

2009 STARCHIEFS.COM

INTERNATIONAL CHEFS CONGRESS

A KITCHEN WITHOUT BOUNDARIES

Sunday, Sept 20

MAIN STAGE

11:30AM - 11:45AM

Antoinette Bruno & Will Blunt

StarChefs.com | New York, NY

2009 Culinary Trends Report: A Look Forward & Back

11:45AM - 12:00PM

Matt & Ted Lee

Authors | New York, NY

Keynote Address: What is American Cuisine?

12:00PM - 12:45PM

Emeril Lagasse, Charlie Trotter,

Norman Van Aken & Clark Wolf

Emeril's | New Orleans, LA, Charlie Trotter's |

Chicago, IL, Norman's | Miami, FL, & Clark Wolf

Company | New York, NY

Keynote Panel: What is American Cuisine?

12:45PM - 1:30PM

David Bouley

Bouley | New York, NY

Paris to Tokyo: French Cuisine, Japanese

Techniques

1:30PM - 2:30PM

Lunch in the Products Fair

2:30PM - 3:15PM

Yoshihiro Murata

Kikunoi | Kyoto, Japan

The Quest for Umami

3:15PM - 4:00PM

Chris Young & Dr. Nathan Myhrvold

Intellectual Ventures | Bellevue, WA

Patent Pending: Secrets from Food Scientists

4:00PM - 4:45PM

Networking Break

4:45PM - 5:30PM

April Bloomfield

The Spotted Pig | New York, NY

Pig, Pig, Pig

5:30PM - 6:15PM

Pierre Gagnaire

Pierre Gagnaire | Paris, France

Creativity à la Minute

TRANSLATOR: ALEXANDRA LEAF

WORKSHOP 1

9:00AM - 10:00AM

Dave Arnold & Nils Noren

The French Culinary Institute | New York, NY

The FX Revolution

10:10AM - 11:10AM

Bruno Goussault

Cuisine Solutions, Inc. | Alexandria, VA

So You Think You're Sous Vide Savvy

WORKSHOP 2

9:00AM - 10:00AM

Kate Zuckerman

Chanterelle | New York, NY

Precision Pastry: Execution, Technique and Flavor

10:10AM - 11:10AM

Boris Portnoy

SucrePunch | San Francisco, CA

TechniqColor: Color Transfer Inspired by Modern Art

INTERACTIVE DEMOS

9:00AM - 10:00AM

Zach Allen

B&B Ristorante, Carnevino, and Enoteca San

Marco | Las Vegas, NV

The Charcuterie Equation

10:10AM - 11:10AM

Richard Blais

Trail Blais | Atlanta, GA

Breakfast in B Minor: Progressive Techniques in Breakfast Cookery

TASTING WORKSHOPS

10:20AM - 11:30AM

Bruce & Eric Bromberg

Blue Ribbon Restaurants | New York & Brooklyn, NY

What's the Buzz About Honey?

12:45PM - 2:00PM

Charles Curtis, MW

Christie's | New York, NY

Buying and Selling Wine at Auction

2:45PM - 4:00PM

Jim Clarke, Simon Buck, Fraser Mackenzie

& George Geris

Megu, RO Imports, & Pernod Ricard | New York,

NY & Marlborough Winery | Marlborough, New

Zealand

Pinot Passion, The Difference a Day Makes

MIXOLOGY WORKSHOPS

3:30PM - 4:30PM

Junior Merino

The Liquid Chef | New York, NY

Sabor Latino in Cocktails

BUSINESS SEMINARS

9:00AM - 10:00AM

Jerome Chang, Lev Ekster, Roy Choi &

Josh Ozersky

DessertTruck & CupcakeStop | New York, NY, Kogi

| Los Angeles, CA & The Feedbag | New York, NY

Take it to the Streets: Restaurant Food

in Trucks and Carts

10:10AM - 11:10AM

2009 New York Rising Stars

How to Make It: The 2009 StarChefs.com New

York Rising Stars



Monday, Sept 21

MAIN STAGE

11:30AM - 12:30PM

Johnny Iuzzini, Sam Mason & Alex Stupak
Jean Georges, Tailor, & wd~50 | New York, NY
Three Men and a Dessert

12:30PM - 1:30PM

Jose Andres
ThinkFoodGroup | Washington, DC
American Cuisine Through a Spanish Lens

1:30PM - 2:30PM

Lunch in the Products Fair

2:30PM - 3:15PM

Masaharu Morimoto
Morimoto | New York, NY
**Hook, Line, & Sink: A Surprise
Demonstration from the Iron Chef**

3:15PM - 4:00PM

Rohini Dey & Maneet Chauhan
Vermilion | Chicago, IL & New York, NY
**Bastardizing Disparate Cuisines or Innovation?
The Deal with Fusion**

4:00PM - 4:45PM

Audrey Saunders & Tony Conigliaro
Pegu Club | New York, NY, & 69 Colebrooke
Row | London, England
Getting to Nose Your Cocktail

4:45PM - 5:30PM

Josh Emett
Gordon Ramsay at the London | New York, NY
New Zealand Lamb, Head to Tail

5:30PM - 6:15PM

**Grant Achatz, Daniel Boulud
& Pierre Gagnaire**
Alinea | Chicago, IL, Daniel | New York, NY, &
Pierre Gagnaire | Paris, France
Modern Cuisine: A Generational Discussion
TRANSLATOR: ALEXANDRA LEAF

6:15PM - 8:00PM

Congress Cocktail in the Products Fair

WORKSHOP 1

9:00AM - 10:00AM

Ruben Garcia with Dr. Cesar Vega
ThinkFoodGroup | Washington, DC
Liquid Nitrogen 201

10:10AM - 11:10AM

Sean Brock
McCrary's Restaurant | Charleston, SC
Bringing Back American Heirloom Ingredients

WORKSHOP 2

9:00AM - 10:00AM

Paco Torreblanca
Pastelería Tótel | Monóvar, Spain
Mano a Mano with a Pastry Master
TRANSLATOR: LOURDES CASTRO

10:10AM - 11:10AM

Charles Phan
The Slanted Door | San Francisco, CA
**Vietnam in America: Adapting Vietnamese
Street Food**

INTERACTIVE DEMOS

9:00AM - 10:00AM

Gabriel Bremer
Salts | Cambridge, MA
The Art of Presentation: Making "Eatable Art"

10:10AM - 11:10AM

Maura Kilpatrick
Sofra | Cambridge, MA
**Sugar and Spice and Everything Nice:
Middle Eastern-Inspired Pastry**

TASTING WORKSHOPS

10:00AM - 11:15AM

George Geris
Marlborough Winery | Marlborough, New Zealand
New Zealand and the Art of Sustainable Wines

1:00PM - 2:15PM

Tim Atkin, Charles Curtis & Lisa Granik
Writer | London, England, Christie's & Empire
Merchants | New York, NY
Grand Masters Slam

3:00PM - 4:15PM

Tim Atkin, MW
Writer | London, England
Understanding Spanish Terroir

5:00PM - 6:15PM

Claire Paparazzo
Blue Hill | New York, NY
Sauvignon Blanc: This Ain't No Ordinary Grape

MIXOLOGY WORKSHOPS

11:30AM - 12:30PM

Albert Trummer
Apothéke | New York, NY
Advanced Infusions and the Bar Apothecary

1:15PM - 2:15PM

Scott Beattie
Author of Artisanal Cocktails | Healdsburg, CA
The Making of Artisanal Cocktails

3:00PM - 4:00PM

Christy Pope & Chad Solomon
Cuff & Buttons | New York, NY
**Getting Schooled in Cool: Practical Ice
Applications Behind the Bar**

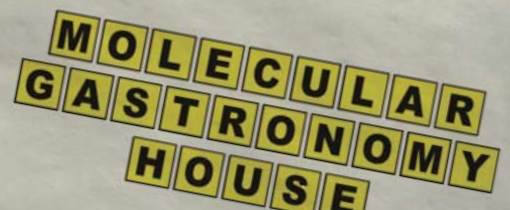
BUSINESS SEMINARS

9:00AM - 10:00AM

**Rick Tramonto, Waldy Malouf, David Waltuck
& Will Blunt**
Tru | Chicago, IL, & Beacon, Chanterelle &
StarChefs.com | New York, NY
**Rebirth: How to Re-Energize a 10+-Year-Old
Restaurant**

10:10AM - 11:10AM

**Grant Achatz, Kelly Choi, Roy Choi,
Antoinette Bruno & Francis Lam**
Alinea | Chicago, IL, TV Personality | New York,
NY, Kogi | Los Angeles, CA & StarChefs.com &
Gourmet.com | New York, NY
The Power of Twitter



**MOLECULAR
GASTRONOMY
HOUSE**



Tuesday, Sept 22

MAIN STAGE

11:30AM - 12:30PM

Juan Mari Arzak

Arzak | San Sebastian, Spain

Techniques from the Arzak Laboratory

TRANSLATOR: MIKEL TREVINO DE LUIS

12:30PM - 1:15PM

Charles Phan

The Slanted Door | San Francisco, CA

Putting Vietnamese Street Food on the American Map

1:15PM - 2:15PM

Lunch in the Products Fair

2:15PM - 3:15PM

Paco Torreblanca

Pastelería Totel | Monóvar, Spain

A Peek into Pastelería Totel

TRANSLATOR: LOURDES CASTRO

3:15PM - 4:00PM

StarChefs.com Innovator Awards

4:00PM - 4:45PM

Sean Brock

McCrary's | Charleston, SC

Getting Down with Lowcountry Cuisine

4:45PM - 5:30PM

Rick Tramonto

Tru | Chicago, IL

The Birth of Modern American Cuisine

5:30PM - 6:15PM

Dave Arnold & Nils Noren

The French Culinary Institute | New York, NY

High-Tech Delicious

WORKSHOP 1

9:00AM - 10:00AM

Josh DeChellis

La Fonda Del Sol | New York, NY

Some Like it Hot: Cooking with the Plancha

10:10AM - 11:10AM

Yoshihiro Murata

Kikunoi | Kyoto, Japan

Lessons from a Kaiseki King

WORKSHOP 2

9:00AM - 10:00AM

Dana Cree

Poppy | Seattle, WA

Dessert Haiku: Editing High Profile Desserts for High Volume

10:10AM - 11:10AM

Zach Allen

B&B Ristorante, Carnevino, and Enoteca San Marco | Las Vegas, NV

The Charcuterie Equation: A Hands-On Workshop

INTERACTIVE DEMOS

9:00AM - 10:00AM

Daniel Humm

Eleven Madison Park | New York, NY

Sous Vide: The Pursuit of Excellence

10:10AM - 11:10AM

Marcus Samuelsson

Aquavit | New York, NY

The Anatomy of a Fish

TASTING WORKSHOPS

10:00AM - 11:15AM

Mollie Battenhouse & Bart Vandaele

International Wine Center | New York, NY & Belga Café | Washington, DC

Beer Meets Food: Belgian Beer's Love Affair with Fine Dining Food

1:00PM - 2:15PM

Lisa Granik, MW

Empire Merchants | New York, NY

Building a Balanced Wine List

3:00PM - 4:15PM

Stephen Asprinio

Los Angeles, CA

Breaking the Boundaries of Food and Wine Pairing

MIXOLOGY WORKSHOPS

11:30AM - 12:30PM

Tony Abou-Ganim & Julie Reiner

The Modern Mixologist | Las Vegas, NV & Clover Club | Brooklyn, NY

Tiki, or Not Tiki

1:15PM - 2:15PM

Tony Conigliaro

69 Colebrooke Row | London, England

Modern Mixology, London Style

4:45PM - 5:45PM

John Deragon

PDT | New York, NY

The Bitters Revolution

BUSINESS SEMINARS

9:00AM - 10:00AM

Ratha Chau, Michael "Bao" Huynh & Angelo Sosa

Num Pang, Baquette & Xie Xie | New York, NY

The Rise of Asian Concept Restaurant

10:10AM - 11:10AM

Josh DeChellis, Joe Isidori, Paul Liebrandt,

Akhtar Nawab & Norman Van Aken

La Fonda Del Sol, Consulting Chef, Corton,

& Consulting Chef | New York, NY &

Norman's | Key West, FL

When to Walk Away From a Deal

