

## The Strand House's Final Fall Chef's Dinner

Guest chef closes out popular master chef dinner series in Manhattan Beach.  
OCTOBER 29, 2012

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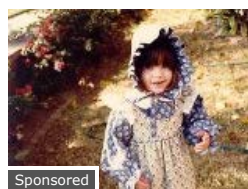
On Monday, November 12, [The Strand House](#) will open its kitchen to chef Ben Ford (Cochon555 victor and proprietor of [Ford's Filling Station](#)) for its final master chef dinner of the season. Ford will be whipping up a succulent five-course feast focusing on fresh, seasonal flavors, while special guest Violet Grgich of renowned Napa Valley winery, [Grgich Hills Estate](#), will be on hand to present course-by-course pairings for the meal.

Ford's menu draws on a variety of international flavors, starting with an array of hors d'oeuvres like lamb meatballs, smoked fish dip, and a chili verde tostada. Dinner begins with a rich oyster stew paired with a 2010 Grgich Hills Estate Fume Blanc, and a grilled Monterey Bay squid partnered with a 2009 Chardonnay. Larger dishes include a lamb sirloin and rabbit paella, paired with a zinfandel and cabernet sauvignon, respectively. To finish, Ford has concocted a rich, cappuccino cookie sundae complemented with a 2009 late harvest dessert wine.

Prior events in the series—which included dinners by Jonathan Waxman and Jose Garces—sold out early, so be sure to reserve your space as soon as possible by stopping by the hostess stand or calling the restaurant at 310-545-7470 (\$100/ticket). *117 Manhattan Beach Blvd., Manhattan Beach*

—ALEXANDRA CALAMARI

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