



JOURNAL DE

# BLEU PROVENCE NAPLES



Chef Gaspard Touloupe of Bleu Catering ~ Photograph Courtesy of Sophia M. Kunstler, September 2013



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## *Interview with Gaspard Touloupe, Chef at Bleu Catering*

Bleu Catering is a division of Bleu Provence, providing Custom Catering and Special Events, On-Site and Off-Location

### *Le Coup de Foudre*

*Bolt of Lightning - Love at First Sight*

"J'aime Naples! It was love at first sight," reminisces French Culinary Chef Gaspard Touloupe.

In 2011, after Gaspard and Jennifer were married in the south of France, they traveled to Naples, Florida for their honeymoon. Unbeknownst to the couple at the time, they were about to fall in love all over again. A little over a year later, the couple returned to Naples, but this time to live.

*"There is a certain tranquility and peacefulness in this area, which is very hard to find in the world. It is something very important to me. Throughout my life, no matter where I have lived, I have always sought out communities with these qualities."*

### *Biographie / Histoire*

Gaspard spent his early childhood in Marseille, France, and his early adolescence in South America. His father, a restaurant owner and entrepreneur, moved the family to French Guiana to open a new family restaurant. This is when Gaspard realized his love of culinary arts.

*"My father was focused on the front-of-the-house operations, but since I was a child, I was always found in the kitchen ..."*

Gaspard returned to the south of France by age 12, and upon completing his high school studies by the age of 16, he enrolled in a French culinary school. After completing four years of formal culinary studies, Gaspard began his career working in over 25 locations throughout southern France.

From Avignon, Cannes, Carcassonne, Draguignan, Lorgues, and Monaco, to Provence-Alpes-Côte d'Azur, St. Tropez, and Theoule sur Mer, Gaspard gained first-hand knowledge and experience of the different regional culinary styles and techniques.

*"I have always gravitated towards authentic, regional French cuisine with a modern flair. I want people to experience food in new ways, even if they are dining with us several times a week. I enjoy the challenge of it all - incorporating different cultures, ingredients, and ways to prepare and cook food. Every time our customers dine with us, their experience will be unique."*

Gaspard describes his culinary style as a 'Melting Pot' ~ authentic French cuisine with modern flair, and subtle hints of other cultures ~ Mediterranean, Indian,

Italian, Spanish, South American, Asian, Creole, Caribbean, and everything in between.

### **Bleu Catering**

After returning to the south of France, Gaspard and Jennifer realized they never wanted their honeymoon to end.

In December 2012, the couple's dream came true when Gaspard was offered the position of Chef at Bleu Catering, a special events and custom catering division of Bleu Provence.

The couple relocated to Naples, Florida, and Gaspard embarked upon his very first season at Bleu.

During the Winter 2013 season, Chef Gaspard planned, prepared, and custom catered over 25 special events, in addition to daily dinner service of 300+ covers. In May, Chef Gaspard introduced Naples to French Caribbean cuisine with the unveiling of St. Bart's Café, during the Summer 2013 season.

Gaspard is at home at Bleu and Bleu's customers feel right at home with him. We look forward to Chef Gaspard's culinary creativity and inspiration this upcoming season. ♥

### **Bleu Provence**

*Open Daily 5–9 pm*

Bleu Provence, where elegance and hospitality are one, and the marriage of wine and food is a delight.

Jacques and Lysielle Cariot opened Bleu Provence as a labor of love in 1999 after retiring to Naples, Florida, from Provence, France. They count their patrons more as welcome guests than customers, and you will see that expressed not only in the wine selection and menu, but also in the level of service you receive at Bleu Provence.

The servers are well versed in the menu, and are happy to discuss selections with you. As well, Jacques will gladly make wine suggestions based upon your meal. Every year he travels to wineries around the world and returns with the best wine selection possible, sharing the history of each one with interested patrons.

The Cave is home to more than 20,000 bottles, representing more than 1,700

different wines. They are all beautiful representations of their territories, including some brilliant wines that are surprisingly inexpensive.

Jacques and Lysielle carefully select the ingredients for the restaurant's menu. Sampling meats and cheeses, olives, herbs, mushrooms and a host of other ingredients from every source available, they find and procure the finest quality. Fresh fruits and vegetables are delivered daily from local sources, and Chef Lysielle is a master, combining all of it to create beautiful and delicious dishes.

Jacques and Lysielle invite you to join them at Bleu Provence, French restaurant, for an elegant and relaxing evening.

### **Zagat-Rated / Wine Spectator**

Bleu Provence is [Zagat](#)-rated and classified under the category of 'Extraordinary to Perfection' in terms of food, service, and décor. "C'est très bon!"

In 2013, [Wine Spectator](#) honored Bleu Provence with the 'Best of Award of Excellence' for the fifth consecutive year in a row.

### **J'aime Naples**

Dine at home with Bleu Provence! Our [Signature 'J'aime Naples' Plates](#) are available for retail purchase at \$35.

### **Bleu Cellar**

*Open Daily 12–9 pm*

Bleu Cellar's retail wine store offers a selection of over 2,500+ wines. Come experience unbeatable prices and high-quality wines from the best appellations, vineyards, and winemakers in the old and new world!

### **Retail Wine Specials**

\* [Receive 10% off Bleu Cellar Retail Wines](#) whenever you purchase 12 or more bottles!

\*\* [Every Monday](#) (offer expires 9-19-13) [receive 50% off Select Retail Wines](#) (PLU 02, 12, 22, 32, 42, 52, 62, 72, 82, 92) when you dine with us between 5-9pm. Feel free to take advantage of this special offer by purchasing discounted wine to take home with you!

"Bonne nuit!" ♥

Special Promotion from Champagne Oudinot

Beat the Clock

Oudinot  
Champagne Oudinot  
à Epernay Cuvée Brut

\$5 @ 5  
\$6 @ 6  
\$7 @ 7  
\$8 @ 8

Everyday at Bleu Provence

\$5 @ 5 | \$6 @ 6 | \$7 @ 7 | \$8 @ 8  
EXPIRES 9-19-13