



JACQUES MARCON, THE FRENCH MASTER OF MUSHROOMS COMES TO CROWN FOR STARS OF STARS



Jacques
Marcon

Jacques Marcon works alongside his father, Regis, at their triple Michelin-starred restaurant, with its sweeping views of the Valleys of Ardèche and Mont du Velay, one hour's drive from Lyon. For almost half a century the sixty seat restaurant has run continuously and Jacques Marcon, who was named chef in 2008, has trained both there and in other Michelin-starred kitchens including Hotel Astor, Hotel Vernet and L'Ambroisie.

The eponymously named restaurant, Regis Marcon, is widely regarded as one of the best in France and, inspired by the topography surrounding its location, mushrooms feature famously and deliciously on the menu. Between 40 and 50 different mushrooms are used at any one time and, on a normal day, Jacques and his team are known to use 30 kilos of this wondrous ingredient.

Marcon cites Mother Nature as his biggest inspiration so it will be fascinating to see how the Australian landscape – and the wonderful produce on hand – affects the young chef. At home two of his favourite dishes to cook are a lobster cassoulet with green lentils and a juxtaposed dessert that features a caramel of mushrooms that is both sweet and intense with the flavours of morels.

The 'Stars of Stars' is the fourth instalment in Crown's innovative Michelin Star focused 'Stars' series, following on from 'Stars of Europe' (2009), 'Stars of America' (2010) and 2011's 'Stars of Spice'. The other seven guest chefs for 2012 are Italy's Luisa Valazza, France's Thierry Marx, Serge Vieira and Stephane Bour, Tokyo's Jun Yukimura, Hong Kong's Mok Kit Keung and Belgium's Sang-Hoon Degeimbre.

For further information or to obtain high resolution images, please contact:

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Dinner with Jacques Marcon and Serge Vieira

Venue: JJ's Bar and Grill

Date: Thursday 8 March, 2012

Cost: \$280.00 set menu featuring Dom Perignon Champagnes

Bookings: Reservations are essential and can be made by contacting +613 9292 6891

Jacques Marcon and Serge Vieira feature menu

Venue: JJ's Bar and Grill*

Date: Tuesday 6 March – Sunday 11 March 2012

Bookings: Reservations can be made by contacting +613 9292 5777

Jacques Marcon star class

Venue: Culinarium Training Kitchen

Date: Saturday 10 March 2012

Cost: \$295.00 (includes dinner at JJ's Bar and Grill)

Bookings: Reservations are essential can be made by contacting +613 9292 5731

*JJ's Bar and Grill is open for dinner only.