are the inspiration for this publication.

In 1994, Yvonne Roberts was engaged by the luxurious, iconic Biltmore Hotel in Miami, Florida to develop and launch a distinctive, dues-based social membership called the Cellar Club, presenting specialty events, with a focus on food and wine-related venues. “You create a dining experience,” she says, “with the knowledge that flavor is made up of not only taste, but all of our senses: what we see, hear, touch, and smell, and how every aspect of dining—from the color and shape of a plate to the music playing in the background—affects our perception of flavor.” Through her passion to give, combined with her appreciation of food and wine, and her philosophy of “Water Separates the People of the World; Wine & Food Unites Them,” Roberts became director and co-founder of the Biltmore International Wine and Food Weekend Festival, which raised more than \$6 million for local charities.

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