

TIME

OCT 29, 2007 Page 52

“You are what you eat”

What would top chefs order for their last meal?

..But when it comes to our deepest desires, it turn out that food isn't just about taste. It's tied right into memory and the longing for the sensations of when we felt happiest or most loved. Suzanne Goin, chef at Los Angeles' LUQUES and AOC, put a plate of ripe tomatoes with basil on her list even though she didn't eat heirloom tomatoes as a kid – her dad didn't like salad, so they never had any. But those tomatoes were served at the first staff meal she ate at Chez Panisse, site of her dream job. “My meal is sort of like the edible sound track to my life,” says Goin. “I chose **Lang & Reed Cabernet Franc** rather than some amazing million-dollar Burgundy, and I realize it's because it's the wine my husband and I fell in love over.”

From the up-coming book – My Last Supper by Melanie Dunea [BloomsburyUSA]