

WASHINGTONIAN

FOOD

Legendary Chef Michel Richard Feted During Week-Long Birthday Dinner Tribute At Central



Central Michel Richard Partner Chipp Sandground, Executive Chef David Deshaies, and Beverage Director/Sommelier Brian Zipin at Tuesday's memorial dinner kickoff (All photographs by Daniel Swartz).

Downtown brasserie [Central Michel Richard](#) is honoring the birthday of its late namesake, with a special celebratory dinner menu, from now through Saturday, March 11th.

The four-course, prix-fixe tribute dinner costs \$80/person (with an additional \$45 wine pairing option) and boasts several of the signature dishes that **Michel Richard** passed down to current **Executive Chef David Deshaies** over the course of his 16-year mentorship.

Patrons will begin the night with *Smoked Salmon Terrine with Leeks Tartare and Brioche* before digging into a *Lobster Ravioli with Citronelle Emulsion* second course. The main entree consists of *72-hour Braised Short Ribs with Mushroom-syrup Reduction* and dessert comes in the form of Richard's famed *Profiteroles*.

Tuesday evening, close friends and family of the legendary Washington chef gathered at Central for a private reception held in advance of the first birthday dinner seating. Among the guests in attendance were **Laurence Richard** (Michel's wife), L'Academie de Cuisine founder **Francois Dionot**, Kaz Sushi Bistro owner **Kaz Okochi**, and Lebanese Taverna owner **Gladys Abi-Najm**, among many others.

The impact the legendary Richard made on the Washington dining scene is enormous, as described by *Washingtonian's* **Ann Limpert** when news first broke of the [chef's passing last year](#). Nowhere is that perhaps felt more than inside Central's bustling kitchen, which continues to [win culinary plaudits](#) to this day.



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