

# 8TH ANNUAL SAN DIEGO BAY WINE & FOOD FESTIVAL



Poster Art By Featured Artist: MICHAEL SUMMERS

NOVEMBER 16-20, 2011

*A Weeklong Wine & Culinary Classic*

8TH ANNUAL - SAN DIEGO BAY

# WINE & FOOD FESTIVAL



## EVENTS AT A GLANCE

### SAT. NOVEMBER 12

**Saturday at the Ranch**  
7:30 AM – 8:00 PM  
Rancho La Puerta

### SUN. NOVEMBER 13

**San Diego Harley-Davidson VIP Kickoff Party**

*Sponsored by Chef  
Sponsored by Sidney Frank,  
Harley-Davidson, Stella  
Artois, Alaska Seafood,  
San Pellegrino and Aqua  
Panna*  
4:00 PM – 5:00 PM  
5:00 PM – 8:00 PM  
*By Invitation Only*  
San Diego Harley-Davidson in Little Italy

### WED. NOVEMBER 16

**WineRave San Diego**  
Eden  
7:00 PM - 10:00 PM

### THURS. NOVEMBER 17

**COOKING & WINE  
TASTING CLASS  
SERIES**

**Makin' Bacon**  
*The Food Network's*  
The Hearty Boys  
11:30 AM – 1:00 PM  
Macy's School of Cooking  
SOLD OUT!

**Love Connection:  
Gourmet Mac &  
Pinot Noir**  
Chef Rich Sweeney  
Former *Top Chef*  
Contestant  
Executive Chef/Owner  
of R Gang Eatery

11:30 p.m. – 12:30 p.m.  
San Diego Wine & Culinary  
Center

**Talking Terroir: France's  
Champagne Region**

*Sponsored by Center for  
Wine Origins*  
Master Sommelier Joseph  
Spellman, Sommelier  
Robert Smith and  
Sommelier Bonnie Graves  
1:30 PM - 2:30 PM  
San Diego Wine & Culinary  
Center

**Pleasure Principles: Spoil  
the One You Love with  
Cocktails & Cuisine**  
*Sponsored by Dining Out  
Magazine*

Chef Robert Ruiz of  
Harney Sushi; 2010 Chef of  
the Fest Winner  
2:00 PM – 3:00 PM  
San Diego Wine & Culinary  
Center

**The Inquisition: Spanish  
Varietal Tasting**  
*Sponsored by R & R  
Wine Marketing*  
Moderated by Sommelier  
Lisa Redwine  
3:30 PM - 4:30 PM  
San Diego Wine & Culinary  
Center

**Two Farms, Two Families,  
One Vision: From  
Portugal to Point Reyes**

*Sponsored by Wine Spectator*  
Tasting of Dow's Port &  
Cheese from Point Reyes  
Farmstead  
Paul Mugnier and Jill Basch  
4:00 PM – 5:00 PM  
San Diego Wine & Culinary  
Center

**Languedoc Tasting**  
5:00 PM – 7:00 PM  
Wine Steals East Village

**Bocuse d'Or Culinary  
Council Dinner**

*Presented by American Express,  
Addison and San Diego Bay  
Wine & Food Festival*  
6:00 PM – Champagne &  
Canapés  
7:00 PM – Dinner  
Addison at The Grand Del Mar

**Official Artist Reception  
and Poster Signing**

Featured Artist Michael  
Summers  
6:00 PM – 9:00 PM  
Exclusive Galleries –  
Seaport Village

**Industry Insider's Party  
Late Night**

*Sponsored by Seasucker,  
Zacapa Rum, San Pellegrino,  
Aqua Panna, Stella Artois,  
Specialty Produce and  
Alaska Seafood*  
10:00 PM - Closing  
Searsucker

### FRI. NOVEMBER 18

**A Taste of the Mid East**  
Chef Billy Strykowski,  
*Cooking Light Magazine*  
11:00 AM – 12:00 PM  
San Diego Wine & Culinary  
Center

**Brunch and Beyond:  
Weekend's Favorite Meal**  
Food Network Personality  
and Award-Winning Pastry  
Chef, Gale Gand  
12:00 PM – 1:30 PM  
Macy's School of Cooking

**Master Sommelier**

**Blind Tasting**  
Master Sommelier Joseph  
Spellman and Panel of  
Local Sommeliers  
12:00 PM – 1:30 PM  
San Diego Wine & Culinary  
Center

**Italian Master Class**

Chef Suzette Gresham,  
Executive Chef/Owner of  
Acquerello

1:00 PM – 2:00 PM  
San Diego Wine & Culinary  
Center

**Napa Versus Napa: A  
Comparative Tasting &  
Panel Discussion of Napa  
Valley Mountain Regions**

Master Sommelier Joseph  
Spellman and Panel of  
Napa Producers  
2:30 PM - 4:00 PM  
San Diego Wine & Culinary  
Center

**Belgian Beer Tasting  
& Pairing**

*Sponsored by Stella Artois*  
Chef Daniel Joly,  
Mirabelle at Beaver Creek  
3:00 PM – 4:00 PM  
San Diego Wine & Culinary  
Center

**Super Chef All Stars**

*Presented by Alaska Seafood*  
Hosted by Chef Brian  
Malarkey and featuring  
Former *Top Chef*  
Contestants  
3:00 PM - 4:30 PM  
Macy's School of Cooking

**Reserve & New Release  
Tasting and Silent Auction**

6:30 PM – 9:30 PM  
San Diego Air & Space Museum

### SAT. NOVEMBER 19

**Grand Tasting Event &  
Chef of the Fest  
Competition**

11:00 AM - 3:00 PM  
Trade, VIP & Media only  
12:00 PM - 3:00 PM  
General Admission  
Embarcadero Park North

### SUN. NOVEMBER 20

*Wine Spectator Presents*  
**Celebrity Chef Luncheon  
& Big Bottle Auction**  
*Benefits The American  
Institute of Wine & Food  
and Chaîne des Rôtisseurs*  
10:00 AM - 2:30 PM  
Marriott Marquis San Diego



# NOV. 16-20



## WEDNESDAY, NOVEMBER 16TH

# WINERAVE SAN DIEGO 2011

7:00 PM – 10:00 PM  
Eden / \$45 in advance / \$60 at the door

A wine tasting event with the volume turned up, WineRave kicks off the 2011 San Diego Bay Wine & Food Festival by hosting up to 25 of the edgiest wines and spirits on the market today.

### EAT, SIP, REPEAT.

SPONSORED BY:



ACQUA PANNA

S.PELLEGRINO



## FESTIVAL SPONSORS

Platinum:



Gold:



Silver:



Funded in part by the San Diego Tourism Marketing District with City of San Diego Tourism Marketing District Assessment Funds. Must be 21 or older to attend.



8TH ANNUAL - SAN DIEGO BAY

# WINE & FOOD

FESTIVAL



**THURSDAY,  
NOVEMBER 17TH**

## WINE TASTING & COOKING CLASSES

### **Love Connection: Gourmet Mac & Pinot Noir**



**Chef Rich Sweeney**  
Former Top Chef Contestant  
Executive Chef/Owner of R Gang Eatery  
11:30 p.m. – 12:30 p.m.  
San Diego Wine & Culinary Center  
\$65 per ticket

Join former *Top Chef* contestant and local restaurant owner Chef Rich Sweeney for a wine and “cheese” pairing beyond your wildest culinary imagination. Watch as Chef Rich throws a gourmet twist on the beloved classic comfort food, and perfectly pairs it with the smooth and light flavors of the Pinot Noir varietal with wines from Anglim Winery. Learn all the tricks to making the perfect mac at home from choosing the perfect noodle, selecting the right blend of cheeses to the turbo, reducing of the cream and more. Sample his World Famous mac ‘n cheese while he shows you how to prepare two other signature macs.

### **Talking Terroir: France’s Champagne Region**

**Master Sommelier Joseph Spellman,  
Master Sommelier Robert Smith and Sommelier  
Bonnie Graves**  
1:30 p.m. – 2:30 p.m.  
San Diego Wine & Culinary Center  
\$45 per ticket



You know Champagne only comes from Champagne, France but do you wonder about the difference between Champagnes from the Côte des Blancs and Montagne de Reims? The Center for Wine Origins invites you to join a panel of wine experts and Master Sommeliers for a guided tasting tour of wines from various locations across Champagne, France. Location matters.

Sponsored by:





# NOV. 16-20



## THURSDAY, NOVEMBER 17TH

## WINE TASTING & COOKING CLASSES

### Pleasure Principles: Spoil the One you Love with Cocktails & Cuisine Made Simply at Home



**Chef Robert Ruiz** Executive Chef of Harney Sushi  
2:00 p.m. – 3:00 p.m.  
San Diego Wine & Culinary Center  
\$55 per ticket

Prepare to enjoy a luxurious but lazy day with the one you love. Join 2010 Chef of the Fest Winner, Chef Robert Ruiz from Harney Sushi, for a romantic culinary experience simplified for the at-home-chef. With six unique dishes sure to wake up all of your senses, such as Dutch Puff with Seasonal Mimosa and Blue Cheese and Cloverfield Honeycomb Bruschetta, this class presents a menu ready to woo from dawn 'til dusk.

Sponsored by: **DININGOUT**

**2010 Chef of the Fest Competition Winner**

### The Inquisition: Spanish Varietal Tasting



**Moderated by Advanced Sommelier Lisa Redwine**  
3:30 p.m. – 4:30 p.m.  
San Diego Wine & Culinary Center  
\$55 per ticket

Though some 600 grape varieties are planted in Spain, 80 percent of the country's wine production comes from only 20 grapes including Tempranillo, Albaniño, Garnacha, Palomino, Airen, Macabeo, Parellada, Xarel-lo, Cariñena and Monastrell. Spanish varieties have gained in popularity in the United States with many producers introducing their own interpretations. How do Spanish varieties grown in Spain stack up against their American counterparts? Join moderator Lisa Redwine, for a head-to-head tasting and discussion. In this class you will learn the primary Spanish grape varieties, learn how to read a Spanish wine label and taste from a cross section of Spanish varieties produced in Spain and the United States.

Sponsored by:



### Two Farms, Two Families, One Vision: From Portugal to Point Reyes Farmstead

Presented By Paul Mungnier of Dow's Port & Jill Basch of Point Reyes Farmstead Cheese Company  
4:00 p.m. – 5:00 p.m.  
San Diego Wine & Culinary Center  
\$45 per ticket



Dow's Port is a natural match for cheese due to its drier house style. Point Reyes Farmstead Cheese Company's handcrafted cheeses make for the perfect after-dinner-cheese-course. Join Paul Mungnier from Dow's and Jill Giacomini Basch from Point Reyes Farmstead, as they lead you through a delicious tasting of fine Port paired with California farmstead cheeses. Learn about the shared focus of both family-owned companies, the attention to preserving the flavor of their farms in their products and how passion and patience have combined to create iconic brands that stand unmatched among their peers.

Sponsored by:

## Wine Spectator

8TH ANNUAL - SAN DIEGO BAY

# WINE & FOOD

FESTIVAL



**FRIDAY,  
NOVEMBER 18TH**

## WINE TASTING & COOKING CLASSES

### A Taste of Mid East



**Chef Billy Strykowski** Executive Chef of *Cooking Light Magazine*  
11:00 a.m. – 12:00 p.m.  
San Diego Wine & Culinary Center  
\$65 per ticket

Join the ever-lively Chef Billy Strykowski of *Cooking Light Magazine* on a culinary carpet ride to the Middle East. Explore exotic flavors of the world's spice capital, where your taste buds do the site seeing. Known for being a cultural crossroads, the Middle East has created a rich and extensive culinary legacy. With a menu that will tempt any innovative foodie, this is a class you don't want to miss!

Sponsored by: **CookingLight**

### Master Sommelier Blind Tasting



**Master Sommelier Joe Spellman** and Panel of Local Sommeliers  
12:00 p.m. – 1:30 p.m.  
San Diego Wine & Culinary Center  
\$85 per ticket

Join Master Sommelier Joe Spellman as he walks you through how to determine varietal, vintage and AVA utilizing classic techniques involving sight, smell and taste. Find out what the professionals look for and learn how to identify different varietals and styles of wine following the Master Sommelier technique of wine identification. The blind tasting will be conducted in the Court of Master Sommeliers' tasting format with guidance from a panel of local San Diego Sommeliers. Taste from six exceptional wines along with our expert panel and test your ability to determine the grape varietal, AVA and age, and learn how a particular wine's color, aroma, and palate can reveal its properties and characteristics.

### Italian Master Class



**Chef Suzette Gresham**, Executive Chef/Owner of San Francisco's Michelin Rated *Acquerello*  
1:00 p.m. – 2:00 p.m.  
San Diego Wine & Culinary Center  
\$65 per ticket

Join Chef Suzette Gresham-Tognetti of the famed *Acquerello* in San Francisco for an unparalleled Italian culinary experience. *Acquerello* and Chef Gresham have received countless awards, including a Michelin star in the first-ever 2007 Bay Area guide, as well as 2008, 2009, 2010 and 2011. Ms. Gresham's talent lies in creatively reinventing traditional dishes from all regions of Italy in a lighter, more contemporary style. Suzette's style of cuisine showcases Italy's simple but elegant approach to time-honored, traditional dishes, as well as the more modern, interpretive applications. *Acquerello* has received much recognition for its fine Regional Italian cuisine, expansive wine list, and attentive service.

### Napa Versus Napa: A Comparative Tasting & Panel Discussion of Napa Valley Mountain Regions



**Master Sommelier Joseph Spellman** and Panel of Napa Producers  
2:30 p.m. – 4:00 p.m.  
San Diego Wine & Culinary Center  
\$65 per ticket

Take the windy roads through Napa's mountain regions for a unique comparison tasting. Join Master Sommelier Joe Spellman and a panel of Napa mountain region producers in an in-depth discussion on the diversity in the environment, attitude, climate, terroir and atmosphere affecting some of the AVA's most coveted wines.

### Belgian Beer Tasting & Pairing



**Chef Daniel Joly**, Mirabelle at Beaver Creek  
3:00 p.m. – 4:00 p.m.  
San Diego Wine & Culinary Center  
\$55 per ticket

Join fellow beer enthusiasts for a class where you will be introduced to a unique blend of Belgian old world classics and contemporary style beers. You will have the opportunity to taste perfectly designed dishes and international cheeses, paired with three flavorful Belgian beers: Stella Artois, Hoegaarden and Leffe. During this class, learn the artistry behind Belgian Beer Production and its perfect accompaniment with cuisine and cheeses from around the world.

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### Super Chef All Stars Presented by Alaska Seafood



Hosted by San Diego's Own Chef Brian Malarkey and featuring Former *Top Chef* Contestants Eli Kirshtein and Kenny Gilbert  
3:00 PM – 4:30 PM  
Macy's School of Cooking  
\$85 per ticket



"Foodies" and reality show addicts alike tune in each week to watch chefs from all walks of life battle it out in the *Top Chef* kitchen. Bravo TV's hit reality show is now in its seventh season. If you are a *Top Chef* fan, or just love really great food, this class is for you! The Challenge: Two former and one current *Top Chef* participants have collaborated to prepare a mouth-watering wine paired tasting menu exclusively for you. They each have 20 minutes to teach you the techniques to prepare their recipes at home, and then wow your taste buds with a sampling of the dish prepared during the class.



Sponsored by:



Wild, Natural & Sustainable





# NOV. 16-20



## FRIDAY, NOVEMBER 18TH

## RESERVE & NEW RELEASE TASTING FEATURING AIWF SILENT AUCTION



6:30 p.m. - 9:30 p.m.  
San Diego Air & Space Museum  
\$100 in advance / \$125 at the door

**Take Flight: An Evening of Reserve Wines**  
From the art deco walls of San Diego's famous Air & Space Museum to the jumping jazz of the 30's and 40's and vintage aircraft at every turn, this year's Reserve & New Release Tasting event transports you to a gilded age where premium libations flow and legendary winemakers step into the spotlight.

Exciting silent auction items such as large format bottles, libraries, and decanters will take the spotlight this year with proceeds benefiting the American Institute of Wine & Food culinary arts scholarship programs.

ENTERTAINMENT PROVIDED BY: **Sue Palmer Trio**

SPONSORED BY:



## SUNDAY, NOVEMBER 20TH

## Wine Spectator PRESENTS CELEBRITY CHEF LUNCHEON & BIG BOTTLE AUCTION

FEATURING CELEBRITY CHEFS:

10:00 a.m. - 2:30 p.m.  
San Diego Marriott Marquis & Marina  
Starting at \$175, includes five course luncheon & reception with wine pairing  
\$2,000 Sponsored Table of 10 & Choice of Winery

Your morning begins at the event's reception where you will indulge in a vast display of tray passed hors d'oeuvres, collect your bidder paddles and sample a few freshly shucked oysters by Carlsbad Aquafarms. At 10:30 a.m., the Live Auction begins where upwards of 20 magnificent wine lots will be sold. The auction is moderated by Master Sommelier Joseph Spellman. At noon, guests are invited into the main dining area where you will be hosted by one of 15 prestige wineries, each course expertly prepared by one of our celebrity chefs and paired with one of the wineries' flagship vintages and varietals. The luncheon will culminate with the announcement of this year's "Chef of The Fest" winner.

Proceeds from the event's auction benefit The American Institute of Wine & Food (AIWF) and the Chaine des Rotisseurs culinary arts and enology/viticulture scholarships.



Gale Gand  
of Tru in Chicago



Bradley Ogden of  
Bradley Ogden in  
Caesar's Palace



Suzette Gresham  
of Acquerello in  
San Francisco



Bernard Guillas  
of The Marine  
Room La Jolla



Denise Roa of  
Rancho La Puerta



Celestino Drago  
of Drago Centro  
in Los Angeles



Chef Kenny Gilbert  
of Nippers Beach  
Bar & Grill



Ron Oliver  
Chef de Cuisine at  
The Marine Room



Ian Gresik Chef  
de Cuisine at  
Drago Centro



Bryan Ogden  
Owner/Partner  
Ogden Consulting



Kathy Skuteckel  
Sous Chef at Tru

SPONSORED BY: Wine Spectator ACQUAFANNA S.PELLEGRINO



8TH ANNUAL - SAN DIEGO BAY

# WINE & FOOD

FESTIVAL



## ADDITIONAL EVENTS

**SATURDAY,  
NOVEMBER 19TH**

**Saturday, November 19, 2011**  
**8:00 p.m. – Midnight**  
**US Grant, a Luxury Collection Hotel**  
**326 Broadway San Diego, CA 92101**  
**Price: \$50**  
**To RSVP call The Grant Grill:**  
**619-744-2077**

### ALL-STAR BARTENDERS INCLUDE:

**ANTHONY SCHMIDT** - Noble Experiment  
**BRIAN PRUGALIDAD** - Craft and Commerce  
**TIM STEVENS** - Prohibition  
**LEVI WALKER** - Prohibition  
**IAN WARD** - Snake Oil Cocktail Co./Searsucker  
**JEFF JOSENHANS** - Grant Grill/US Grant Hotel  
**ADAM STEMMLER** - Syrah  
**ANTONIO GONZALES** - Mistral at Loews  
**SARAH ELLIS** - Jayne's Gastropub

**\*Tickets will be sold at the door, cash or credit card payment accepted.**

**\*For questions, please call The Grant Grill at 619-744-2077.**

**Note: Strickly 21 and older**

### All-Star Mixologist Afterparty

**Featuring Mixologists from Grant Grill, Searsucker, Prohibition, Nobel Experiment, Vin de Syrah, Craft & Commerce, and Tower 23**

The city's most talked about and celebrated mixologists invite you to a continuation of the San Diego Bay Wine and Food Festival, Saturday, November 19 from 8 p.m. – Midnight at THE US GRANT, a Luxury Collection Hotel. Once you have sipped and savored at the Grand Tasting, tempt your palate with an innovative collaboration of cocktails from San Diego Bar Guild's All Star Cast, including mixologists from Grant Grill, Snake Oil Cocktail Company, Prohibition, Noble Experiment, Vin de Syrah, Craft & Commerce, Tower 23 and more! As an added element of intrigue and instruction, three bar stations will rotate throughout the evening to feature a "mixologist of the hour" – showcasing his/her individual style and talents. Techniques will include smoke, block ice, infusions, exotic produce and wine cocktails – each guaranteed to stir awe and inspiration into the eventful evening. In addition to complimentary tray passed bites, the modern gourmands can assemble at the Afterparty's champagne, oyster and bacon station, and sample \$1 drinks to their culinary content, or shake up the foodie overload with live entertainment and a silent auction featuring unique prize opportunities. Event admission is \$50 per person, and half of the ticket price will directly benefit the San Diego Bar Guild. Don't miss this unforgettable all-star evening!

The San Diego Bar Guild is a chapter of the United States Bartenders' Guild - an organization of beverage service professionals dedicated to the continued refinement of their craft. Such refinement is achieved through advanced product education; original hand crafted cocktail competitions; and aggressive involvement with other professionals in the beverage industry throughout the country and internationally.



8TH ANNUAL - SAN DIEGO BAY

# WINE & FOOD

FESTIVAL



**SATURDAY,  
NOVEMBER 19TH**

## GRAND TASTING EVENT



**11:00 AM – 3:00 PM (VIP, Trade, & Media Only)**  
**11:00 AM – 3:00 PM (Early Entry)**  
**12:00 PM – 3:00 PM (General Admission)**

**VIP Tickets: \$175 in Advance Only**  
**Early Entry Tickets: \$150 in Advance Only**  
**General Admission: \$125 in Advance / \$150 At The Door**

**Embarcadero Marina Park North – Behind Seaport Village**

The Grand Finale of the sizzling five-day festival is the star-studded Grand Tasting Event held November 19 on the Embarcadero Park North behind Seaport Village. Take in the beautiful San Diego Bay and enjoy the ocean breeze as you partake in the largest, most talked about wine and food festival in Southern California. This year you will enjoy:

### 170 WINE, BREWERY & SPIRIT PURVEYORS

With hundreds of different wines being poured at this year's Grand Tasting, we challenge you to pick out just one favorite! Taste from a wide range of domestic and international wineries, discover new labels to add to your home collection and visit old favorites.

### SAN DIEGO'S TOP CHEFS

Your inner foodie will be in heaven as you taste cuisine from the city's most talented chefs as they pull out all the stops to wow you for their chance to win over \$50,000 in cash and prizes during the event's Chef of the Fest competition!



### GOURMET FOODS, ART & MORE!

We've also brought together gourmet food companies, art, travel and lifestyle exhibitors for you to taste and browse your way through.

### CHEF OF THE FEST

The Chef of the Fest competition is an action-packed culinary showdown involving participating chefs during the Grand Tasting event on

November 19. Chefs compete in one of five categories and are judged by a panel of local and national celebrity chefs, authors and members of the food and wine media. Through a tiered judging process, one chef is selected as the best representation of innovative, fresh, flavorful cuisine and crowned Chef of the Fest, walking away with up to \$50,000 in cash and prizes, and some serious bragging rights.



### INFINITI TENT

Visit the Infiniti Inspiration Lounge to experience the all-new Infiniti JX luxury crossover. While you're there, be sure to indulge yourself with delicious samplings from Chef Billy Strykowski, Executive Chef of Cooking Light Magazine and enter to win a trip to your favorite culinary city.

### LIVE ENTERTAINMENT

Live musical performances will take place on both ends of the Festival.

### CHARITY

Proceeds from auctions at the San Diego Bay Wine & Food Festival benefit the American Institute of Wine & Food (AIWF) and the Chaîne des Rôtisseurs' culinary arts and enology/viticulture scholarships.

### NIGHT & DAY VIP EXPERIENCE

VIPs will get the red carpet treatment with this year's Night & Day VIP experience, featuring specialty cuisine, exhibitors and purveyors, goodie bags, and live entertainment.

### FESTIVAL ARTIST

Meet Festival Featured Artist Michael Summers during the Grand Tasting Event, where he will be showcasing his artwork and signing copies of this year's Festival poster, which you can pick up at the event product booth for \$20.

### SAFE RIDE PROGRAM

Please take advantage of the Safe Ride program should you find that you have over indulged.



# NOV. 16-20



## CELEBRITY CHEF EVENTS

**SUNDAY,  
NOVEMBER 13TH**

### Harley-Davidson VIP Kickoff Party

Sunday, November 13  
4:00 pm - 5:00 pm - Celebrity Photo Shoot &  
Specialty Cocktails  
5:00 pm - 8:00 pm - Party  
By Invitation Only

Libations, live classic rock, wickedly good food and the hottest culinary superstars in the city celebrate with Harley Davidson, the host of this year's VIP Kick Off Party. Come casually chic and ready to rock!

SPONSORED BY:



Wild, Natural & Sustainable



MERCURY FINE IMPORTS, INC.



Chef Works



ACQUA PANNA



S. PELLEGRINO



WILSON CREEK

**THURSDAY,  
NOVEMBER 17TH**

### Industry Insider's Party Late Night

Thursday, November 17  
10:00 p.m. - Close  
Searsucker  
\$75 per ticket



# searsucker™

Where the who's who of the culinary world hobnob, rub elbows, see and be seen, and bask in the company of epicurean excellence. This is a private VIP party for participating Celebrity Chefs, Winemakers and Purveyors only—oh, and 50 of the luckiest foodies who are first to purchase tickets.

SPONSORED BY:



# 8TH ANNUAL - SAN DIEGO BAY WINE & FOOD FESTIVAL



## FEATURED CLASSES

THURSDAY,  
NOVEMBER 17TH

### Makin' Bacon

Featuring *Food Network's* The Hearty Boys  
Thursday, November 17, 2011  
11:30 a.m. – 1:00 p.m.  
Macy's School of Cooking  
\$85 per ticket



THE HEARTY BOYS

#### TICKETS TO THIS CLASS ARE SOLD OUT!

Ever think about making your own bacon? Ever stop to wonder what part of the pig bacon comes from? The Hearty Boys will show you two bacon preparations that you can use at home. Not only that, but they'll also show you three ways to use your bacon. Steve, the mixologist, will teach you how to infuse liquor with bacon and will make several thirst-quenching, taste bud-stirring cocktails.

Following the class, The Hearty Boys will stay for a signing of their latest cookbook.

This is a limited seating engagement.

FRIDAY,  
NOVEMBER 18TH

### Brunch and Beyond: Weekend's Favorite Meal

Chef Gale Gand, *Food Network* Personality and  
Award-Winning Pastry Chef  
Friday, November 18  
12:00 p.m. – 1:30 p.m.  
Macy's School of Cooking  
\$85 per ticket

#### Book Signing To Follow Class

Every weekend is worth celebrating when you can relax over a good brunch. *Food Network* host, cookbook author, celebrated chef, and mother of three, Gale Gand has long made brunch a part of her life because it's the easiest way to gather around the table with family and friends.

Traditional breakfast treats become inspired dishes when Gale shares how to effortlessly enliven the basics. Drawing inspiration from the pages of her most recent cookbook, Gale teaches how to master easy but impressive classic egg dishes—omelets, quiches, strata, frittata, and crêpes—with numerous variations on each and wonderful baked goods she's famous for, such as Ginger Scones with Peaches and Cream, Moist Orange-Date Muffins, Glazed Crullers, and Quick Pear Streusel Coffee Cake.

This is a limited seating engagement.



CHEF GALE GAND





# NOV. 16-20



## ADDITIONAL EVENTS

**THURSDAY,  
NOVEMBER 17TH**

### L'Aventure Languedoc Tasting

**Wine Steals - East Village**

**Thursday, November 17**

**5:00 p.m. - 7:00 p.m.**

**RSVP for the first 60 guests to call 619-312-1212**

SPONSORED BY:



The Languedoc, South of France, is France's most dynamic wine region, where adventurous producers are redefining traditions and producing some of the country's most exciting wines today. As the largest wine region in France, the Languedoc, South of France is blessed with some of the best terroir for winemaking in the country. An auspicious blend of soil, wind, sun and the Mediterranean Sea produce naturally healthy vineyards and result in wines which wrap an enticing character in a voluptuously smooth mouthful. This is an area which has seen tremendous innovation, but which recognizes the gift of tradition and spirit of adventure. Languedoc produces a wealth of grape varieties, both indigenous and international, that flourish here along the Mediterranean coast. The Languedoc includes over 20 appellations and it is these wines which show Languedoc at its best. Join the adventure today and explore these wines!

**THURSDAY,  
NOVEMBER 17TH**

### Official Artist Reception and Poster Signing

**Featuring Michael Summers**

**Thursday, November 17**

**6:00 p.m. - 9:00 p.m.**

**Exclusive Galleries - Seaport Village**

**835 West Harbor Drive, Suite AB**

**San Diego, CA 92101**



**FEATURED ARTIST  
MICHAEL SUMMERS**



Tantalize your senses as you take in the sights, sounds, and flavors of The Official Artist Reception and Poster Signing presenting the 8th Annual San Diego Bay Wine & Food Festival's featured artist, Michael Summers, and his winning "A Merry Gathering" artwork. As you stroll through the event, taste from Bodegas 2009 Tempranillo Tinto de Paso tertulia paired with tangy tapas and live entertainment by Kai Narezo of the Celine Zambon Flamenco Troup. Here's your chance to not only give your taste buds a sneak peak of the week's events, but an opportunity to mix and mingle with the artist himself.

SPONSORED BY:



This event is free to attend. To RSVP call 619-238-0320 or email [pr@ecgallery.com](mailto:pr@ecgallery.com).

# 8TH ANNUAL - SAN DIEGO BAY WINE & FOOD FESTIVAL



## ADDITIONAL EVENTS

**THURSDAY,  
NOVEMBER 17TH**

### Bocuse d'Or Culinary Council Dinner

PRESENTED BY: American Express, Addison and San Diego Bay Wine & Food Festival

Thursday, November 17  
6:00 p.m. – Champagne & Canapés  
7:00 p.m. – Dinner

**Price: \$300 per person, exclusive of tax and gratuity. Attendance is limited to 75 guests in the dining room. For 10 diners at the Chef's Table, the cost is \$6,000, exclusive of tax and gratuity. Reservations are required. Please call 858.314.1900.**

#### Addison Six-Course Prix-Fixe Dinner to Benefit Bocuse d'Or USA:

Addison's Executive Chef William Bradley, who is on the Culinary Council for Bocuse d'Or USA, will be the host chef for a \$300 six-course prix-fixe dinner – created by four celebrated American chefs – to benefit the Bocuse d'Or USA Foundation, being held at The Grand Del Mar signature restaurant.

The extravagant meal will be prepared in Addison's kitchen by former San Diego Chef Gavin Kaysen of New York's three-star Café Boulud and USA Team Coach for Bocuse d'Or 2013; Chef Michael Cimarusti of two-star Michelin famed Providence in Hollywood; Chef Douglas Keane of Cyrus in Healdsburg, also a two-star Michelin winner; and by Addison Relais & Châteaux Grand Chef William Bradley. Wine pairings will be selected by award-winning Wine Director Jesse Rodriguez of The Grand Del Mar.

There is also a unique behind-the-scenes opportunity to dine at Addison's Chef Table for the evening, where 10 guests will have the chance to watch these four star chefs prepare and plate together. The cost of the Chef's Table for this event is \$6,000.



**Chef William  
Bradley**



**Chef Gavin  
Kaysen**



**Chef Michael  
Cimarusti**



**Chef Douglas  
Keane**

#### **MENU:**

##### **Canapés & Champagne:**

Shima Aji, Cauliflower, Dashi Gelée, Uni (Douglas Keane)

Crispy Yeast Crackers, Scrambled Eggs, Caviar (Michael Cimarusti)

Skewers of Squid & Chorizo (Michael Cimarusti)

Pâté Grand-Père, Cornichons, Whole Grain Mustard (Gavin Kaysen)

Gougères, Smoked Bacon and Sherry (William Bradley)

##### **Dinner Menu:**

Verjus Blanc  
Pickled Cranberries & Ginger  
William Bradley

Maine Peekytoe Crab  
Tangerine, Fennel, Vanilla  
Gavin Kaysen

Smoked Crème Fraîche Panna Cotta  
Monterey Abalone, Geoduck Clam,  
Cured Tasman Sea Trout  
Michael Cimarusti

Licorice Roasted Endive  
Albufera and Apples  
William Bradley

Glazed Chicken Thighs  
Red Wine Risotto, Aged Parmesan  
Cheese, White Truffles  
Douglas Keane

Bittersweet Chocolate Terrine  
Cinnamon Syrup and Coffee Crème  
Glacée  
William Bradley

#### **Bocuse d'Or USA Foundation:**

The foundation, established in 2009, is devoted to inspiring culinary excellence in young professionals and preserving the traditions and quality of classic cuisine in America. The organization is dedicated to making careers of serious young chefs more meaningful and successful by offering them educational scholarships, internships and access to a Culinary Council of established professionals. In addition, the most promising young professionals have the opportunity to compete and represent the United States in the prestigious Bocuse d'Or Competition held in Lyon, France, every two years. Known as the "Olympics of the Food World," The Bocuse d'Or Competition 2013 will be held on January 29-30, 2013. For more information, [www.bocusedorusa.org](http://www.bocusedorusa.org).



# NOV. 16-20



## WINE WEEKEND GETAWAY PACKAGES

Do you plan to make a long weekend out of your trip to San Diego for the Festival? Do you live in town but want the convenience out of staying at a nearby hotel? Take advantage of these great Wine Weekend Getaway vacation packages including San Diego Bay Wine & Food Festival tickets and choice of hotel. Packages are available while supplies last.

### WINE WEEKEND "GRAPE ESCAPE" PACKAGE (GEP).

- 2 Reserve Tasting & Silent Auction Tickets (\$200)
- 2 Grand Event Tickets (\$250)
- 2 nights hotel (Choice of Participating Property)
- Packages start at \$599

### WINE WEEKEND VIP TREATMENT PACKAGE (VIP).

- Two Reserve Tasting ticket (\$200.00)
- Two Grand Event VIP Pass (\$350.00)
- Four Wine Tasting and/or Cooking Class tickets of your choice (\$340.00)
- Two Festival VIP Gift Bags w/ poster, Collector's Festival wine, and lots of goodies "En Suite" (\$200.00)
- Two Tickets to the Celebrity Chef Luncheon (\$300)
- VIP Lanyards Providing You Special Access
- Early Event Access & Exclusive Access to VIP Tent during Grand Event
- 2 Nights hotel (Choice of Participating Property below)
- \$1,390 in Tickets, Plus Hotel Room
- Packages start at \$1,168

### PARTICIPATING HOTELS INCLUDE:

Hotel	GEP	VIP
Marriott Marquis	\$815	\$1,382
Manchester Grand Hyatt	\$741	\$1,308
Embassy Suites	\$767	\$1,334
Omni San Diego	\$697	\$1,262
Porto Vista	\$599	\$1,169
Paradise Point	\$822	\$1,389
Kona Kai	\$649	\$1,216
Holiday Inn on the Bay	\$649	\$1,216
Hyatt Regency Mission Bay	\$791	\$1,358
Doubletree Mission Valley	\$649	\$1,216
Doubletree Downtown	\$626	\$1,193
Indigo	\$743	\$1,310
Bristol Hotel	\$673	\$1,240
Catamaran Hotel & Spa	\$697	\$1,262
Bahia	\$599	\$1,169

Each package includes tickets, 2 night stay, and hotel taxes.

**To take advantage of these special Wine Weekend Getaway Packages call 877-385-9595.**