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PHOTOGRAPHY BY **GERIN CHOINIERE**

# The Art of Cooking

## At Gallery Restaurant it's all about a love of the craft

If cooking is an art, then it is the chef who plays the role of the artist, the sculptor, the designer. No longer is dinner out simply food on the plate. Now at many restaurants it's a farm to fork, plant to plate experience. It's about paying homage to the food we eat and the farmer who raised the protein or grew the product. For the chef that means structuring taste and texture, design and color, aroma and sapidity, so that each bite creates an experience, a pleasing balance of the senses, and becomes a tribute to the food from which the meal was created.

A "form follows function" sort of recipe makes the role of the chef a conductor of sorts, using food to bring about emotion in the diner.

For Chef David Moore, Chef de Cuisine at Gallery Restaurant, and Chef Ben Kallenbach, Executive Pastry Chef at The Ballantyne Hotel & Lodge, it is a way of life. The way the food looks on the plates they create at Gallery is every bit as important as how it tastes.

"Cooking is really elemental," says Moore. "It's about the taste and texture of each ingredient. As we create each plate, the level of detail becomes an important criteria for us."

Breakfast, lunch and dinner at Gallery Restaurant, the resort's four-star dining room, features farm-to-fork cuisine with seasonal menus using as many local ingredients as possible. Dinner begins for each guest with an amuse-bouche – or little bite – to set the mood and start the evening.

Moore explains that in planning seasonal menus, it's his personal food memories on which he strongly relies, seamlessly nuance-ing one flavor profile into another to recreate the season on a plate. What takes Moore's food and the menu at Gallery to the next level is the presentation, the technicalities, and the minutiae of it all – the delight of each dish is in the detail.

For Kallenbach, taking the Gallery diner from dinner service to dessert, is an intuitive process. The two chefs discuss the availability of local products and flavor profiles. David takes the lead with his menu and Ben follows suit – the transition from sweet to savory is seamless.

From September through December 2015, flavor profiles on the menu at Gallery include all you could imagine and then some. If a picture is worth 1,000 words, it would take volumes for me to write the descriptive of the

Amuse created by Chef David Moore – Rabbit Liver Pate Tart; Bittersweet Smoked Spanish Paprika; Pickled Shallot. Chef Ben Kallenbach's Interpretation of a Pumpkin – Pumpkin mousse, cinnamon puff pastry, pepita brittle, spiced caramel sauce, garnished with beet blush and Egyptian Star Flower. Scallops created by Chef David Moore – U10 to U8 Jumbo Sea Scallops; Celery Root Cream with Truffle Butter; Seamless Ravioli; Crystal Lettuce



Chef Ben Kallenbach and  
Chef David Moore

next few pages. Savor what you see, tease your palate for more and make a reservation today.

Gallery Restaurant is located in the The Ballantyne Hotel & Lodge at 10000 Ballantyne Commons Parkway, [www.theballantynehotel.com](http://www.theballantynehotel.com), 704.248.4000. Room reservations call 888-627-8048. Gallery Restaurant reservations call 704.248.4100 or visit [www.gallery-restaurant.com](http://www.gallery-restaurant.com)

Beet Salad created by Chef David Moore – Potato Creme with Whitefish Caviar; Cured Duck Egg Yolk; Variety of NC Beets; Beet Blush; Roasted Rice Vinegar Reduction

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Left: Johnston County Ham and a play on Red Eye Gravy created by Chef David Moore – Shaved NC Mangalitsa Ham ; Local Fig Jam; Passion Fruit Curd; Coffee Aioli

Opposite page: Peruvian Chocolate Dessert created by Chef Ben Kallenbach – Peruvian Chocolate Sphere made with 63% Valrhona Chocolate; Chocolate and Ancho Chile Mousse; Mango Gel; NC Peanut Brittle; Local Watercress; Gold Leaf



## The Annual Gingerbread Lane Competition at The Ballantyne Hotel

The Gingerbread Lane competition offers three independent categories, including professional, amateur and for the first time, child, (ages 12 and under) for entry. The competition will feature enticing prizes for each category, such as a kid's cooking class, an overnight stay at The Ballantyne and a \$500 gift card to Publix, a sponsor of this year's event. The competition is free to participate, and forms are available at [theballantynehotel.com](http://theballantynehotel.com).

Entry forms must be received via email by Tuesday, December 1. Gingerbread creations must be delivered to the hotel between Saturday, December 5 at 9 a.m. and Tuesday, December 8 at 6 p.m. Judging will take place on Wednesday, December 9 at 3 p.m. Please contact Charlene Smith at 704-248-4017 or [csmith@theballantynehotel.com](mailto:csmith@theballantynehotel.com) for more information.

Visit The Ballantyne to view an enchanting display of gingerbread creations from Thursday, December 10 through Sunday, December 27. Attendees may vote on their favorite entries with \$1 minimum donation per vote. All proceeds will benefit Levine Children's Hospital (LCH), dedicated to caring for the physical and emotional needs of children and their families. Bissell, The Ballantyne's parent company, has played an integral role in fundraising for LCH even before its inception.

Also, Santa Claus will make periodic visits to Gingerbread Lane throughout the holiday season.