



## Pulpit of the Palate

FOOD (AND THOUGHT) IN PARIS.

Had Claude Deloffre lived life as a certain dauphine with a penchant for Sèvres porcelain, she would have taught the peasants to *make* cake. Walk into Galerie Librairie Food, Deloffre's tiny Parisian storefront in the Marais, and you will find yourself amid a buffet of culinary literature and food-related art that is, at turns, whimsical, obsessive and design-conscious. Her purpose: to spread the gospel of good food. Last spring, she also hijacked the rotunda at Le Bon Marché and staged *En Cuisine* (above), a playful series of interactive

book signings and cooking classes. In February, she takes the concept — renamed *Kitchen Duets* — to Harvey Nichols in London, where she hopes to pair innovators like France's reigning "It" chefs, Thierry Marx and Pierre Gagnaire, and the bilingual cookbook *auteur* Trish Deseine with their British counterparts, including Marco Pierre White and Heston Blumenthal. Future pulpits include South Africa's Cape Winelands and, fingers crossed, New York. *Galerie Librairie Food*, 58 Rue Charlot. CHARLOTTE DRUCKMAN

### WEST EATS EAST



If you don't recognize the name Alan Yau, wait a few weeks. His first restaurant in the United States, Park Chinois, just opened in Ian Schrager's Gramercy Park Hotel. And if it's anything like Hakkasan or Yauatcha, Yau's Michelin-starred Chinese restaurants in London, get ready for something completely different. In his 15-year career, Yau (above) has redefined the image of the Asian restaurant. Even London's toughest food critics have called the restaurateur brilliant and a pioneer. (The royal family agrees: in May, Yau was awarded an Order of the British Empire, along with Gordon Ramsay and Heston Blumenthal.) "Alan Yau is a real artist," Schrager says. "I think it's a coup that we've got him, because everyone in New York and Las Vegas wants to do something with Alan Yau." Schrager's trust in him is so unerring that for the first time in his career he has given a restaurateur carte blanche. New York will be a challenge, says the press-shy Yau, but "the audience is very sophisticated, aggressive, and there is no shortage of great ingredients." *Park Chinois*, 2 Lexington Avenue; (212) 388-1883. NINA SIMONDS

### NOW APPEARING | COCOA POWDER

Got a sweet tooth? Head to the makeup counter, where Dior has a new creamy lip liner in *Cocoa Shake* and Diane Brill packages her glosses in a bonbon box. Upping the ante, Origins tapped Jacques Torres, aka Mr. Chocolate, to develop its holistic *Cocoa Therapy* line, bringing that plant's antioxidants, essential oils and

mood-enhancing aromas to body treats and moisturizing lip stains. For the launch of Givenchy's *Chocolate Délice* fall-winter color scheme, the macaroon maverick Pierre Hermé partnered with the color expert Nicolas Degennes for chocolate prisms that match those of Degennes's *Intense Chocolate* eye-shadow combo (right) and

Surprising Caramel blush. Bobbi Brown went into the test kitchen to complete a *Fall Chocolate Collection*; alongside her cocoa-inspired makeup range is Bobbi Brown's *Beauty Bar* for Vosges Haut Chocolat, dark milk chocolate blended with macha green tea leaves for a surfeit of antioxidants. How lovely. CHARLOTTE DRUCKMAN



PHOTOGRAPHS CLOCKWISE FROM TOP LEFT: FROM LE BON MARCHÉ; GAREY MCCONNELL; JENS MORTENSEN