



**For Immediate Release:**

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## **The James Beard Foundation's Chefs & Champagne® New York Fundraiser and Tasting Gala Honors Martha Stewart**

New York, NY (July 27, 2010) - On Saturday, July 24, the James Beard Foundation toasted Martha Stewart at **Chefs & Champagne® New York**. More than 1,000 guests attended the annual tasting party and fundraiser at the Wölffer Estate Vineyard in Sagaponack, N.Y. The event featured flowing Champagnes, the wines of Wölffer Estate Vineyard, beers from Stella Artois and culinary offerings from a select group of more than 35 fine chefs, many from JBF Award-winning restaurants.

The James Beard Foundation's **Chefs & Champagne® New York** is considered the East End's premiere culinary event. A silent auction consisting of fine dining experiences, wines and spirits, cookware and culinary travel packages raised over \$70,000 to support the James Beard Foundation's mission and educational programs.

With a long tradition of supporting culinary education, the James Beard Foundation acknowledged Christina Murillo of New York, N.Y. as the 2010 recipient of the *Christian Wölffer Scholarship* during the event. Murillo is a working professional in the wine industry and plans to use her \$2,000 scholarship to attend the Taste: Food, Wine & Arts of the Table program at the Haut Etudes du Gout school in France. Established in 2006, the *Christian Wölffer Scholarship* supports students in their study of food and wine.

**Chefs & Champagne® New York** participating chefs included:

- **Wolfgang Ban** and **Eduard Frauneder**, Seasonal Restaurant and Weinbar, NYC
- **Nicolas Cantrel**, Bistro Bagatelle, NYC
- Pastry Chef **Heather Carlucci-Rodriguez**, Print, NYC
- **Dale Carty**, Tasty's, Anguilla, British West Indies
- **Maneet Chauhan**, At Vermilion, NYC

- **Jeremy Culver**, Fulton, NYC
- **Josh DeChellis**, La Fonda Del Sol, NYC
- Pastry Chef **Karen DeMasco\***, Locanda Verde, NYC
- **Todd English\***, Tuscany at the Mohegan Sun, Uncasville, CT
- **George Faison\*** and **Marc John Sarrazin**, DeBragga.com, NYC
- **David Felton**; Ninety Acres at Natirer, Peapack-Gladstone, NJ
- **Wesley Genovart**, Degustation, NYC
- Pastry Chef **Mark Gerlach**, Nick & Toni's, East Hampton, NY
- Pastry Chef **Jennifer Giblin**, Blue Smoke, NYC
- **Michael Ginor\***, Lola, Great Neck, NY
- **Robbin Haas**, Gulf Coast Kitchen at The Montauk Yacht Club, Montauk, NY
- **David Katz**, Mémé, Philadelphia
- **Gavin Kaysen\***, Café Boulud, NYC
- **Anita Lo**, Annisa, NYC
- **Paul Marshall**, Pomme Café Brasserie, Astoria, NY
- **Julian Medina**, Yerba Buena Perry, NYC
- **George Mendes**, Aldea, NYC
- **Harold Moore**, Commerce, NYC
- **Marc Murphy**, Ditch Plains, NYC
- **Michel Nischan\***, The Dressing Room, Restaurant, Westport, CT
- Guest Chef **Marcus Samuelsson\***, Blue Parrot, East Hampton, NY
- **Pierre Schaedelin**, Benoit, NYC
- **Jesse Schenker** and Pastry Chef **Christina Lee**, Recette, NYC
- **Bill Telepan**, Telepan, NYC
- **Scott Uehlein**, Canyon Ranch Hotel & Spa, Miami Beach, FL
- **Jason Weiner**, Almond, Bridgehampton and NYC
- **Percy Whatley**, The Ahwahnee, Yosemite National Park, CA
- **Damon Wise** and **Shane McBride**, Colicchio & Sons, NYC

\* **James Beard Award Winner**

Champagne sponsors include La Caravelle, Lanson and Nicolas Feuillatte. Sponsors are Akvinta Vodka; All-Clad Metalcrafters LLC; Bell & Ross; Canyon Ranch Living Miami Beach; Citarella; Coca-Cola®; DASANI®; Delta Air Lines; Food Should Taste Good®; *ForbesLife*; Gold Peak®; Mercedes-Benz; Plum; Royal Cup Coffee; Stella Artois; VerTerra; Winston Churchill; Wölffer Estate Vineyard; WVVH-Hamptons TV®. Supporters include Chefwear; DeBragga.com; Party Rental Ltd.; Sag Harbor Florist; Wüsthof.

For more information, visit [www.jamesbeard.org/chefsandchampagne](http://www.jamesbeard.org/chefsandchampagne).

### **About the James Beard Foundation**

Founded in 1986, the James Beard Foundation is dedicated to celebrating, nurturing, and preserving America's diverse culinary heritage and future. 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. Today, the Beard Foundation continues in the same spirit by administering a number of diverse

programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [www.jamesbeard.org](http://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](#).

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