Chef Love

Published September 11, 2011

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FiFi Berry, owner of Fifi's Reprise, said, "I always know Mancy's is going to have something good," and she also enjoyed the seared duck served by Sebastian Mazzotta, a private chef in Naples, Fla. Mr. Mazzotta raved about the heirloom tomato salad at Fifi's Reprise and also the array of burgers at Burger Bar 419.

Open just a few months, Burger Bar 419 was familiar to all the chefs at the Art & Autism fund-raising event in Perrysburg on Sept. 1, but many of the attendees did not know of it. The event raised nearly $300,000 and served a dual purpose of introducing the crowd of about 300 to the food of some of the top chefs in the area and as far away as Florida and Missouri.

And the chefs got to try each other's cooking, too.

Tim Childress, chef at the Oliver House, praised the Blue Point oysters being shucked by Rob Campbell, who is the chef at Mancy's Bluewater Grille. For his part, Mr. Campbell loved the tomato basil soup shooters with the mini-grilled cheese sandwiches served by Mr. Childress at Petit Fours (which is part of the Oliver House) and the Burger Bar 419's sriracha-soy deviled eggs with sugar bacon and baby arugula.

While wrapping California rolls and spicy tuna rolls for his restaurant Koto Buki, Dennis Chung had time to eye the cantaloupe wrapped with prosciutto served at the booth next to his, Evans Street Station in Tecumseh, Mich. Beth Kennedy, general manager of Evans Street Station, tried the spicy eggplant soup and quinoa-feta fritters of Celina Tio, the chef and owner of Julian restaurant in Kansas City.

Ms. Tio had to have some of the ara-yes from Labib Hajjar and the Beirut -- "I live for Labib's ara-yes. I eat them nonstop when I'm in Toledo," she said. Among other places, Mr. Hajjar wanted to try the offerings at the Burger Bar 419. Tony House, the co-owner and chef at Burger Bar 419, returned the love, saying "I always like to see what Labib has going on."