

# The Pamela Anderson Foundation

Dear Gordon,

I was thrilled to see your tweet a few months ago saying you'd "give this #vegan thing a try" and experiment more with plant-based foods, so I was surprised to learn from my friends at PETA that you're still offering foie gras at your flagship establishment, Restaurant Gordon Ramsay. I'm writing to encourage you to banish this dish from your menu—but also to present you with an idea.

I'm sure that your restaurant makes a great effort to create a beautiful dining experience, but foie gras is nothing more than a diseased liver produced in a real-life Hell's Kitchen. To make it, ducks and geese are force-fed until their livers swell to up to 10 times their normal size. This agonizing process is so cruel that it's illegal to produce foie gras in the UK and over a dozen other countries, and two-thirds of the British public supports a ban on its sale. Given your exceptional talent, I have no doubt that you can create dishes to impress that don't involve this cruelty.

Which brings me to my idea: November is World Vegan Month, and I'd like to suggest that you add a new item to your menu for the month: *faux* gras, a decadent vegan version of the dish that comes with all the flavor but none of the suffering.

Chef Alexis Gauthier recently crafted an exquisite faux gras for Gauthier Soho. (A video for his recipe has been viewed more than 6 million times!) I'm sure yours would also be a knockout, and I'd be delighted to try it the next time I'm in London. And who knows, perhaps you'll consider leaving it on the menu for good.

Thank you for your time and consideration.

Warm regards,

A handwritten signature in black ink, appearing to read 'Pamela Anderson', with a large, stylized flourish above the name.

Pamela Anderson