

# 1988 IVY AWARDS

## *Moving and shaking: new Rattlesnakes in Detroit and D.C.*

Responsible for the menu Spanish is Guatemalan-born Ricardo Jurado-Solares, director of Rattlesnake private dining, who writes the "Latin Cooking" column for the *Los Angeles Herald-Examiner*. He met Michael McCarty in Paris, while studying at the Cordon Bleu. McCarty (who graduated from Hôteliere de Paris, Cordon Bleu and Academie du Vin and ran Xavier Restaurant there) returned to the states at 21 to study and teach at the University of Colorado, and at 25 opened the now famous Michael's in Santa Monica. Shortly thereafter Jurado-Solares moved to the states, ultimately joining The Rattlesnake Club—along with more than any good restaurant's share of other future culinary stars.

McCarty, who spends his spare time on plans for a hotel *grande luxe* on the beach in Santa Monica, Calif., and checking on vineyards that will produce his first Chardonnay and Cabernet-Merlot this year, says: "The entire cuisine at The Rattlesnake is Jimmy's. So is menu and training. Our philosophies are the same, but our cooking styles are different: his is more complex. I'm just a simple kind of guy."

### THE RATTLESNAKE CLUB

Opened: August 1985; seats: 300  
Dinner check average: \$55.00  
Grill dinner check average: \$17.00  
Open: 7 days for dinner upper levels, for lunch and dinner The Grill.

#### *Dining room menu selections*

Flashed salmon carpaccio with caper relish . . . \$9.75  
Oysters poached in champagne sauce . . . 9.00  
Rock shrimp with rainbow pasta and basil . . . 8.75  
Winter greens with Bucheron crouton . . . 3.95  
Fried scallop salad with spinach and peppers . . . 8.95  
Ahi tuna with starfruit, lime and kumquats . . . \$22.50  
Roast chicken with pearl onions, shallots and gremolada . . . 21.50  
Saddle of rabbit with Swiss chard, pinenuts and cassia . . . 23.95  
Tenderloin of pork with pear, lardons and chives . . . 22.50  
Abstract Geometry, white chocolate pasta with chocolate pâté triangles, almond-pistachio tuiles . . . \$6.00  
Quadruple chocolate suicide . . . 5.50

A service charge of 17% will be added to all food and beverage items.

Schmidt's reputation for understanding food chemistry is second only to his reputation for creating ebullient dishes with new dimensions even in fine dining. He developed a three-stage technique for cooking meat texture-perfect, but can't find hot-enough equipment for the first stage.

"Flavors should be forward, not bland. I like food that talks to you," says Schmidt. "My food is not overdone, not fussy; there are many steps in preparation, but it's delivered as a unit. It makes no difference whether or not you, as a diner, understand my personal style. What matters is that you find the textures and tastes great. Everything else is beside the point."

McCarty and Schmidt will expand the Grill Room at Denver's Rattlesnake and open two more Rattlesnakes this year, one in Detroit and one in Washington, D.C. They won't serve rattlesnake there, either, and the food and decor at each will be different. "We chose the name rattlesnake because it reflects energy," explain McCarty, 34, and Schmidt, 33, pinpointing the quality they both seem to have in unlimited supply.

*Hanging loose: Jimmy Schmidt puts fresh house-made tomato pasta to hang briefly before cooking.*



*Hanging out: Ricardo Jurado-Solares (center front) and rattlesnake gang on copper vat once used for brewing.*

