

# Patrick Mould

Mixing Cajun and Creole Cuisine with Music, Travel and Joie de Vivre

*Chef Patrick Mould*  
Press Kit 2017

# Chef Patrick Mould

From Paris, France to Crowley, Louisiana, Chef Patrick Mould thanks his Cajun appetite to his Maw Maw, who always had a spread of southern favorites on the kitchen countertop. During his elementary school days, he and his brother would hurry home to dig into her fresh-out-of-the-oven sweet dough fig pies. Forced to learn to cook, or starve, while working in the shipyards of Morgan City, Chef Patrick began testing magazine and cookbook recipes, discovering not only was food good to eat, but also fun to cook.

An instrumental force within the very first Culinary Occupations Course at Lafayette Regional Vo-Tech, Chef Patrick continued on to develop menus and operations for top Lafayette restaurants and publish his first cookbook, "Recipes from a Chef", in 1999. Add to that a writing career as food columnist, staff writer for Emeril Lagasse's emerils.com and co-host of the weekly Best Life Iberia radio program on KANE 1240. Chef Mould was also influential in Lafayette, LA being named both the Best Food Town in America by Rand McNally & USA Today in 2011 and the Tastiest Town by Southern Living Magazine in 2012. For the past 20 years, he has owned and operated Louisiana Culinary Enterprises, Inc., providing professional consulting and catering services for various companies from Tony Chachere's to Tabasco.

Chef Pat's Louisiana upbringing and 35+ years of culinary expertise fuse with a deep passion for all music genres, from Festivals Acadiens et Creoles – the largest Cajun & Zydeco festival in the world – which he has directed for the past 24 years, to Festival International, the Strawberry Park Music Festival and the Tri-City Music Fest. His son Ethan is also one of the original sax players with the Lafayette funk band Brass Mimosa.

Based out of Lafayette, Louisiana, Chef Patrick Mould continues to wow hungry fans with his Cajun and Creole touch. An expert on Cajun and Creole cuisine and music, he is in the process of writing his second cookbook and is always on the hunt for a new culinary and musical adventure and challenge, not only locally, but nationally and around the world.



# Chef Patrick Mould

## Sample Menu

### Appetizer

Fried Shrimp & Catfish with Creole Remoulade

### Soup

Chicken Andouille Gumbo

### Salad

Pear Gorgonzola Sweet & Spicy Pecan Salad

### Entrée

Shrimp Mirliton Corn Macque Choux with Roasted Garlic Cheese Grits

### Dessert

Chunky Chocolate Bread Pudding with Kahlua Sauce

### Lagniappe

Cajun Praline Candy



# *Chef Patrick Mould*

## **NAME**

Chef Patrick Mould

## **HOMETOWN**

Paris, France (Neuilly)

## **GREW UP IN**

Crowley, Louisiana

## **CURRENT TOWN**

Lafayette, Louisiana

## **PHILOSOPHY**

“Find the best possible product, do the least to it, and add a creative twist that separates it from the pack, making it unique to each diner. My greatest pleasure is when someone walks up to me 15 years after my cookbook came out and says that their 6-, 8-, or 10-year-old ate one of my dishes and loved it. If you can satisfy a six-year-old’s palate, you have accomplished something as a chef!”

## **FAVORITE DISH**

Fresh soft shell crabs pulled out of the water marinated lightly and grilled!

## **FAVORITE BAND/SONG**

The one spinning on the jukebox.

## **DREAM DINNER PARTY GUESTS**

Barack and Michelle Obama, Julia Child, Auguste Escoffier, Deepak Chopra, and Elvis.

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## KITCHEN CULTURE TRAVELS FROM THE BAYOU TO THE PACIFIC NORTHWEST DANCE FLOOR

**Lafayette, Louisiana – May 6 - 10, 2015 – Centrum** will host **Kitchen Culture** – an authentic Cajun culinary, music and dance event – at **Fort Worden State Park in Port Townsend, Washington** guided by Southwest Louisiana food gurus **Toby Rodriguez** and **Bryan Kyzer**; Louisiana's award-winning music supergroup **The Revelers**; and hot two-stepping duo **Corey Porche** and **Sally Freund**.

**Toby Rodriguez** – called a "Cajun Renaissance man" by Anthony Bourdain – and **Brian Kyzer** are the masterminds behind Lache Pas Boucherie et Cuisine, a mobile farm-to-table boucherie party outfit. Registered participants will help Toby and Brian kill and butcher a pig, using each part of the animal to create some of the most treasured Cajun dishes. This class will provide most of the meals for Kitchen Culture participants.

*"The boucherie is our culture's most genuine expression of the farm to table movement. There's definitely a level of fear when killing the animal ... people are extremely moved."* – Toby Rodriguez

Louisiana band **The Revelers** will bring their Cajun, Zydeco, Swamp Pop and Americana roots and rhythms to the mix not only in the dancehall but also in the classroom. Thursday, Friday and Saturday, workshops will be provided throughout the day including, but not limited to, Cajun fiddle, accordion, bass, percussion and French singing. **Corey** and **Sally** will lead participants on the floor through a variety of Cajun and Zydeco dance workshops, and Louisiana culinary documentaries will be displayed throughout the event. Evenings include entertainment, open jams and house parties with a big Cajun-Swamp Pop-Honky Tonk dance open to the public Saturday, May 9.

**Kitchen Culture** combines the music, food and dances of Louisiana, a trinity of creativity and a way of life, established in the hearts and souls of its people since day one. It is a culture existing in context with each element feeding off each other, not fulfilling their calling each on their own but existing FOR each other, making each other shine. In Cajun/Creole culture, you hear music precisely at the time that you smell the aroma of the food. And then, there's the movement and the social aspect of the dancing. They all blend together in a harmonious marriage that is far greater than the sum of its individual parts. The gumbo always smells better when you hear the live Cajun music, and the music feels better when everyone can participate, especially through dance. Not everyone can book a trip to Louisiana to discover this. That's why Kitchen Culture is bringing it to you.

To register, please contact Centrum at (360) 385-3102 Ext. 117.  
<http://centrum.org/kitchen-culture>

*“With all the smells coming from six different directions, smoking and simmering and sizzling, you just wanna, I don't know, touch yourself ... Even Paul McCartney's head would explode from inner conflict, tempted by the lure of tasty tasty pig ... I'm absolutely blown away by the depths of flavor and deliciousness that I've rarely encountered anywhere.” – Anthony Bourdain, No Reservations – Cajun Country*

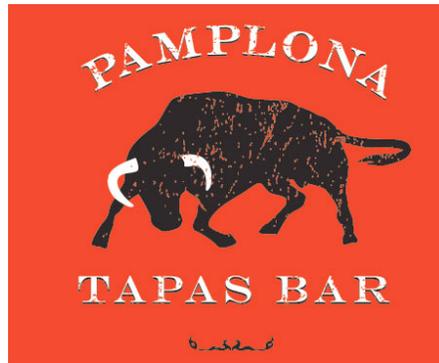
*“There has to be at least one band in the country that reveres the past and is unafraid about dragging it into the future. Mark down the Revelers as that band, musicians who aren't afraid of mixing up accordion, fiddles, saxophones and guitars. Sometimes the greasiest gumbo can also be the best, as anyone within earshot of this mess will attest. Bon ton all night long.” – Bill Bentley, A&R Director at Vanguard Records*

*“Cultural renaissance? Smultural renaissance! If this ... doesn't make get up and dance, then you must be physically handicapped. If it doesn't teach you something about life, then you must certainly be very wise already. And if it does not, at any point, bring a tear to your eye? Then you must have either a malfunctioning tear duct or a heart of stone ... Whipsmart songwriting, outrageous musical chops, and cutting-edge production have made this ... a fixture on my stereo ... It's not easy to create something brand-new and forward thinking which also lives smack-dab in the middle of history and acknowledges its roots. But The Revelers have done all that and more. I give this my highest possible recommendation.” – Blake Leyh, Music Supervisor, HBO's Treme*

*“From the opening resolution-pleading strains of Blake Miller's trebly accordion, this is special ... These songs and hooks will burrow their way into your subconscious and be your nagging earworms for days on end.” ★★★★★ – David Innes, R2 Rock'n'Reel (UK)*

**The Revelers:** [revelersband.com](http://revelersband.com)

**Toby Rodriguez:** [www.lachepasboucherie.com](http://www.lachepasboucherie.com)



CHEF WILLIAM ANNESLEY  
BIO  
PAMPLONA TAPAS BAR  
Lafayette, Louisiana

Born in 1966 of a privileged family in London, Chef Annesley inhaled his first aroma of the culinary biz by studying the chefs working in his family's estates, observing his mother's entertaining expertise, and by spending time between his family's villa in Majorca and with friends throughout the flavorful cities and towns of Spain.

A central figure as a producer in the music/film industry for five years, he began preparing dinners for friends, which created a huge buzz fueling a new profession as private chef to such celebrity clientele as Keifer Sutherland, Quentin Tarantino, and Gwen Stefani. The word spread, and Chef Annesley launched his expertise as executive chef, general manager and partner of the culinary mecca Tangier. In 2003, after reaching instant success and establishing Tangier as 'the' LA hot spot, Annesley moved on to team up with James Nicholas and designer Eva Schwartz to launch Oasis; a stylishly hip culinary haven showcasing Indian, Spanish and North African small bites.

Hungry for new adventures, after ten years spent as a chef in L.A., Chef Annesley packed up his knives and headed south with his Venezuelan-born wife and front-of-house partner and restaurant designer Karina (formerly a central figure in the fashion realm and director Quentin Tarantino's assistant) to Lafayette, Louisiana, a town they both knew and adored, and where Karina was raised.

Now residing in the heart of Cajun Country, Chef William Annesley is excited to combine his passion for bullfighting, Hemingway, and his profound knowledge of Spain's succulent bites with his new project PAMPLONA Tapas Bar. Focusing on brilliant dishes, luscious Spanish wines, farm-fresh local ingredients, and a nose-to-tail menu, he is proud to blend rustic simplicity with urban chic, and to continue regaling our palates with his culinary expertise.

**Chef Craig Crosby  
Pamplona Tapas Bar  
Lafayette, LA**

A native of Saint Simons Island, Georgia, Chef Craig Crosby has been donning his knives professionally since age 17. After tuning into a classical guitar curriculum at the University of Georgia, Chef Craig landed at Florida Culinary Institute in West Palm Beach, the place that would kick-start his career and take him from strumming adolescent to seasoned chef.

Chef Craig's debut evolved from dishwasher-to-cook at the Crab Trap to running Singer Island's Buccaneer Steakhouse at age 22 while still attending college. The Buccaneer saw him conquer everything from ordering and daily prep to menu planning and hiring/firing. After a turbulent hurricane brought operations to a halt, Craig moved on to mentor at Spoto's Oakwood Grill in Royal Palms, Florida preceding a post at the highly regarded Breakers Hotel in Palm Beach. This *Lifestyles of the Rich and Famous*-praised restaurant mecca led him through the ranks of eight full-service kitchens experiencing everything from Florida-fresh ingredients to a dedicated teamwork atmosphere.

Chef Craig then moved on to Napa Valley for a chance to work under Chef Perry (grandson of former French Laundry owners) at Etoile at Domaine Chandon, a Michelin-star restaurant offering French Brigade-style cooking. The abundance of locally produced ingredients further fueled his desire to continue down this flavorful path.

*"There is a strange connection I feel with Thomas Keller's career in many ways, from locations, the natural progression of restaurants and the styles of food. But most importantly is the similarity in having respect for the food. One of the most rewarding aspects of being a chef, for me, is working with whole animals or raw ingredients; taking a whole animal and breaking it down into its component parts, utilizing each to create a dish or dishes. It is the most rewarding thing I can remember doing, ever. Taking something whole, and transforming it into something else completely, something approachable, nourishing, for others to enjoy. That's what I really do as a chef; create something from nothing for the pleasure of others, most of the time for people I will never meet. There is something hedonistic about deriving pleasure from butchering an animal, creating a work of art from it, knowing it will be destroyed during consumption, and continually repeating the process. It really is a never-ending cycle. When I can no longer do it, someone else will take my place. And on, it goes..."*

Today calling Louisiana his home, Pamplona Tapas Bar's Chef Craig finds his passions in in the Gulf, the great outdoors, and the living, breathing vibrant culture embraced by young and old— a culture exuding the generosity and spirit of sharing and togetherness that is the benchmark of the peoples of Louisiana, from crawfish boils and cochon de laits to year-round festivals. Here, Chef Craig whets his appetite through a love of nose-to-tail dishes, cured meats, wild game and boudin.

*"Food is my way of saying "Thank You," my way of giving something back to this community that embraces and is comprised of so many."*



**Kenichi Tajima**  
Executive Catering Chef

“A la Cuisine!” Chef Kenichi ‘Ken’ Tajima marvels as the star catering chef of Payard’s catering arm, Tastings. Born in Tokyo, Japan, Ken had no idea the gong of his fate would sound around the world, and then some, crossing the oceans to New York City.

Hailing from highly educated parents, Ken attended Seikei private school for 12 years. While Ken trekked on as a dedicated student, his mother, ensuring that her son end up healthy as well as intelligent, prepared delicious meals for the family using seasonal ingredients. During the summer vacation of his final year of high school, Ken put his mother’s culinary influence into practice during his first restaurant stint, discovering for himself the joys and depths of cooking. Rather than continuing on to work in a research laboratory, as did 99% of students attending Seikei, Ken decided to pursue his new passion at Tsuji Cooking School in Tokyo. His teachers and parents, however, were not happy with his decision of launching into the culinary field.

Ken prospered, nevertheless, and studied French culinary arts both in Japan and France. After returning to Japan to gain experience at restaurants such as Au Bec Fin in Kobe, Ken continued his career in France, at the age of 25, by gracing the stages of such Michelin Star dining divas as Moulin de Martrey in Chalon sur Saone and Marc Veyrat in Annecy.

In July, 2001, Ken was granted the opportunity to work alongside Executive Chef Philippe Bertineau and Pastry Chef, François Payard as Executive Catering Chef for Tastings by Payard preparing side-by-side sweets and savories for their celebrated *S&S Cocktail Parties* and excitingly in demand *Tastings Dînatoires* – informal yet tasteful soirées offering a client customized tasting menu of 2 or 3 bites for each hand-passed plate.

## Craig Freeman Executive Chef of INTENT

Born in New Orleans, Louisiana – a city not unknown for its cacophony of flavorful cuisine – to parents and fanatical entertainers of the cooking persuasion, gave food, cooking and gatherings all the *bon temps* that encompasses the family dinner.

Growing up surrounded by the smells of baking and cooking, not to mention a wood-burning grill, in a never, *ever* dull kitchen, into the fray Craig went, a willing victim of cutting, chopping, cleaning, and carrying to the table and fro; and no one needed to twist his arm. The center of life in the house he became.

It wasn't much of a leap then to his first real restaurant job at the young age of 15. Continuing on to The Culinary Institute of America in Hyde Park, New York, at the age of 21, became a big, delicious and marvel-filled dream fulfilled, paving his road to a culinary extravaganza. An externship at the Trellis Restaurant in Williamsburg, Virginia, co-owned by executive chef, cookbook author, and James Beard award winner Marcel Desaulniers, graced him hands-on as well as cookbook-worthy experience.

His next mission in Raleigh, NC at the eclectic French restaurant Margaux's – voted "Best Fine Dining Restaurant" in Raleigh – granted him the appreciation of 'fresh hauled catch of the day.' With a faithful two-week changing seasonal menu, donning sport fish and those less willing to put up a good fight, Craig's challenges soared. And if the menu was written just an hour before dinnertime, then *that* was fun!!

Not short on ambition, Craig, like the many who've made this holy trek, moved to New York City to none other than Le Cirque 2000 - voted by *Condé Nast Traveler* as "Best Restaurant in the World" in 2003 - where he was quickly promoted to Sous Chef and later to Executive Sous Chef. By this impressive connection at Le Cirque is how he became known by François Payard, and found himself as Executive Chef of Catering at Payard.

In charge of the pre-opening of SoHo Mediterranean marvel InTent, and now Executive Chef, Craig dazzles guests with his culinary expertise in dishes such as the Osso Bucco "Braised Turkey Leg" with Chickpeas, Roma Tomatoes, and Natural Jus. Craig Freeman is naturally riding the waves of a delicious adventure.

## Eric Estrella

### Executive Pastry Chef [L] [SEP]

Raised in Seattle, Washington by parents who settled in the area after emigrating from the Philippines, Eric Estrella spent the first part of his culinary career in the Pacific Northwest where his pastry arts passion began directly after high school. Several years of working in various Northwest cuisine-themed bakeries and restaurants offered Eric a base from which to pursue his talents, which he then garnished as Executive Pastry Chef of Alana Waikiki in Honolulu, Hawaii. Inspired by the natural beauty, tropical lifestyle, and, not to mention, culinary wonders of the islands, Eric's hunger for knowledge blossomed by delving into the tropical produce and Asian ingredients so readily available, and with which, because of his family background, he was somewhat familiar.

One year later, his journey surged to Southern California, where he focused on classic French cuisine as the Assistant Pastry Chef of the all-European crew at Le Meridien Hotel. Continuing as Pastry Chef at Rancho Bernardo Inn - *Zagat*-rated "Number 1 in Food" in 1999 - and AAA Five Diamond-rated Four Season's Resort Aviara as Pastry Chef, his culinary voyage thus far had served him well.

However, Eric needed an even greater challenge. His desires led him straight to a city with the most discriminating tastes and where the culinary competition fierce - New York City. François Payard welcomed him as Pastry Chef in his pâtisserie- one of the best in the city - where he is in charge of catering pastry production.

In charge of pastries for the pre-opening of the new SoHo Mediterranean marvel InTent, and currently Executive Pastry Chef starring in his very own pastry island, Eric blossoms with creations such as Deconstruction of Crème Caramel - Blood Orange Gelée, Foamed Crème Brûlée and Cinnamon Ice Cream with Fried Oregano. Eric is definitely prepped for a sugar-coated future.