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THE JAMES BEARD FOUNDATION'S
CHEFS & CHAMPAGNE®
NEW YORK

Bobby Flay Named Honoree of the James Beard Foundation's 2014 Chefs & Champagne®

James Beard Award-winning chef and restaurateur, media personality, and author of 12 cookbooks joins iconic rank of recipients at gastronomic summer soirée in Sagaponack

New York, NY (March 12, 2014) - This summer, the **James Beard Foundation** (JBF) will honor James Beard Award-winning chef, restaurateur, cookbook author, and celebrity TV personality **Bobby Flay** at **Chefs & Champagne® New York**, which will be held at the Wölffer Estate Vineyard in Sagaponack, New York. The Foundation's annual elegant tasting party and fundraiser will take place on Saturday, July 26, 2014, and feature flowing Champagne, the wines of Wölffer Estate Vineyard, Stella Artois® Belgian lager, and culinary offerings from a select group of more than 35 fine chefs, many from JBF Award-winning restaurants.

"Bobby Flay received the James Beard Rising Star Chef of the Year Award at the start of his career back in 1993, and was inducted into the Who's Who of Food & Beverage in America in 2007. We are delighted to be able to recognize him and his ever-growing roster of achievements as our guest of honor at Chefs & Champagne this year," said Susan Ungaro, president of the James Beard Foundation. "Not only has he starred in over a dozen hit national cooking shows, co-hosted the James Beard Awards, and taught President Obama how to grill on the White House lawn, but the native New Yorker manages to maintain the integrity of each and every one of his projects along the way. Bobby truly is one of the finest chefs of our time, and the Foundation looks forward to celebrating him and his many accomplishments in the Hamptons this July."

From a culinary career that began as a 17-year-old cook at Joe Allen's to the opening of his sixth fine dining restaurant, Gato, in New York City's NoHo district this year, Flay's exhaustive list of accomplishments is inspirational. In addition to penning 12 cookbooks, since debuting on Food Network in 1994 Flay has continuously hosted programs that educate a national audience on American regional fare. Beginning with the 1996 premiere of his first show, *Grillin' & Chillin'*, Flay's two decades of TV experience include a plethora of Food Network and Cooking Channel programs such as *Iron Chef America* and his new show, *Beat Bobby Flay*. For over a decade, Flay was the resident chef and lifestyle correspondent for *The Early Show* on CBS and *CBS Sunday Morning*. In addition to New York City, his fine dining empire stretches across the country to Caesars Palace, Las Vegas; Mohegan Sun, Connecticut; Atlantis in Paradise Island, Bahamas; and Atlantic City, New Jersey.

"As I'm in the throes of expanding my presence as a chef in Manhattan with the opening of Gato, I can't imagine a better time to be recognized by the James Beard Foundation," said Bobby Flay. "I'm thrilled to join the ranks of such gastronomic greats as Julia Child, Daniel Boulud, Thomas Keller, Wolfgang Puck, and Emeril Lagasse as this year's Chefs & Champagne honoree."

Chefs & Champagne® New York is considered the East End's premiere culinary event. Funds raised at the event help support the James Beard Foundation's wide variety of initiatives, including culinary student scholarships and the organization's annual food conference on sustainability, public health, and nutrition. A silent auction consisting of fine dining experiences, wines and spirits, cookware, and culinary travel packages will also raise funds for the organization.

With a long tradition of supporting culinary education, the James Beard Foundation will also announce the recipient of the Christian Wölffer Scholarship at the event. Established in 2006, the scholarship fund supports students in their study of food and wine. As of 2013, the James Beard Foundation has awarded more than \$4.6 million in financial aid to 1,570 recipients throughout the country.

Chefs & Champagne® New York main event will take place from 6:00 pm to 8:30 pm on Saturday, July 26, and is open to the public—reservations are \$200 for James Beard Foundation members and \$275 for non members. General admission includes all tastings, silent auction bidding opportunities and gift bag. VIP premium admission, beginning at 5:00 pm, is \$375 for James Beard Foundation members and non members. VIP tables of 10 are available for \$4,000. The VIP experience includes an additional exclusive reception hour with early access to all tastings, reserved table seating, advanced silent auction preview, gift bag and invitation to the VIP after-party. Reservations can be made by calling (212) 627-2308 or at jamesbeard.org/chefsandchampagne. To become a member of the James Beard Foundation, click [here](#).

About the James Beard Foundation:

Founded in 1986, the James Beard Foundation's mission is to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful and delicious food. Today the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit www.jamesbeard.org. Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). Join the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).