

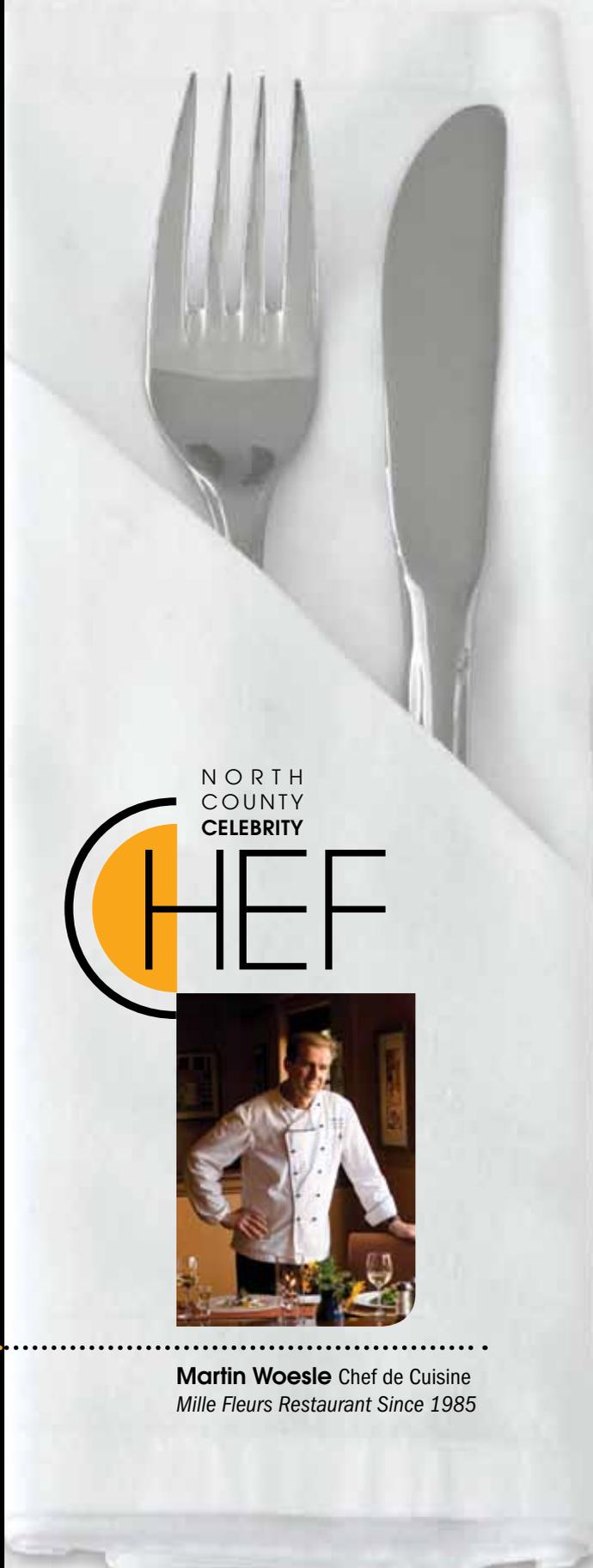
Born in Southern Germany, Chef Martin Woesle began cooking at the age of 16. He started with a 3-year apprenticeship/trade school at beautiful Lake Bodensee, located at the border of Switzerland and Austria. After successfully graduating, he moved on to work at the 5-star Romantikhotel Waldhorn in Ravensburg, where he trained under award winning chef/owner Albert Bouley. Chef Martin worked his way up to lead line cook, and was involved preparing special dinner parties for prominent guests. After two years, Chef Martin decided to gain experience, cooking at a ski resort in the Swiss Alps. He worked there for two winter seasons as chef de cuisine, in the Hotel Chesa Mundaun. From there, Chef Martin went on to train under “chef of the century” Eckart Witzigmann at Munich’s three Michelin-star Aubergine. Two years later, at age 23, he applied to the master chef school in Villingen/ Black Forest. Underage for master chef school, his talent persuaded administrators to admit him anyway, a move for which they were soon rewarded: Chef Martin graduated first in his class. In 1983 he responded to a job offer at the Bavarian Health Resort in North San Diego County. He worked there for one year, cooking exclusive, special dietary meals for the guests’ one-week stay. Chef Martin, who is also a trained pastry chef, worked later at the renowned Ma Maison Restaurant in North Hollywood. It was there that he heard about an open chef position at the Mille Fleurs Restaurant. He has been the Chef de Cuisine of Mille Fleurs since 1985.

Chef Woesle’s many awards include the prestigious James Beard Foundation’s Great Regional Chef in America. He was subsequently invited to the James Beard House in New York to prepare a Foundation dinner. Mille Fleurs has been voted as best restaurant and best French food in San Diego year after year. In 2010, San Diego Home and Garden Magazine inducted Chef Martin Woesle to the San Diego Chef’s Hall of Fame.

The commitment to everyday consistent, innovative, fresh food preparation makes Mille Fleurs a landmark restaurant in Rancho Santa Fe.

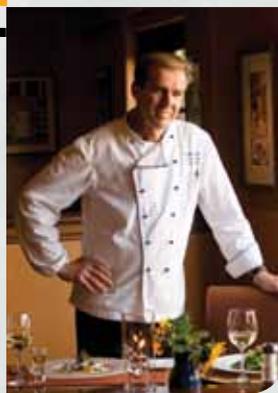
*Mille Fleurs*

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NORTH  
COUNTY  
CELEBRITY

CHEF



**Martin Woesle** Chef de Cuisine  
*Mille Fleurs Restaurant Since 1985*



### **Multicolor Sliced Beet and Potato Salad**

Pickled Herring/Marinated Anchovies  
(Serves 6)

- 2 # of assorted fresh beets  
(red, golden, striped, white)
- 1 # new potatoes or fingerling potatoes
- 1/2 sweet onion
- 1 small bunch of chives
- 1 tbs. champagne vinegar
- 4 tbs. canola salad oil
- fresh ground white pepper, salt to taste
- 6 quail eggs
- 2-3 each pickled herring
- 24-30 marinated white anchovies in oil
- coarse gray sea salt
- 1 small fresh horseradish root

Cut the tops (beet greens) from the beets, leaving one inch of the stems on the beet. Like this the beets do not bleed out when boiled. Wash the beets and boil them in separate waters until soft. At the same time wash the potatoes and boil them as well until soft. Drain the water and let the beets and potatoes cool down for 10 minutes. Peel the beets and potatoes, then slice them 1/8 inch thick and keep them all separated by colors.

Bring two cups of water to a boil and add the fresh quail eggs. After 3 minutes, place the quail eggs in ice water, carefully peel them and then cut in half. Slice some of the sweet onion in half rings and set aside. In a small bowl, mix the vinegar and oil together and season with fresh ground pepper and salt.

To serve the salad, arrange the sliced beets and potatoes in a colorful pattern on cold salad plates. Sprinkle the sliced onions over it and generously coat everything with the vinegar and oil mixture. Sprinkle some finely cut chives and some coarse gray sea salt on top. Cut the herring in bite size pieces and dry the anchovies on a paper towel. Arrange the herring and the anchovies in a star shape on the salad and decorate with two quail egg halves. Lastly, grate some fresh horseradish over the top.

**Bon Appetit!!!**