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## **The James Beard Foundation Celebrates the Culinary Legacy of the Big Apple at 2015 “New York, New York” Gala**

*~ More than \$300,000 raised at sold-out fall fundraiser at the famed Rainbow Room ~*

New York, NY (November 16, 2015) - The [James Beard Foundation](#) (JBF), the country's preeminent culinary organization, celebrated its annual fall gala and fundraiser at the iconic Rainbow Room in New York City on Friday, November 13. This year's theme, [New York, New York](#), featured a multi-course menu presented by some of Manhattan's finest chefs, including James Beard Award winners **Daniel Humm**, **Amanda Freitag**, and **Marcus Samuelsson**, along with Rainbow Room chef **Jonathan Wright**.

Reflecting New York City's legacy as a vital global culinary destination, more than 270 guests were in attendance to enjoy the festivities at this year's sold-out event. The evening began with an elegant reception featuring **Michter's Straight Rye Whiskey** cocktails and other libations by James Beard Award-winning author and drinks historian **David Wondrich** and mixologist **Julie Reiner** (Clover Club; Brooklyn), music by [Joelle & The Pinehurst Trio](#), and a silent auction of over 100 exciting culinary and travel packages.

The reception was followed by a seated dinner and live auction filled with once-in-a-lifetime experiences, hosted by celebrity auctioneer **Billy Harris**. Each course was perfectly paired with wines from **Crimson Wine Group**, breads from **Tom Cat Bakery**, and **Saratoga Spring Water**. Courses included:

- Autumn Roots and Herbs > Creamed and Shaved Parsnips with Pickled Turnips, Carrot-Coriander Infusion, Celery Leaf Salad, and Anchovy Vinaigrette  
*Amanda Freitag; Food Network's Chopped and American Diner Revival*
- Petit Pâte Landaise > Duck Confit with Foie Gras, Truffles, Cured Duck Ham, Pickled Mushrooms, and Walnut Vinaigrette  
*Host Chef Jonathan Wright; Rainbow Room, NYC*
- Smoked Arctic Char and Beef with Marrow Dumpling, Apple-Miso Broth, and Chicken Skin Salad  
*Marcus Samuelsson; Red Rooster Harlem, NYC*

- Red Wine–Braised Veal Cheek with Celery Root Purée and Black Truffles  
*Daniel Humm; Eleven Madison Park, NYC*

Honorary event chairs included **Ted Allen**, chef, cookbook author, and award–winning host of Food Network’s *Chopped*; **Carla Hall**, chef, cookbook author, and co-host of ABC’s Emmy award–winning *The Chew*; and **Martha Stewart**, founder, *Martha Stewart Living Omnimedia*. In addition to Allen and Hall, among the guests in attendance were James Beard Award–winning chef **Gabriel Kreuther** of Gabriel Kreuther restaurant; **Jed Bernstein**, president of Lincoln Center for the Performing Arts; **Josh Elkes** and **Steve Elkes**, The Elkes Family Foundation; **Fred Seegal**, vice chair of the James Beard Foundation board of trustees; event chairs **Henni** and **John Kessler**; event vice chairs **Ellen Hanson** and **Richard Perlman**; and JBF scholarship recipient **Christina Cassel**.

The silent and live auction packages raised over \$300,000 to support the James Beard Foundation’s mission and programs. The live auction featured an array of unique offerings, including a private dinner for up to 40 guests at the historic James Beard House presented by James Beard Award winners Gavin Kaysen, John Besh, Dominique Ansel, and Larry Stone; a lavish eight-night trip for two throughout India, featuring luxury accommodations at the exceptional Taj Hotels Resorts & Palaces; and a private dinner for up to 40 guests at Gabriel Kreuther’s eponymous New York City restaurant, which was auctioned off by the 2009 JBF Best Chef: NYC award winner himself. The auction, which also included a private Kentucky bourbon dinner at the *Bon Appétit* kitchen hosted by deputy editor Andrew Knowlton, ended with a surprise pledge. For this final donation opportunity, the evening’s participating chefs signed 25 custom-designed commemorative Lenox plates. This final moment raised more than \$100,000 for the Foundation’s new JBF National Scholars Program, which will launch in April 2016 and deliver 10 high-impact awards each year to students across all culinary disciplines. The excitement was palpable when Josh Elkes and Steve Elkes of the Elkes Family Foundation generously offered a \$50,000 donation to be matched by fellow supporters in the room.

The evening concluded with a spectacular Dessert Lounge by pastry chef **Ghaya Oliveira** (DANIEL, NYC) and host pastry chef **Thierry Delourneaux** (Rainbow Room, NYC, who each presented a breathtaking array of desserts and petit fours, which ranged from Oliveira’s unparalleled Coffee Jivara and Ginger Tarts and Yuzu-Pistachio Squares to Delourneaux’s delectable Chocolate–Chestnut Macarons and Strawberry Choux à la Mode. Throughout the after-dinner reception, guests enjoyed their sweet treats between sips of **Chatham Imports** Foro Amaro and Michter’s US\*1 Toasted Barrel Finish Bourbon, as well as espresso graciously provided by **Lavazza**.

The 2015 JBF Gala sponsors included Crimson Wine Group, Gourmet Settings, Lavazza, Michter’s Distillery, and Saratoga Spring Water.

#### **About the James Beard Foundation (JBF)**

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America’s diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard 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 JBF 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. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Get food news, recipes, and more at the James Beard Foundation's [blog](#). Follow the James Beard Foundation on [Facebook](#), [Twitter](#) and [Instagram](#).

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