



## The Dining Class: Cooking (or not) on Vacation

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Whether you participate in the prep work or not, private chefs from The Quintess Collection are ready to cook for you, as well as get you into the kitchen for [unique culinary classes and cooking experiences](#) to match your vacation.

Most of our personal chefs are creative people with multiple talents, so your experience will always be unique. Here are a few highly rated suggestions to whet your appetite as you plan for exceptional food adventures in your home-away-from-home.



### 1. Maui: Fresh and Fabulous

Award winning personal chef, Allain DeLeon of [Got Chef Maui](#), specializes in meal preparation and intimate dining. His most popular menu starts with "honey splashed Ahi tartare with Hawaiian chile airole and local avocado on a flash-fried wonton." This is followed by "citrus shrimp on upcountry local mixed greens salad with a homemade papaya dressing" and the main dish of "duo of local braised beef and fresh fish with garlic mashed potatoes and stir fry veggies and cherry demi-glace and tomato basil sauce." Since fish is caught the same day, Chef DeLeon chooses the fish the morning of your dinner for prime quality. What creation could end such a feast? An individual dessert platter with "chocolate lava and pineapple crème brulee and torched vanilla ice cream." Fantastic!

### 2. South Beach: Celebrity Chefs meet Harmonious Organics to Delight all Ages

Celebrity Chef, Leslie Jovanovic of [La Perfect Bite](#) is a favorite with Quintess families as well as royalty, Bruce Springsteen and Usher. Chef Leslie is known for her artistic talents and French accent as well as her beautiful meals with special touches, baking, catering, cooking classes for children and even fantastic crepes.