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Meet culinary legend Kent Rathbun, explore the mystique of Absinthe, visit Dallas's exciting restaurant scene and stay up to date on happenings in the industry with Food & Beverage Today.

Starchefs.com's 4th Annual

Chefs Congress

By Kim Wallach

Feature Stories

ALL FOOD & BEVERAGE FEATURE STORIES:

KENT RATHBUN



Visit with chef Kent Rathbun and see how he has created a restaurant empire in Dallas.

THAI STREET FOOD



Join our traveling chef, Jack Yoss, as he explores the explosive Thai street food scene.

MYSTIQUE OF ABSINTHE



You have heard about the history now enjoy the Green Fairy yourself.

SUMMER WHITE WINES



It's time to beat the summer heat. Refresh that palate and enjoy some tasty wine.

THE DALLAS RESTAURANT SCENE



These Dallas restaurants are simply not to be missed.

BRAZILIAN BARBEQUE



Feeling carnivorous? Try a churrasco style dinner.

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MUST ATTEND CHEFS CONGRESS

Mark your calendar, book your flights and get your tickets as it is time for what we feel is an absolute must attend industry event, the Starchefs.com's International chefs congress. This is one event we look forward to attending each and every year as it is unlike almost every other food and beverage event.

Editor-in-Chief Antoinette Bruno and Managing Editor Will Blunt founded the International Chefs Congress in response to a growing frustration within the chef community with the lack of serious platforms for peer-to-peer dialogue about the latest ideas, trends, and everyday challenges of the increasingly complex culinary industry. We whole-heartedly agree, as most of the industries events just seem to miss the mark and end up being promotional festivals for suppliers and sponsors.

The congress delivers on its premise to deliver something different as the three day event not only gathers some of the worlds best industry experts it is well organized, fun and packed full of opportunities to learn from the masters. Many sessions are hands on and offer unique opportunities to get up close and personal with industry icons on familiar ground. The individual class sessions are kept small to insure an open exchange within the groups, which adds immensely to the experience.



Leading international and U.S. chefs will gather for this years conference September 20-22, 2009 in New York City. The world's most revered chefs will share their latest ideas and techniques with 1,500 of their culinary peers conducting live cooking demonstrations, lead hands-on workshops, and discuss the current culinary environment.

A committee of celebrated chefs including Daniel Boulud (Daniel, New York) Wylie Dufresne (wd~50, New York), Paul Liebrandt (New York), Jose Andres (The MiniBar, Washington, DC), Josh DeChellis (La Fonda, New York), Marcus Samuelsson (Aquavit, New York), Norman Van Aken (Norman's, Miami), Iacopo Falai (Falai, New York), Ken Oringer (Clio, Toro, La Verdad, Boston), Rick Moonen (RM Seafood, Las Vegas), Sam Mason (Tailor, New York), Traci Des Jardins (Jardiniere, San Francisco) and Junior Merino (The Liquid Chef, New York) will host this year's Congress, at the historic Park Avenue Armory.

FOOD & BEVERAGE TODAY

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Chefs Congress

The Chefs Congress theme - What is American Cuisine is sure to please attendees

The overarching theme of this year's Congress is What is American Cuisine? The purpose is to explore how chefs and industry-leaders from around the country—and across the globe—define American Cuisine. Chefs, and subjects of study and exploration recognize the regional nuances of well-defined and established cuisines, such as Italian, French, Spanish, or Chinese. But the definition of American Cuisine—outside of hotdogs and hamburgers—and the regional differences within the United States is not commonly understood, inside or outside of the US.



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Highlights of the three-day Congress will include cooking demonstrations by international presenters including Pierre Gagnaire (Pierre Gagnaire, France), Yoshihiro Murata (Kikunoi & Kiamachi, Japan), Juan Mari Arzak (Restaurante ARZAK, Spain), and Paco Torreblanca (Pasteleria TOTEL, Spain). Domestic presenters include David Bouley (Bouley, New York, NY), Charles Phan (The Slanted Door, San Francisco, CA), Jose Andres (minibar by Jose Andres, Bazaar by Jose Andres, CA), Daniel Boulud (Café Boulud, New York, NY), Dave Arnold and Nils Noren (The French Culinary Institute, New York, NY), Grant Achatz (Alinea, Chicago, IL), Audrey Saunders (Pegu Club, New York, NY), Daniel Humm (11 Madison Park, New York, NY), Alex Stupak (wd~50, New York, NY), Marcus Samuelsson (Aquavit, New York, NY) and Johnny Iuzzini (Jean Georges, New York, NY).



In total over 60 chefs will present at this year's Congress. In addition, leading manufacturers and purveyors from around the world will showcase the latest in foods and wines, cutting edge kitchen equipment, and innovative chef tools at the Chefs Product Fair.

Rising Stars Revue

The StarChefs.com International Chefs Congress will culminate on Tuesday, September 22, 2009 with the annual New

York Rising Stars Revue, a gala and awards ceremony celebrating the best up-and-coming chefs and culinary professionals in New York. StarChefs.com selects its Rising Stars candidates upon recommendation by its Advisory Board, which is made up of more than 20 of the country's most influential chefs. The StarChefs.com editors make the final selections based on in-person tastings and interviews.

Tickets and admission to the StarChefs.com International Chefs Congress are limited to foodservice industry professionals. A limited number of subsidized culinary passes will be available. To purchase tickets, visit Starchefs.com or call 212.966.3775.

Tickets to the StarChefs.com Rising Stars Revue are available to the general public and can be purchased at starchefs.com/risingstars



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