

MAIN STAGE with MC Ted Allen »	
11	Antoinette Bruno 11 - 11:15am StarChefs.com New York 2008 Culinaty Trends Report: A Look Forward and Back
	11:15am - 12:15pm
12	Heston Blumenthal The Fat Duck England Keynote Address: Eating Is a Multi-Sensory Experience
	12:15 - 12:45pm
	Enrique Olvera Pujol Mexico Traditional Mexican Techniques in a Fine Dining Context
	12:45 - 2pm
01	Lunch In the Products Fair
	2 - 2:15pm
02	Charlie Trotter Chef Responsibility
	2:15 - 3pm
	Charlie Trotter Charlie Trotter's Chicago The Evolution of Creativity
03	Barton Seaver Washington, DC Sustainable Seafood
	3 - 3:20pm
	3:20 - 4:05pm
	Rick Moonen RM Seafood Las Vegas Sustainable Seafood: The Future of Our Ocean
04	Networking Break
	4:05 - 4:50pm
05	The Role of a Chef With Michael Ruhlman (moderator), Anthony Bourdain Les Halles, -- Marco Pierre White
	4:50 - 5:35pm

SAVORY »	
10:30am - 6pm	
Products Fair	
	1 - 2:10pm
Paul Liebrandt Corton New York Voulez-vous sous vide avec moi (ce soir)?	

PASTRY »	
	1 - 2:10pm
Nils Noren & Dave Arnold French Culinary Institute New York The FX Series: Texture, Flavor, and Technology	

MIXOLOGY »	
	1 - 2:10pm
Toby Maloney Violet Hour Chicago Bitters and Their Many Uses	

TASTING »	
	1 - 2:10pm
Madeline Triffon Matt Prentice Detroit The Emperor's New Clothes: A Blind Tasting	

BUSINESS 1 »	
	1 - 2:10pm
Rising Stars How To Make It Career Panel With Anne Burrell Centro Vinoteca, Josh Eden Shorty's 32, Josh Emmett Gordon Ramsay, Neil Ferguson Allen & Delancey, John Fraser Dovetail, Yoshinori Ishii Morimoto, Gavin Kaysen Café Boulud, Sandro Micheli Adour, Vera Tong Dovetail	

BUSINESS 2 »	
	1 - 2:10pm
Chef/Producer Panel With Dan Barber Blue Hill (moderator), Graham Brown The Cookhouse, Mike Gingrich Uplands Creamery, Lyndon Matthews Puketira Deer Farm, Tory Miller L'Etoile	



MONDAY, SEPTEMBER 15

h a n d s - o n w o r k s h o p s

MAIN STAGE »

09

10

11

Jordi Butron
 ESPAISUCRE | Spain
The New Language of Restaurant Pastry

Masaharu Morimoto
 Morimoto | New York
Fish: Head to Tail

01
Lunch
 In the Products Fair

02
Marcus Samuelsson
 Aquavit | New York
Highlighting Swedish and African Cuisines

03
Ana Sortun
 Oleana | Cambridge
Middle Eastern Flavor Profiles

04
Networking Break

05
Tradition vs. The New: Two Takes on Spanish Suckling Pig
Candido Lopez
 Meson de Candido | Spain
Traditional Preparation of a Spanish Pig
Joan Roca
 El Cellar de Can Roca | Spain
Sous Vide and Low Temperature Cooking

06
EVENING »
Congress Cocktail » 5:30pm
 *Featuring cocktails and tastes from presenting mixologists and chefs

07

SAVORY »

9 - 10:10am
Brian Polcyn
 Five Lakes Grill | Michigan
Charcuterie: The Craft of Salting, Smoking, and Curing

10:20 - 11:30am
Enrique Olvera
 Pujol | Mexico
Mexican Street Food: From Common to Exquisite

Products Fair

1 - 2:10pm
Wylie Dufresne
 wd-50 | New York
The Evolution of a Dish: An Interpretation of Eggs Benedict

PASTRY »

9 - 10:10am
Rick Billings
 L'Atelier de Joël Robuchon | New York
Additive-Free Innovation

10:20 - 11:30am
Uyen Nguyen
 Restaurant Guy Savoy | Las Vegas
The Zen of Modern Pastry: Aesthetics, Texture, and Flavor

1 - 2:10pm
Iacopo Falai
 Falai | New York
Fatto in Casa: Developing a Practical In House Bread Program

MIXOLOGY »

9 - 10:10am
Eben Freeman
 Tailor | New York
Recession Cocktails: Strategic Cost Controls in Beverage Programs Through the Creative Use of Value Spirits and Raw Materials

10:20 - 11:30am
Audrey Saunders
 The Pegu Club | New York
Gin...The Other White Meat

1 - 2:10pm
Dave Wondrich
 Mixologist and Author | New York
Punch: the Theory and Practice of Filling the Flowing Bowl

TASTING »

10:20 - 11:30am
Anthony Giglio
 Writer | New York
Slow Wines - Italian Style

1 - 2:10pm
François Pellerin and Enríque Suarez
 Unibroue | Québec
The Art and Science of Sense-ational Beer and Food Pairings

BUSINESS 1 »

9:30 - 10:30am
Shawn McClain
 Spring, Custom House, Green Zebra | Chicago
Creating a Successful Multi-Unit Culinary Operation

10:30 - 11:30am
Keo Sweeney
 Acceleron Group | Las Vegas
Raising Money for Your Next Restaurant

BUSINESS 2 »

10:30 - 11:30am
Sustainability: Beyond the Plate
 With **Laurel Cudden** | B.R. Guest, **Richard Young** | Food Service Technology Center



MAIN STAGE»	
09	
10	
11	
	11:30am - 12:15pm
	Daniel Boulud Daniel New York <i>Mentor/Protege Cooking Demonstration</i>
12	
	12:15 - 1pm
	Carlo Cracco Ristorante Cracco Italy <i>The Ocean's Notebook (il Quaderno di Mare)</i>
01	
	1 - 1:45pm
	Rene Redzepi Noma Denmark <i>Nordic Cuisine</i>
	1:45 - 3:15pm
	Lunch In the Products Fair
02	
	3:15 - 4pm
	Michel Richard Citronelle Washington, DC <i>The Joys of Sous Vide</i>
04	
	4 - 4:15pm
	Michael Anthony Gramercy Tavern New York <i>Chefs and the Community: Working with PS 41</i>
	4:15 - 4:45pm
	Innovator Awards
	4:45 - 5:30pm
05	
	Grant Achatz Alinea Chicago <i>New Tools of Gastronomy: Service Ware, Re-Imagined</i>
06	
07	

EVENING»

New York Rising Stars Awards and Tasting Gala » 7pm
Industry-Only Afterparty » 11pm

SAVORY»

9 - 10:10am

Sustainable, Local, Up-Close: Working with Farmers, and with Cervena Venison
With **Graham Brown** | The Cookhouse, **Lyndon Matthews** | Puketira Deer Farm

PASTRY»

9 - 10:10am

Jacques Torres
Jacques Torres | New York
Chocolate Techniques Workshop

MIXOLOGY»

TASTING»

BUSINESS 1»

9:30 - 10:30am

Chef Blogging
With **Andrea Strong** | The Strong Buzz (moderator), **Traci Des Jardins** | Jardiniere, **Aki Kamozaawa & Alex Talbot** | Ideas in Food, **Michael Laiskonis** | Le Bernardin

BUSINESS 2»

10:20 - 11:30am

Anthony Bombaci
Nana Restaurant | Dallas
Art of Presentation: Starting at the End

10:20 - 11:30am

Sherry Yard
Spago | Beverly Hills
The Yummy Factor: Souffles Rising to the Occasion

10:20 - 11:30am

Simon Difford
diffordsguide | England
How to Consistently Make Great Drinks

10:20 - 11:30am

Steve Olson
aka Wine Geek | New York
The Native Grapes of Spain

10:30 - 11:30am

Restaurant Design
With **Mark Stech-Novak** | Restaurant Consultation and Design, **Norman Van Aken** | Norman's

10:30 - 11:30am

The ABCs of Digital Food Photography
With **Jamie Tiampo** | See | Food Media, **Antoinette Bruno** | StarChefs.com

Products Fair

11am - 4pm

2 - 3:10pm

Nils Noren & Dave Arnold
French Culinary Institute | New York
The New Culinary Toolkit: Distilling, Infusing, Low Temp, Vacuum, Carbonation, and More

2 - 3:10pm

Michael Laiskonis
Le Bernardin | New York
A Modern Petit-Fours Primer: Classic Flavors, New Techniques

2 - 3:10pm

Junior Merino
The Liquid Chef | New York
Modern Cocktail Techniques: Exploring Density, Textures and Sensations

2 - 3:10pm

Artisan Olive Oils: Implementing a Profitable Olive Oil Tasting Menu
With **Jeffrey Shaw** | Foods from Spain, **Michael Tuohy** | Grange

2 - 3:10pm

Fine Dining Chefs Who Have Opened Successful Casual Restaurants
With **Traci Des Jardins** | Jardiniere, **Paul Kahan** | Blackbird, **Anita Lo** | Annisa, **Ken Oringer** | Clio

2 - 3:10pm

Restaurant Accounting - Improving Profitability
With **Steve Scher** and **Jeff Kadish**
Main Street Restaurant Partners





LeSanctuaire



OFFICIAL AIRLINE: Continental Airlines 