

Media Alert

For Wednesday, June 25, 2014



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**James Beard Foundation and Vermilion Present
Women in Culinary Leadership All-Star Dinner & Panel Discussion**

*Food & Wine Editor in Chief Dana Cowin moderates powerful panel with
Robini Dey, Kristen Kish, Gail Simmons, Michael White, and Susan Ungaro*

WHAT: On Wednesday, June 25, the [James Beard Foundation](#) and [Vermilion](#) will host the second ever **Women in Culinary Leadership All-Star Dinner & Panel Discussion** at Vermilion in New York City. The evening will feature a four-course Indian-Latin fusion dinner and thought-provoking conversation to shine a spotlight on how the culinary and restaurant world can better support and encourage the advancement of women within the industry, with dessert by James Beard Award-winning Pastry Chef, Emily Luchetti. In addition, Vermilion founder Rohini Dey will discuss the James Beard Foundation Vermilion Women in Culinary Leadership Program, including the success of the program's first grantee, Eliza Martin, who is now in the tenth month of her experience at Vermilion in Chicago, IL.

WHEN: Wednesday, June 25, 2014

5:00pm: Media check-in

5:15pm – 6:00pm: Interview/photo opp with panelists and Eliza Martin

6:00pm – 6:45pm: Cocktail hour

6:45pm – 9:00pm: Panel and dinner

WHERE: Vermilion
480 Lexington Avenue (at 46th Street)
New York City

WHO: Kristen Kish, Winner, *Top Chef* Season 10
Gail Simmons, Special Projects Director, *Food & Wine*; Judge, *Top Chef*
Michael White, Executive Chef/Partner, Alta Marea Group
Rohini Dey, Ph.D., Founder/Owner, Vermilion (NYC & Chicago)
Susan Ungaro, President, James Beard Foundation
Moderated by Dana Cowin, Editor in Chief, *Food & Wine*

DETAILS: **The Women in Culinary Leadership All-Star Dinner and Panel Discussion** will raise funds for the **James Beard Foundation Vermilion Women in Culinary Leadership Program**. The evening, supported by Vermilion marketing partner New York State Restaurant Association, is \$110

all-inclusive per person for the cocktail reception, panel and four-course Indian-Latin dinner and dessert including wine service, tax, and gratuity. Prepaid reservations are necessary and can be made by calling Vermilion at 212.871.6600 or emailing socialny@thevermilionrestaurant.com.

For more information on the James Beard Foundation Vermilion Women in Culinary Leadership Program, visit: thevermilionrestaurant.com/WICL.

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](#).

About Vermilion

Known for its bold and unique Indian-Latin cuisine, [Vermilion](#) (NYC & Chicago) is founded by former World Banker and McKinsey management consultant Rohini Dey, Ph.D. The melding at Vermilion is driven by Rohini's passion for culinary, her concept and travels. It is based on the deep historical cross-influences and geographical commonalities of the two regions, and an intellectually provocative evolution. Vermilion has been lauded for being both a woman-led entity and for its Indian-Latin cuisine by FT, Time, Gourmet, WSJ, Chicago Tribune 3 stars, Chicago magazine, Bon Appetit, Esquire, USA Today, Travel & Leisure, Town & Country, Wine Enthusiast among others. Apart from the platform of both her restaurants, Rohini is active in educating and mentoring women through her non-profit (MSEdG – Educate Girls Globally) to which all her writing proceeds are donated, as a senior donor of the American India Foundation, her active involvement with the International Women's Forum and The Chicago Network, and by contributing to the entrepreneurial programs of leading business schools (Kellogg, Chicago Booth, Columbia).

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