

Esquire

What's Cooking for Judgment Day: 20 Top Chefs' Last Meals

May 20, 2011 at 12:01AM by [Elizabeth Gunnison](#)



Not sure if you've heard, but [May 21st is doomsday](#), apparently, which is a real downer for those of us who took the time to get a nice reservation for breakfast on Sunday morning. Honestly, I found this prediction way more amusing before New York City was engulfed in torrential rainstorms for the first three days of this week. Now, it seems that all that's left to do is await that inevitable plague of locusts and reflect on culinary triumphs past. To get in us all in that Rapture party spirit, I posed the following question to some of the nation's best chefs: Come Saturday (aka [American Apocalypse Day](#)), of all the dishes that you've made in your lifetime, what's the one that you want to be remembered for? Herein, their last testaments to cuisine:

Michelle Bernstein (*Michy's, Miami*) is survived by her *rabo encendido* over biscuits, with orange butter: oxtail with cocoa, chilies, peppers, tomatoes and demi-glace, stewed 'til it falls off the bone, over homemade, tall, crisp-on-the-outside, moist-on-the-inside, piping-hot biscuits with plenty of sweet orange butter for spreading.

Michael Symon (*Lola Bistro, Cleveland*) is survived by his porchetta with soft polenta, pickled chiles, and parsley salad.

Eric Ripert (*Le Bernardin, New York City*) is survived by his smoked salmon croque monsieur with caviar.

Michael Schwartz (*Michael's Genuine Food & Drink, Miami*) is survived by his whole roasted Poulet Rouge, simply prepared with salt and pepper and fresh thyme, then cooked with fire in a wood-burning oven.

Tim Love (*The Lonesome Dove Western Bistro, Fort Worth, Texas*) is survived by his double cheeseburger with wild=boar bacon, quail egg, love sauce, lettuce, pickles, and a fried portobello.

Michael Paley (*Proof on Main, Louisville*) is survived by the Mickey Mouse-shaped pancakes that he makes for his kids on the weekend.

Lachlan Mackinnon Patterson (*Frasca Food and Wine, Boulder, Colorado*) is survived by his version of the Friulian specialty *frico caldo*: shredded Yukon Gold potatoes with Montasio cheese and sweated onions, fried in a cast-iron skillet.

Marco Canora (*Hearth, NYC*) is survived by his rabbit stew with olives and rosemary.

Chris Hastings (*Hot and Hot Fish Club, Birmingham, Alabama*) is survived by his Hot and Hot heirloom tomato salad.

George Mendes (*Aldea, NYC*) is survived by his shrimp *alinho* made with olive oil, garlic, coriander and pimenton — complete with the pressed jus from the shrimp heads.

Ravi Kapur (*Prospect, San Francisco*) is survived by his beef-tongue carpaccio with spiced fried oysters, horseradish, pumpernickel, and pickles.

Bruce and Eric Bromberg (*Blue Ribbon, NYC*) are survived by their bone marrow and oxtail marmalade.

Richard Garcia (*606 Congress, Boston*) is survived by his grilled Mexican corn: grilled fresh corn over charcoal, rolled in mayonnaise and then cotija cheese, and served with a lime wedge.

Christopher Cipollone (*Tenpenny, NYC*) is survived by his porchetta ravioli with Salvatore smoked ricotta, broccoli rabe and poached egg.

Robert Aikens (*The Dandelion, Philadelphia*) is survived by his fish and chips.

David Schuttenberg (*Dickson's Farmstand Meats, NYC*) is survived by his carnitas.

Mitch Rosenthal (*Town Hall, San Francisco*) is survived by his barbecue shrimp with Worcestershire sauce and garlic herb toast.

Todd Stein (*The Florentine, Chicago*) is survived by his bucitini carbonara, served with house-cured pancetta, Pecorino, and a rich, yolky duck egg.

James Boyce (*Cotton Row, Huntsville, Alabama*) is survived by his roasted sea scallops with black-eyed pea succotash, smoked country ham, and bourbon glaze

Elizabeth Karmel (*Hill Country Barbecue, NYC*) is survived by her PB&J cupcake.