

# Cape Cod

MAGAZINE

**BEST**

# PIZZA

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## 5 Questions for Christophe Gest, new executive chef at Pain D'Avignon

**1. What's new on the menu this fall?** Trio of duck, featuring house-smoked duck breast and a trio of toasted Pain D'Avignon bread; goat cheese and local beet salad; and grilled mangalitsa pork loin chop served over "lentejas," a Spanish lentil stew with housemade merguez, roasted tomatoes, carrots and potatoes.

**2. What is your favorite entree at Pain D'Avignon?** Steak frites. Growing up in France, it was a classic and my mom still peels and cuts her own fries. Although, after just a short time on the Cape, I am starting to lean toward seafood.

**3. Are you self-taught or did you go to cooking school?** I am a 25-year restaurant veteran and have held a wide variety of executive posts over the course of my career. My formal culinary training took place at the Francois Rabelais Culinary School in my hometown of Lyon, France. I have extensive experience in all aspects of culinary arts, including butchering, pastry and wine assessment.

**4. Did you grow up in family that loved to cook?** Absolutment! Our family gathered for holidays or birthdays, and any excuse for a party or to share a meal, where everybody pitched in and helped to cook a variety of favorite dishes. At an early age, it was my grandmother who first inspired me to cook. She used to spend most of her day in the kitchen, methodically preparing delicious meals. My father was also a very good cook.

**5. What do you think of the Cape?** It's still new to me, having only arrived four months ago at the height of the tourist season. However, from what little I have seen so far, the seaside reminds me of certain parts of France. I have enjoyed my trips to the local farms and talking with farmers about the surprising bounty grown nearby. I am looking forward to getting more settled when my wife, Elizabeth, and my 4-year-old daughter, Manon, join me this fall.

*Pain D'Avignon, 15 Hinckley Rd., Hyannis, 508-778-8588, [www.paindavignon.com](http://www.paindavignon.com)*