James Beard Foundation to “Kick It Up a Notch” at Annual Chefs & Champagne® New York Fundraiser and Tasting Gala Honoring Emeril Lagasse

New York, NY (February 2, 2011) – This summer the James Beard Foundation will honor chef, TV personality and multiple JBF Award-winner Emeril Lagasse at **Chefs & Champagne® New York** at the Wölffer Estate Vineyard in Sagaponack, N.Y. This annual sumptuous tasting party and fundraiser features flowing Champagne, the wines of Wölffer Estate Vineyard, Stella Artois beers, and culinary offerings from a select group of over 30 fine chefs, several from JBF Award-winning restaurants.

“What an honor to be recognized by the James Beard Foundation,” said Emeril Lagasse. “I am looking forward to being part of such an incredible event, among exceptional colleagues, and most importantly, where the fundraising will be dedicated to supporting students’ culinary education.”

“A national TV personality with dozens of award-winning restaurants and cookbooks, Chef Emeril Lagasse is an innovator and leader in the food world,” said Susan Ungaro, James Beard Foundation President. “We are delighted to honor him for all that he has done to further the culinary arts in America, as well as his philanthropic work supporting children’s educational programs through the Emeril Lagasse Foundation.”

**Chefs & Champagne® New York** is considered the East End’s premiere culinary event. Funds raised at the event will help support the James Beard Foundation’s mission and programs, 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 non-profit James Beard Foundation’s educational and leadership awards programs.

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.

**Chefs & Champagne® New York’s** main event will take place from 5:30 pm to 8 pm on Saturday, July 23, 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 4:30 pm, is $375 for James Beard Foundation members and non members. VIP tables of 10 are available for $3,500. The VIP experience includes an additional exclusive hour of access to all tastings, reserved table seating, silent auction pre-bidding opportunities, gift bag and invitation to VIP After-Party. Reservations can be made by calling (212) 627-2308 or at [www.jamesbeard.org/chefsandchampagne](http://www.jamesbeard.org/chefsandchampagne). To become a member of the James Beard Foundation, click [here](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*. Become a [member](http://www.jamesbeard.org) of the James Beard Foundation, join us on [Facebook](http://www.facebook.com) and follow us on [Twitter](http://twitter.com).

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