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### Silent Auction

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#### CHEFS & CHAMPAGNE 2007 1





Greetings from the President

Welcome to our celebration of summer! At this year's Chefs & Champagne, our tenth on the lovely grounds of Wölffer Estate Vineyards, we are delighted to be honoring multiple-James Beard Foundation Award winner Charlie Trotter. The world-renowned Chicago restaurateur and chef is celebrating the 20th anniversary of his namesake eatery, and we are thrilled to fête him as we also toast the Foundation's 20th anniversary.

Tonight you'll have a chance to hear about the two newest recipients of the James Beard Foundation Christian Wölffer Scholarship, Winnie Hsia and Jennifer McCoy. Since 2001, the Foundation has awarded over \$1.5 million in cash scholarships and tuition waivers to deserving students. Chefs & Champagne helps support our scholarship program, ensuring the strong future of America's kitchens—a cause that is also near and dear to Charlie Trotter's heart. Since the inception of the Charlie Trotter Culinary Education Foundation in 1999, Trotter himself has raised over \$800,000 towards scholarships for culinary students.

As you sip your Champagne Charles Heidsieck® and Wölffer Estate Vineyard wines and nibble on the exquisite dishes presented by tonight's talented chefs, we also hope you'll support the work of the Foundation by bidding generously on the many extravagant auction packages we've assembled. You can look forward to several exciting programs we have coming up this fall, most notably our annual auction gala, on November 8. This year's theme will be "the Truffle Towns of Italy" which we'll celebrate with chefs from three of Italy's most famous truffle-producing regions and, of course, a memorable menu featuring a decadent amount of truffles! Look for more details in your gift bag tonight and on our website, www.jamesbeard.org.

James Beard once wrote, "The bubbling charm and lightness of Champagne fits most graciously into the relaxed pattern of one's days." I can think of nothing more fitting to describe summer and this wonderful event. Please join me in raising your glass to our very special honoree, Charlie Trotter, and the sponsors and chefs who have made this incredible evening possible.

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#### Susan Ungaro

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PRESIDENT, THE JAMES BEARD FOUNDATION





Guest of Honor

JBF AWARD WINNER Charlie Trotter Charlie Trotter's, Chicago

Twenty years ago, contemporary American cuisine was forever changed when Charlie Trotter opened his eponymous Chicago restaurant, catalyzing that city's transformation into the dining mecca it is today. Creative and cerebral, Trotter turns out innovative and thoughtful cuisine that truly celebrates American food.

"To be involved with food, wine, or hospitality today in America means being involved with the James Beard Foundation! The Beard Foundation epitomizes the idea of celebrating the pleasures of the table and, subsequently, all great things in life. Mr. Beard himself exuded that idea as a philosophy of life. I am delighted to be a part of everything the James Beard Foundation began so long ago."

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-Charlie Trotter



Jake Addeo Abboccato NYC

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Julian Alonzo Brasserie 8 <sup>1</sup>/<sub>2</sub> NYC



Damon Baehrel The Basement Bistro Earlton, NY



Franklin Becker Brasserie NYC



James Boyce Studio at the Montage Laguna Beach, CA



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Sam DeMarco Fireside at Omni Berskire Place NYC



Andrew Engle The Laundry Restaurant East Hampton, NY



lacopo Falai Falai NYC



Amanda Freitag Gusto NYC



Robert Gurvich Alison Bridgehampton, NY



Christopher M. Harkness Great Performances NYC



PASTRY CHEF Martin Howard Brasserie 8 1/2 NYC



Patti Jackson Centovini NYC

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PASTRY CHEF Nicole Kaplan Del Posto NYC



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Craig Koketsu Park Avenue Summer and Quality Meats NYC



Kiel Lombardo Roy's Philadelphia



Tim Love The Lonesome Dove Western Bistro and Duce, Fort Worth, TX

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PASTRY CHEF George McKirdy Blue Fin NYC

#### CHEFS & CHAMPAGNE 2007 5



Marco Moreira 15 East NYC

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Michel Nischan The Dressing Room, A Homegrown Restaurant Westport, CT



Pichet Ong P\*ong NYC



Luke Palladino Ombra and Specchio at Borgata Hotel Casino & Spa Atlantic City, NJ



Ben Pollinger Oceana NYC



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Mark Quitney Kurrents Restaurant at the Marco Island Marriott Beach Resort Marco Island, FL



PASTRY CHEF Debra Racicot Gotham Bar and Grill NYC



Cyril Renaud Fleur de Sel NYC



Michael Rozzi Della Femina East Hampton, NY

CHEFS & CHAMPAGNE 2007 6

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Paul Sale Blue Fin NYC



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Masato Shimizu 15 East NYC



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Alex Ureña Ureña NYC



Eric Woods Blue Fin NYC

# RECEPTION MENU

#### JAKE ADDEO

Abboccato Poached White Peach, Aged Pecorino, and Purslane Salad

#### JULIAN ALONZO

PASTRY CHEF **MARTIN HOWARD** Brasserie 8 1/2 Bluefin Tuna with Yellow Tomato Gelée, Avocado, and Crispy Shallots

Jasmine Rice Pudding with Peaches and Gingersnaps

#### DAMON BAEHREL

The Basement Bistro

Housemade Peachwood-Smoked Salmon Bacon with Tomato-Sumac Powder, Summer Herb Aïoli, and Peasant Bread Crunch

#### FRANKLIN BECKER

Brasserie

Yellowtail Crudo with Shaved Radish, Ginger-Soy Sauce, Extra Virgin Olive Oil, and Citrus

#### JAMES BOYCE

Studio at the Montage Crab Cocktail with Parsley and Caviar

#### SAM DEMARCO

Fireside at Omni Berskire Place Duck, Duck, Duck > Duck Breast Reuben; Pulled Barbecued Duck Sandwich; and Foie Gras Banh Mi

#### ANDREW ENGLE

The Laundry Restaurant Satur Farm's Heirloom Tomato Salad with Local Melon, Micro-Arugula, and Catapano Goat's Milk Yogurt

#### IACOPO FALAI

*Falai* Foie Gras Lollipops with Black Olive Confit

#### AMANDA FREITAG

Gusto Grilled Foccacia with Roasted Figs, Prosciutto, and Aged Balsamic Vinegar

#### ROBERT GURVICH

Alison Chilled Corn and Lobster Soup with Caviar and Crème Fraîche

#### **CHRISTOPHER M. HARKNESS**

Great Performances Berkshire Pork Tenderloin with Locally Farmed Vegetables, Pickled Beets, and Wölffer Estate Vineyard Chardonnay Reduction

#### PATTI JACKSON

Centovini Vitello Tonnato with Caper Berry Salad

#### PASTRY CHEF **NICOLE KAPLAN** Del Posto

Chocolate Budino with Chocolate Streusel and Almond-Chocolate Chip Biscotti

#### **CRAIG KOKETSU**

Park Avenue Summer and Quality Meats Urfa Biber-Spiced Shrimp with Coconut Cream

#### **KIEL LOMBARDO**

Roy's Philadelphia Kobe Beef Tartare with Go-Chu-Jang and Pickled Baby Vegetables

#### TIM LOVE

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The Lonesome Dove Western Bistro and Duce Grilled Colorado Lamb Chops with Mango-Mint Demi-Glace

# RECEPTION MENU

#### MARCO MOREIRA AND MASATO SHIMIZU

15 East Sake-Braised Octopus with Tomato Tofu

#### MICHEL NISCHAN

The Dressing Room, A Homegrown Restaurant Scott County, Missouri-Style Dry-Rubbed Pork Ribs

#### PICHET ONG

*P\*ong* Sugar Snap Pea Greens with Parmigiano Reggiano and Almond Purée

#### LUKE PALLADINO

*Ombra* and *Specchio* Electric Cheese with Borgata Farms Melon and Mint Crostini

#### **BEN POLLINGER**

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Oceana Sea Scallop Ceviche with Citrus and Cucumber

#### MARK QUITNEY

Kurrents Restaurant at the Marco Island Marriott Beach Resort

Sweet and Spicy Gulf Shrimp Shooters

Goat Cheese Fondue with Grilled Rosemary Crisps

PASTRY CHEF **DEBRA RACICOT** *Gotham Bar and Grill* Summer Coconut Cheesecake with Blueberries

#### **CYRIL RENAUD**

Fleur de Sel Smoked Salmon with Lemon Cream and Mango

#### MICHAEL ROZZI

Della Femina Montauk Lobster Salad with Grilled Local Corn, Fava Beans, and Summer Truffles

#### PAUL SALE, ERIC WOODS, AND

PASTRY CHEF **GEORGE MCKIRDY** Blue Fin

Beausoleil Oysters with Arnold Palmer Granité and Mint Chiffonade

Mint Ice Cream-Filled French Almond Macaroons

#### ALEX UREÑA

*Ureña* Salt-Cured Tuna with Chorizo Aïoli

#### **Beverages**

#### Champagne Charles Heidsieck Brut Réserve

#### Wölffer Estate Vineyard Wines

Wölffer La Ferme Martin Chardonnay 2004 Wölffer La Ferme Martin Merlot 2003 Wölffer Rosé 2006 Wölffer Reserve Merlot 2004 Wölffer Reserve Chardonnay 2003 Wölffer Estate Selection Chardonnay 2003 Wölffer Estate Selection Merlot 2002 Wölffer Premier Cru Merlot 2002

Signature Cocktail by Dale DeGroff Cointreau<sup>®</sup> Rose

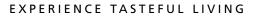
#### Water

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Acqua Panna<sup>®</sup> Natural Spring Water S.Pellegrino<sup>®</sup> Sparkling Natural Mineral Water

#### Royal Cup Coffee

From the Villa Rey Line of Gourmet Coffees: Caffe Sumba Caffe Vecchio Rainforest Alliance certified Avila Decaffe



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# AUCTION POLICIES

 $\mathscr{I}$ . Bidding closes at 7:15 p.m. sharp. All prize packages must be paid for in full by the end of the event. Payments may be made in cash, with business or personal checks, or with a major credit card.

 $\mathcal{Q}$ . All sales are FINAL. No returns or credits are allowed. Packages must be paid for and picked up at the end of the evening unless otherwise specified by the donor. We ask that you please cooperate with this provision. A **minimum** delivery charge of \$25 will be charged to purchaser.

*A*. All packages are sold "AS IS." Please inspect all merchandise and read lot descriptions carefully. MOST travel, special events, and dinner packages expire one year from auction date unless otherwise specified. All hotel accommodations and travel reservations are subject to space availability. Blackout dates may apply.

 $\mathscr{A}$ . The highest bidder will be the buyer. In the event of a dispute between two bidders, the bidding will be re-opened between the two bidders only.

 $\delta$ . The James Beard Foundation reserves the right to reject bids not commensurate with the value(s) of the item(s) offered.

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 $\emph{6}$ . Suggested minimum increments for bids on each item are indicated on the bid sheets.

 $\tilde{\gamma}$ . Unless otherwise indicated, all travel packages are for two people and do not include airfares, car rentals, or other transportation to and from destination. Travel packages are subject to blackout and expiration dates in 2007 and 2008. We strongly recommend that you book your travel packages within 90 days of purchase to reserve the dates you prefer.

 $\vartheta^{\!\!\!0}_{\!\!\!0}$  Dinners and catered events do not include beverages, taxes, or gratuities unless otherwise stated.

*9*. The James Beard Foundation is not responsible for making travel reservations, event planning, or catering arrangements unless otherwise indicated. Purchaser is responsible for researching all applicable passport and visa requirements on foreign travel packages.

*10.* All prizes have been donated. Every effort has been made to describe packages as accurately as possible based on the donor's description. The James Beard Foundation bears no responsibility should any item donated be unsatisfactory or should it become

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# AUCTION POLICIES

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invalid due to foreclosures or changes in operations. The James Beard Foundation is not responsible or liable for any personal injury or property damage that may result from an auction package. Once a package has been sold, sole contact is between the purchaser and donor(s).

*11.* Auction prize packages and confirmed bids are tax deductible to the extent allowed by law. Please consult your accountant for guidelines. The James Beard Foundation is a 501 (c)(3) not-for-profit charitable organization.

Dining Near and Far

#### D1 A Day in the Kitchen at Charlie Trotter's, Chicago

(DAY EXPERIENCE FOR 1, DINNER FOR 2)

Value: Priceless

Calling all food lovers and aspiring chefs! The winning bidder of this spectacular package will be guest chef for the day in the kitchen at the legendary Charlie Trotter's. You'll be given basic food preparation training and will work with the kitchen staff on the line. After a thrilling day on your feet, you and a guest will be

treated to dinner for two with wine pairings, as well as a tour of the kitchen and wine cellars. To continue your training at home, you'll walk away with your own personal Charlie Trotter's chef's coat and signed copies of Charlie Trotter's 15 cookbooks.

(Valid Tuesday-Thursday only.)

#### D2 Franklin Becker of Brasserie Prepares Hors D'Oeuvre for Your Next Party

Value: Priceless (FOR 24)

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Chef Franklin Becker of New York City's Brasserie will prepare hors d'oeuvre for up to 24 guests at your next party. Becker, who is also the former chef to Revlon magnate Ron Perelman, will travel to your tri-state area home with one captain, one server, and one steward and impress your visitors with his sophisticated and modern takes on French classics. ( )

(Beverages not included. Date must be mutually agreed upon.)

#### D3 Gotham Bar and Grill, NYC

Value: \$800 (DINNER FOR 4)

Delight in the contemporary American cuisine of JBF Award winner Alfred Portale at Gotham Bar and Grill. You'll enjoy a six-course chef's tasting menu with wine pairings for four and will take home two signed copies of his new cookbook, *Simple Pleasures*.

# Champagne Charles Heidsieck

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toasts Chefs & Champagne honoree Charlie Trotter.

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© 2007 Champagnes P. & C. Heidsieck, Charles Heidsieck<sup>a</sup> Champagne, Imported by Rémy Cointreau USA, Inc., New York, NY. Please Drink Responsibly.



#### D4 Park Avenue (Summer, Autumn, Winter, Spring), NYC

Value: \$2,500 (FOR 6)

This new restaurant is taking seasonal cooking to a higher level. By changing the name, décor, and menu at the turn of every season, Park Avenue Summer (as it'll be called until September) offers patrons four restaurants for the price of one. The winner of this package will enjoy a seasonal seven-course dinner for six with wine pairings at the restaurant's private kitchen table.

(May be redeemed for a four-course lunch with wine pairings.)

#### D5 Fleur de Sel, NYC

Value: \$500 (DINNER FOR 4)

Savor a sophisticated three-course dinner with wine pairings at one of New York City's most intimate French restaurants.

#### D6 Kittichai, NYC

Value: \$200 (DINNER FOR 2)

Ian Chalermkittichai's modern Thai dishes please even the most discerning palates. Enjoy dinner for two at his restaurant, Kittichai, in New York City's 60 Thompson Hotel. ( )

#### D7 Be Their Guest, NYC

Value: \$150 (DINNER FOR 2)

B.R. Guest invites you to dine at any one of their delicious restaurants, which include Fiamma, Blue Water Grill, and Dos Caminos.

#### D8 Lunch at the Bar Room at the Modern, NYC

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Value: \$100 (LUNCH FOR 2)

Join the lively and bustling crowd at the Bar Room at the Modern for a delightful lunch inspired by chef Gabriel Kreuther's Alsatian roots. A signed copy of restaurateur Danny Meyer's book, *Setting the Table*, is included.



#### D9 Sushi and Sake at 15 East, NYC

Value: \$500 (DINNER FOR 2)

Experience exquisite sushi and seasonal sakes with a seven-course chef's tasting menu including sake pairings at 15 East's sushi bar.

#### D10 Gusto and Centro Vinoteca, NYC

Value: \$400 (2 DINNERS FOR 2)

Enjoy dinner for two at popular Greenwich Village Italian eatery Gusto and another dinner at its newly opened sibling, Centro Vinoteca.

(Not valid Saturdays or holidays.)

#### D11 Oceana, NYC

Value: \$425 (DINNER FOR 2)

Get a nautical dining experience without leaving dry land. Enjoy a tasting menu created by Oceana chef Ben Pollinger, complete with wine pairings.

#### D12 Craigie Street Bistrot, Cambridge, MA

Value: \$300 (SHOPPING AND DINNER FOR 2)

Accompany chef Tony Maws to the local farmer's market as he searches out the freshest local ingredients for the night's menu. Afterwards, enjoy the fruits of your labor with a seven-course tasting menu with wine pairings at Maw's popular Craigie Street Bistrot.

(Valid any Sunday in August 2007 or August 2008.)

#### D13 Morton's the Steakhouse

Value: \$500 This special package includes a \$250 gift certificate for dining at any of the 75 Morton's locations, as well as a basket filled with Morton's goodies: a signed copy of the *Morton's Steak Bible*, a set of Morton's steak knives, the Morton's signature pewter pig lamp, and a bottle of Sterling Cabernet Sauvignon 2004.

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Dining Near and Far

#### D14 The Basement Bistro, Earlton, NY

Value: \$250 Dining at chef Damon Baehrel's Basement Bistro is truly an intimate and homey experience—the restaurant is located in Baehrel's own home and features seasonal tasting menus that showcase the freshest local ingredients, some of which are grown in Baehrel's garden. The winner of this package will enjoy a \$250 gift certificate toward a meal at the Basement Bistro.

#### D15 Butter, NYC

Value: \$200 Use this gift certificate towards an unforgettable meal prepared by chef Alexandra Guarnaschelli at one of New York City's hottest dining destinations.

#### D16 Australian Premium Wine Collection Dinner at the Beard House, NYC

Value: \$5,000 (DINNER FOR 12)

Throw your own private dinner party for 12 guests in the elegant Peter Kump Dining Room at the James Beard House on Saturday, September 8, 2007. JBF Award winner Nobuo Fukuda and friends will prepare a tantalizing menu of Asian-inspired dishes paired with unique Australian wines selected by John Larchet of the Australian Premium Wine Collection. The dinner includes an elegant hors d'oeuvre reception with caviar and Champagne service, a multicourse chef's tasting menu with matching wines, mineral water, coffee/tea service, and a photo opportunity with the participating chefs.

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(Valid only on September 8, 2007.)

#### D17 Sonoma Grape Harvest Dinner at the Beard House, NYC

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Value: \$5,000 (DINNER FOR 12)

Throw your own private dinner party for 12 guests in the elegant Peter Kump Dining Room at the James Beard House on Thursday, October 4, 2007. Bruce Riezenman of Sonoma County will cook a memorable wine country dinner with magnificent California products. Jim Murphy of Murphy Vineyards and Ravenswood winemaker Joel Peterson will be on hand to guide you through the California wine pairings as well as a harvested grape tasting. The



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dinner includes an elegant hors d'oeuvre reception with caviar and Champagne service, a multi-course chef's tasting menu with matching wines, mineral water, coffee/tea service, and a photo opportunity with the participating chef.

(Valid only on October 4, 2007.)

#### D18 Abboccato, NYC

Value: \$150 (FOR 2)

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Apply this gift certificate towards lunch or dinner at chef Jim Botsacos's Midtown Italian gem.

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Culinary Experiences and Ģifts

#### G1 Week-Long Stage with Pastry Chef Nicole Kaplan of Del Posto

Value: Priceless With this once-in-a-lifetime *stage* you'll immerse yourself in desserts with Nicole Kaplan, the much-lauded pastry chef of Mario Batali's Del Posto. For five days you will be a part of the action at this elegant Italian eatery, learning not only techniques from Kaplan and her staff, but also about the ins and outs of a professional pastry kitchen.

#### G2 Cook. Eat. Drink. Live.

Value: \$1,250 Receive two passes to the Cook. Eat. Drink. Live. culinary festival at Pier 94 in New York City, from October 25-27, 2007. This exclusive epicurean weekend will feature cooking demonstrations and food and beverage tastings that will delight professional chefs and adventurous home cooks.

#### G3 Cooking Class in Your Home with Chef Andrew Engle

Value: \$1,500 (FOR 6)

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Andrew Engle of the Laundry Restaurant in East Hampton will come to your home in the Hamptons or New York City to teach a cooking class for six people. The class will include a trip to your local farmer's market to select the season's best local products to cook with. You'll finish this wonderful day by enjoying the fruits of the day's lesson. ( )

(Not valid Memorial Day through Labor Day, or holidays. Valid only in the Hamptons or NYC.)

#### G4 Wölffer Estate Vineyard Tour and Tasting with Roman Roth

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Value: \$500 (FOR 8)

Explore the beautiful grounds and vineyards of Wölffer Estate with winemaker Roman Roth. Learn more about the vineyard's exquisite wines with a private tasting for up to eight people.



### SILENT AUCTION Culinary Experiences and Gifts

#### G5 Grilling with Roman Roth

Value: \$170 (FOR 2)

Learn the secrets of vine grilling and wine pairing from winemaker Roman Roth. On August 12, 2007 from 7:00 to 10:00 P.M. at Wölffer Estate Vineyard in Sagaponack, New York, you'll enjoy a demonstration of grilling with vine cuttings followed by dinner under the stars with wine pairings.

#### G6 Mikimoto Pearl Necklace

Value: \$2,500 Drape yourself in elegance with this 18-inch strand of graduated pearls from Mikimoto, the legendary company that prides itself on presenting only the finest quality cultured pearls.

#### G7 Kitchen Design Consultation

Value: \$250 Get closer to the kitchen of your dreams with a personal home kitchen consultation from Judy Freeman Architects.

(Valid in New York City and the Hamptons only.)

#### **G8** Picture Perfect

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Value: \$2,000 Don't let those precious memories slip away—capture them forever in a portrait. This package features a certificate for a 16" x 20" unique Renaissance Portrait from Kramer Portraits of Red Bank, New Jersey. Your studio sitting may feature up to eight people (no pets) and will be printed on canvas and artist-enhanced.

#### **G9** Brandy Parfums

Value: \$200 Your Brandy Parfums gift assortment includes artist Patricia Namm's signature fragrance, which evokes rolling hills, apples, and peaches.

#### G10 Gift Box from the Tim Love Collection

Value: \$250 This Lonesome Dove Western Bistro gift box includes a cast-iron sauté pan, one bottle of white wine, one bottle of red wine, a copy of *Tim Love on the Lonesome Dove Trail*, one bottle of barbecue sauce, one bottle of ranchero sauce, four leather coasters, two coffee mugs, four black beer koozies, a t-shirt, and a cap.

Culinary Experiences and Gifts

#### G11 The Liste Rouge-Paris Experience

Value: \$600 For the man who has everything. Visit the Liste Rouge-Paris Madison Avenue showroom or arrange for a special appointment at your Manhattan home or office for a wardrobe analysis, style consultation, and private fitting for a Liste Rouge custom-made shirt.

#### G12 James Beard Foundation Sofia Olive Oil and Beard on Food

Value: \$150 Be the first to bring home our own James Beard Foundation Sofia Extra Virgin Olive Oil, the fruit of a collaboration between the Foundation and Hellenic Fine Oils. Drizzle this fruity and full-bodied oil over salad greens, pasta, or soup for a delicious and harmonious finish. Also included in this exclusive sneak peak package is a copy of the new edition of James Beard's *Beard on Food*. Settle in for an entertaining and informative read that is sure to give you inspiration in the kitchen.

(Winning bidder will take home an advanced reading copy of *Beard on Food*, with a hardcover copy to follow in the mail upon publication in September 2007.)

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#### G13 Dansko Shoes

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Value: \$180 The right shoe can make all the difference for anyone who spends a lot of time on their feet. Dansko shoes include shock-absorbing soles, long-wearing outsoles, defined arch support, and quality leather uppers. The winning bidder will be able to choose a pair of Dansko shoes of any design from their catalogue (shipping included).

#### G14 Citarella Gourmet Basket and Gift Certificate

Value: \$300 Enjoy gourmet specialty products plus a \$150 gift certificate for shopping at Citarella, the ultimate gourmet market.

(Valid at any Citarella location.)

#### G15 Rabelais Bookstore

Value: \$130 Indulge your passion for rare books about food and wine with a \$100 gift certificate from Rabelais, the renowned bookstore for food lovers in Portland, Maine. Rabelais specializes in new and used rare books about food and wine. Also included is a signed copy of Nancy Harmon Jenkins's new book, *Cucina del Sole*. Use the gift certificate at the store or online at www.rabelaisbooks.com.

Culinary Experiences and Gifts

#### G16 Platinum Harvest Olive Oils from Gustiamo.com

Value: \$100 Host an olive oil tasting with these four superb bottles of extra virgin olive oil from some of the most renowned estates in Italy. Each different olive variety has a distinctive flavor and these bottles will bring you a taste of some of the best.

#### G17 Royal Cup Coffee Gift Basket

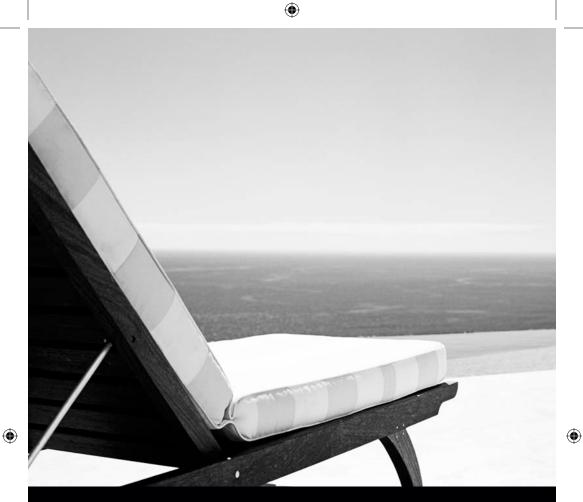
Value: \$300 This deluxe gift basket includes gourmet Royal Cup coffee, gourmet goodies, and a signed copy of Frank Stitt's *Frank Stitt's Southern Table*.

#### G18 Agata & Valentina Gift Pack

Value: \$120 This gift pack includes Sicilian unfiltered extra virgin olive oil, balsamic vinegar from Modena, and a \$100 gift certificate from Agata & Valentina, one of New York City's most beloved fine food stores.

#### G19 Il Buco Mediterranean Trilogy

Value: \$120 From one of New York City's best Italian restaurants comes this package of Mediterranean culinary delights. The trilogy includes Umbrian extra virgin olive oil, Sicilian *fiore di sale* (a prized sea salt), and 10-year-aged balsamic vinegar from Modena.



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Travel

#### T1 Silversea Caribbean Cruise

Value: \$13,390

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#### (12 NIGHTS FOR 2)

Brilliant blue waters and white sand beaches await you with this spectacular package. On October 18, 2007, you'll board Silversea's *Silver Wind* in Fort Lauderdale, Florida, and set off for Barbados. Your all-inclusive experience will feature a spacious ocean-view suite, gourmet cuisine, in-suite dining with complimentary 24-hour room service, complimentary fine wines and spirits served throughout the ship, and much more.

(An additional \$200 per person port charge is not included and is due to Silversea Cruises by July 28, 2007.)

#### T2 A Night at the Four Seasons Hotel, NYC with Dinner at Per Se

Value: \$3,050 (1 NIGHT FOR 2, DINNER FOR 2)

Sneak away for a night of indulgence and culinary excellence with this spectacular New York City package. Check into your luxury suite at the Four Seasons Hotel before heading to Per Se for the chef's tasting menu with custom wine pairings. Finish off your experience with a continental breakfast at the hotel. The winning bidder will also bring home a copy of *The French Laundry Cookbook* by multiple–JBF Award winner Thomas Keller.

(Hotel stay subject to availability.)

#### T3 Montage Laguna Beach, CA

Value: \$4,500 (2 NIGHTS FOR 2, DINNER FOR 2)

Perched on a coastal bluff above the Pacific Ocean, the Montage Laguna Beach offers luxury accommodations with gracious craftsman architecture and stunning ocean and sunset views. You'll relax in a one-bedroom ocean suite and enjoy dinner for two at Studio, where chef James Boyce will serve you his monthly tasting menu with wine pairings.

(Not valid on Fridays, Saturdays, or holidays. Not valid in July or August.)

### EXPLORE exotic destinations

### CONNECT with other cultures

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#### EXPERIENCE AN ALL-INCLUSIVE LIFESTYLE

All ocean-view suites— most with private veranda

Complimentary wines, champagnes and spirits

All open-seating dining

A full spectrum of entertainment and enrichment

Complimentary transportation in select ports

All onboard gratuities are included

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350 DESTINATIONS - 29 NEW • 127 ITINERAIRES • 120 COUNTRIES

#### **\$SILVERSEA**



#### T4 Desert Getaway

Value: \$2,100 (3 NIGHTS FOR 2)

Experience the luxurious accommodations of one of Travel & Leisure Golf's World's Best Golf Resorts, the JW Marriott Desert Ridge Resort & Spa in Phoenix, Arizona. During your stay at this grand desert oasis you and your guest will enjoy a round of golf and a relaxing 50-minute spa treatment of your choice.

#### T5 Mohegan Sun WineFest 2008

Value: \$2,000 (2 NIGHTS FOR 2, DINNER FOR 2)

> Enjoy a two-night deluxe weekend stay at the Mohegan Sun Casino and Resort in Uncasville, Connecticut, during the resort's 2008 WineFest from Friday, January 18 through Sunday, January 20. This exciting package includes limousine transportation to and from your home, two weekend passes to all WineFest events, and dinner for two at Todd English's Tuscany.

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(Limousine transportation limited to the tri-state area.)

#### T6 Getaway to Charleston, SC

Value: \$1,850 (2 NIGHTS FOR 2, DINNER FOR 2)

> Visit stately and historic Charleston, South Carolina, with this perfect sightseeing package. The luxurious and graceful Wentworth Mansion in historic downtown Charleston will be your home base as you explore this magical city with your complimentary VIP pass for two, which will allow you access to many of the city's museums and attractions. You'll also enjoy dinner for two at the Wentworth Mansion's award-winning Circa 1886 restaurant.

#### T7 Romantic Southern Weekend in Charleston, SC

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Value: \$1.600 (2 NIGHTS FOR 2)

> Spend the weekend at the grand and stately Charleston Place hotel in charming Charleston, South Carolina. While there, enjoy all that Charleston has to offer with a VIP pass for two to a number of the city's exciting cultural landmarks.



#### **T8** Two Nights at Participating Omni Hotels

Value: \$500 (2 NIGHTS FOR 2)

With this versatile package you'll enjoy a two-night weekend stay at participating Omni Hotels.

(Not valid at the Omni Berkshire and all franchised hotels.)

#### T9 Majestic Yosemite

Value: \$990 (2 NIGHTS FOR 2)

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Visit the Ahwahnee Hotel in Yosemite National Park for its annual Chefs' Holidays in January 2008. Your two-night stay includes lodging at the Ahwahnee—known for its striking beamed ceilings and massive stone fireplaces—admission to three culinary demonstrations, an invitation to the "Meet the Chefs Reception," a tour of the Ahwahnee's kitchen, and two tickets to the Chefs' Holidays Gala Dinner.

(Valid for arrival on Wednesdays only during the 2008 Chefs' Holidays program. Must arrive on January 9, 16, 23, or 30, 2008.)

#### T10 Best of Westport, CT

Value: \$900 (1 NIGHT FOR 2, DINNER FOR 2, TICKETS FOR 2)

Visit charming Westport, Connecticut, for a night of relaxation, fine dining, and theater. Stay at the town's luxurious Inn at National Hall and enjoy a tasting menu designed especially for you by chef Michel Nischan at the Dressing Room, a Homegrown Restaurant, before heading to the Westport Country Playhouse for a night of regional theater at its best.

#### T11 Inn at Danbury, Danbury, NH

Value: \$200 (1 NIGHT FOR 2, DINNER FOR 2)

Visit bucolic New England and enjoy a mid-week overnight stay at the Inn at Danbury, an authentic country inn. You'll also receive a \$40 gift certificate towards dinner at the Inn's German-inspired restaurant, Alphorn Bistro.

(Valid for a mid-week stay only. Holidays, ski weeks, and Laconia Motorcycle Week excluded.)

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Gookware

#### C1 The TurboChef 30" Double Wall Speedcook Oven

Value: \$7,895

Imagine a perfect rack of lamb in just four minutes or a moist Thanksgiving turkey ready for the table in under an hour. Experience a new level of cooking with the TurboChef 30" Double Wall Speedcook Oven, a high performance gourmet oven designed specifically for today's American home chef. The bottom section, a traditional convection oven, cooks with the quality performance you would expect from other high-end ovens, while the upper section incorporates TurboChef's Airspeed Technology, which allows you to prepare top quality food up to 15 times faster than traditional ovens.

(Includes a one-year parts and services warranty. Choose from seven finishes. Excludes shipping and installation.)

#### C2 Viking Professional Cookware and Knives

Value: \$960

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The perfect starter set for aspiring cooks. This package includes the six-piece Viking Professional cookware set with bonus Santoku knife and the three-piece Viking Professional chef starter cutlery set with a bonus paring knife.

#### C3 Loaves & Fishes Cookshop

Value: \$440 From this beloved Bridgehampton cookware store and cooking school comes a package perfect for any home cook. It includes a Mundial Japanese knife set, a chef's jacket, and a Loaves & Fishes Cookshop apron and hat.

#### C4 Infinite Circulon 10-Piece Cookware Set

Value: \$300 This beautifully crafted collection of Infinite Circulon offers breakthrough engineering with its impact-bonded stainless steel and aluminum base. The dishwasher-safe set includes 1.5-quart and 2-quart covered saucepans, an 8-quart covered stockpot, a 10"/3-quart covered sauté pan, and 8-inch and 10-inch skillets.



# C5 Infinite Circulon 12-Inch Covered Buffet Casserole with Cradle and Burner

Value: \$140 With its graceful shape and wide yet shallow construction, this pan moves easily from stovetop to oven to table. Also included in this package is the Circulon Cradle with Butane Burner—a must-have for buffet entertaining.

#### C6 Anolon Advanced Clad 10-Piece Cookware Set

Value: \$300 This stainless steel cookware set includes 1.5-quart and 2-quart covered saucepans, 8-quart covered stockpot, 10-inch open French skillet, 10"/3-quart covered sauté pan with helper handle, and 6-quart stainless steel steamer insert (fits 8-quart stockpot).

#### C7 KitchenAid 5-Ply Stainless Steel Roaster and Rack

Value: \$120 Plan ahead for your Thanksgiving dinner with this KitchenAid roaster and rack. Stainless steel with an aluminum core, these components are oven-safe to 500°F and dishwasher-safe for easy cleanup.

#### C8 BonJour Coffee and Tea Package

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Value: \$210 This perky package includes the Maximus 12-cup French press in brushed stainless steel, a black Primo Latte foamer, a Renoir electric cordless tea kettle, and a Zen glass teapot.

#### C9 BonJour Entertainment Package

Value: \$270 Entertain in style with a Neem Wood mezzaluna board (which includes a stainless steel mezzaluna and three-piece cheese knife set), 3.5-quart oval and 3-quart round Doublewall Serveware pieces, an upright Lever wine opener, and an instant-read wine thermometer.

#### C10 Vita-Mix Professional Series

Value: \$500 Utilize the power of this versatile blender, a favorite among chefs, which emulsifies, blends, cooks, grinds, chops, and purées ingredients with ease.  $( \bullet )$ 



#### C11 All-Clad Metalcrafters Seven-Piece Copper Core Set

Value: \$850 In this set you'll find great kitchen basics from one of the most dependable cookware collections available today. Includes 8-quart covered stockpot, 3-quart covered sauté pan, 2-quart covered saucepan, and 10-inch frying pan. Also included is a recipe file for easy storage of your recipe clippings.

#### C12 All-Clad Metalcrafters Roti Roaster with Rack

Value: \$220 This stainless steel roaster and rack also comes with a set of turkey forks—perfect for lifting your Thanksgiving bird. Also included is a recipe file for easy storage of your recipe clippings.

#### C13 All-Clad Metalcrafters Paella Pan

Value: \$270 Whip up authentic paella with this stainless steel pan. Two stainless steel solid square spoons are included for easy serving. Also included is a recipe file for easy storage of your recipe clippings.

#### C14 Staub Five-Quart Round Cocotte

Value: \$200 This five-quart cast-iron casserole is ideal for braises, stews, risottos, soups, or other one-pot meals. The soft and modern dovegrey shade makes for a beautiful presentation from the kitchen to the table.

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#### C15 Staub Six-Quart Coq au Vin

Value: \$220 This popular six-quart blue enameled cast-iron oval pot with a whimsical rooster knob is the perfect vessel to prepare France's signature chicken dish and other one-pot meals on the stove or in the oven.

#### C16 Staub 12-Inch Frying Pan

Value: \$140 This cast-iron frying pan features a black matte enameled cooking surface for naturally stick-resistant cooking and cleaning. The handsome pan has a wood handle and a short side handle for stability and ease in lifting.

#### C17 Staub Two-Quart Tajine

Value: \$70 This two-quart, 13-inch tall tajine is made of highly durable oven-totable stoneware and comes in a sunny saffron color. The two-piece tajine is the ideal cooking pot for the preparation of Morocco's signature dish and other oven-baked savory and sweet recipes.

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Wines and Spirits

#### W1 Champagne Charles Heidsieck<sup>®</sup> and Wrap

Value: \$1,350

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One bottle of Champagne Charles Heidsieck Vintage 1989 Jeroboam signed by winemaker Régis Camus-plus a beige, cashmere wrap to keep you warm and toasty while drinking your bubbly.

#### W2 Champagne Charles Heidsieck<sup>®</sup> and Ice Bucket

Value: \$1,150 One bottle of Champagne Charles Heidsieck Vintage 1989 Jeroboam signed by winemaker Régis Camus and a Champagne Charles Heidsieck ice bucket.

#### W3 Wölffer Estate Vineyard Premier Cru Merlot 2000

Value: \$300 This magnum of Premier Cru Merlot from Wölffer Estate Vineyard is bursting with the flavors of ripe fruit and dark chocolate. The bottle has been signed by winemaker Roman Roth and proprietor Christian Wölffer.

#### W4 Rémy Cointreau USA Ultra Premium Spirits Basket

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Value: \$2,500 This premium basket includes a bottle of Louis XIII de Rémy Martin, a bottle of the 30-Year-Old Macallan Sherry Oak, and a bottle of Cointreau®

#### W5 Schramsberg Reserve 2000

Value: \$205 This magnum of California bubbly is peppered with exotic and autumn fruit flavors. Also included is a copy of Sparkling Harvest, which tells the story of the Schramsberg winery.

#### W6 St. Francis Winery & Vineyards Poker Night Kit

Value: \$125 Play your cards right with this fun package, which includes a fresh deck of cards, a set of poker chips, two Riedel stemless wine glasses, and one bottle each of St. Francis Syrah and Merlot.



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#### W7 Two Big Bottles and a Culinary Tour for Four at Robert Sinskey Vineyards, Napa, CA

Value: \$370 Take home a magnum of Robert Sinskey Four Vineyards Pinot Noir 2002, a magnum of Robert Sinskey Pinot Blanc 2006, and a gift certificate for a culinary tour for four people at Robert Sinskey Vineyards in Napa, California. Your insider experience will include a tour of the grounds and caves and a tasting of a selection of local artisanal cheeses and charcuterie paired with a flight of Robert Sinskey Vineyard wines.

#### W8 Stölzle Glassware for 12

Value: \$500 From their Grandezza collection comes this beautiful, 100% leadfree crystal stemware set for 12. It includes twelve 22-ounce Bordeaux glasses, twelve 15-ounce white wine glasses, twelve 7-ounce Champagne flutes, and a decanter.

#### W9 Stags' Leap Wine Cellars

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Value: \$320 One three-liter bottle of Stags' Leap Wine Cellars Fay Cabernet Sauvignon 2003.

#### W10 Epicurean Preservation Wine and Champagne Saver

Value: \$125 This automatic, dual-action wine and Champagne saver works in seconds to vacuum-seal opened bottles of wine for up to 14 days and pressure-seal opened bottles of Champagne and sparkling wine for up to seven days. Also included is a chrome, drip-free Pour, Seal, and Save wine stopper, two original wine stoppers, and one Champagne stopper.

#### W11 Au Bon Climat Blue Series

Value: \$375 From Jim Clendenen, a 2007 JBF Who's Who of Food and Beverage in America inductee, comes this four-magnum set, which includes Au Bon Climat's Hildegard White Table Wine 2003, Nuits-Blanches au Bouge Chardonnay 2003, Knox Alexander Pinot Noir 2004, and Isabelle Morgan Pinot Noir 2004.

#### W12 Two Magnums from Hendry Wines

Value: \$180 This boutique Napa Valley winery produces distinguished and critically acclaimed wines, including the two magnums in this package—Block 8 Cabernet Sauvignon 2001 and Barrel Fermented Chardonnay 2005. ( )

Wines and Spirits

#### W13 12 Bottles of Quinta do Carmo Alentejo Reserva 2002

Value: \$460 This Portuguese wine has a deep, ruby-red color, an intense nose of cherries and red currants, and a round, harmonious palate with good concentration and firm but ripe tannins that will round off as the bottles age.

#### W14 12 Bottles of Baron de Rothschild Bordeaux Réserve Spéciale Rouge 2005

Value: \$175 This vintage from the famous winery has an intense crimson color, elegant and complex flavors dominated by floral and spicy aromas, and a long, aromatic finish.

#### W15 California Pinot Noirs

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Value: \$280 This package includes six bottles of Domaine Chandon Pinot Noir 2005 and six bottles of Solitude Carneros Sangiacomo Vineyard Pinot Noir 2004.

#### W16 Fort Ross Vineyard and Geyser Peak Winery Reds

Value: \$280 This package includes three bottles of Fort Ross Vineyard Pinot Noir Reserve 2002 and three bottles of Geyser Peak Winery Reserve Alexandre Meritage 2003.

#### W17 Six Assorted Port Wines

- Value: \$175 This package of international port wines includes:
  - > Cálem Lágrima Porto
  - > Taylor Fladgate Vintage Port 1999
  - > Penfolds Club Tawny
  - > Beringer Napa Valley Port of Cabernet Sauvignon 1997
  - > Quinta Das Heredias Tawny Port Aged 10 Years
  - > Dow's Tawny Port Aged 20 Years

#### W18 Six Bottles of Geyser Peak Winery Henry's Reserve Shiraz Port 2000

Value: \$90 This wine's dense and vibrant purple color has an aroma that reveals black pepper and clove along with luscious fruit notes of plum and blackberry.



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#### W19 Six Bottles of Summerland Paradise Road Vineyard Viognier 2005

- Value: \$120 This wine has a floral bouquet followed by hints of white peach and nectarine and a crisp, mineral finish.
  - W20 Six Bottles of Louis Carillon et Fils Puligny-Montrachet 2005
- Value: \$220 This crisp white wine from France's Burgundy region goes beautifully with seafood.

#### W21 Six Half Bottles of Château de Jau Muscat de Rivesaltes 2005

Value: \$80 With its golden yellow color and aromas of honey and apricot, this wine has a luscious full flavor that pairs well with sweet and savory dishes.

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### ABOUT THE JAMES BEARD FOUNDATION

The James Beard Foundation is a not-for-profit 501(c)(3) organization dedicated to preserving, nurturing, and celebrating America's culinary heritage and diversity. The Foundation provides scholarships and educational opportunities to culinary students, serves as a resource center for those in the food industry, offers members and the public the opportunity to enjoy the talents of emerging and established chefs, winemakers, cookbook authors, and purveyors, and honors professionals in the food and beverage industry for their achievements with the annual James Beard Foundation Awards. For membership information, call 212.675.4984 or 800.36.BEARD, or see our website at www.jamesbeard.org.

Proceeds from Chefs & Champagne 2007 will benefit the Christian Wölffer Scholarships in food and wine studies, as well as the other ongoing programs that help us achieve our mission.

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Peter Kump, Founding President (1986-1995)

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In celebration of its 20th anniversary, the James Beard Foundation will host a national food festival in 20 cities around the country this September 28 and 29. With cookbook signings, cooking demonstrations, children's educational activities, guest-chef dinners, panel discussions and more, the James Beard Foundation's Taste America will honor James Beard's legacy and celebrate American cuisine.

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