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Sold-Out James Beard Foundation's Chefs & Champagne® Gastronomic Bash Fêted Bobby Flay

*Annual benefit honored James Beard Award–winning chef, restaurateur, and media personality
at summer soirée in Sagaponack on July 26*

New York, NY (July 28, 2014) - On Saturday, July 26, the James Beard Foundation toasted James Beard Award–winning chef, restaurateur, cookbook author, and celebrity TV personality **Bobby Flay** at **Chefs & Champagne®**. Flay, accompanied by his wife actress Stephanie March, was fêted by more than 40 chefs at the Foundation's annual tasting party and fundraiser at the Wölffer Estate in Sagaponack, N.Y. Over 1,200 guests attended the sold-out benefit, which featured flowing Champagne Taittinger, wines and cider from Wölffer Estate Vineyard, beer from Stella Artois®, and culinary offerings from a select group of chefs, many from JBF Award–winning restaurants.

The James Beard Foundation's **Chefs & Champagne** is considered the East End's premiere culinary summertime event. A silent auction consisting of fine dining experiences, wines and spirits, cookware, and culinary travel packages raised over \$65,000, to support the James Beard Foundation's mission and educational programs, including culinary student scholarships and the organization's annual food conference on sustainability, public health, and nutrition.

Carrying on its long tradition of supporting culinary education, the James Beard Foundation was proud to announce Samantha Whitlam as the recipient of the 2014 Christian Wölffer Scholarship. Established in 2006, the Christian Wölffer Scholarship assists students in their study of food and wine, and with this honor Whitlam is enrolling in the Intensive Sommelier Course at the International Culinary Center (ICC). Also in attendance were 2014 MY China Scholarship recipient Alexis Sicklick, 2013 Christian Wölffer Scholarship recipient Jhonel Faenar, and multiple James Beard Foundation Scholarship recipient Christina Cassel.

Chefs & Champagne participating chefs included:

- **Lindsay Autry**, Palm Beach, FL
- **Franklin Becker**, The Little Beet and Cast Iron (opening in 2015), NYC
- **Philippe Bertineau**, Benoit, NYC
- **Jamie Bissonnette*** and **Ken Oringer***, Coppa, Boston; and Toro, Boston and NYC
- **Devin Bozkaya**, Campagna at Bedford Post Inn, Bedford, NY
- **Chad Brauze**, Rotisserie Georgette, NYC
- **PJ Calapa**, Campagna at Bedford Post Inn, Bedford, NY; and Costata, NYC
- **James Carpenter**, Page at 63 Main, Sag Harbor, NY
- Pastry Chef **Stephen Collucci**, Colicchio & Sons, NYC
- **Ben Del Coro**, Fossil Farms, Boonton, NJ
- **Coby Farrow**, BLT Prime, NYC
- **Tom Fraker** and **Marco Zapien**, Melissa's
- **Yuhi Fujinaga**, The Sea Grill, NYC
- **Lisa Giffen**, Maison Premiere, Brooklyn, NY
- **John Greeley**, Crystal Springs Resort, Hamburg, NJ
- **Steven Devereaux Greene**, Herons, Cary, NC
- **Alex Guarnaschelli***, Butter Restaurant, NYC
- **Jason Hall**, The Fourth, NYC

- **Chris Jaeckle**, All'onda, NYC
- **Brian Loiacono**, db Bistro Moderne, NYC
- **Jean Paul Lourdes**, Restaurant Latour, Hamburg, NJ
- **Hugh Mangum**, Mighty Quinn's Barbeque, NYC
- **Shane McBride**, Balthazar and Schiller's Liquor Bar, NYC
- **Jeff McInnis** and **Janine Booth**, Root & Bone, NYC
- Pastry Chef **George McKirdy**, Astor Bake Shop, Queens, NY
- **Marc Meyer**, Cookshop, Five Points, and Hundred Acres, NYC
- **Todd Mitgang**, Crave Fishbar, NYC; and South Edison, Montauk, NY
- **John Mooney**, Bell Book & Candle, NYC; and Bidwell, Washington D.C.
- **Seamus Mullen**, El Colmado, and Tertulia, NYC
- Pastry Chef **Deborah Racicot**, Narcissa, NYC
- **David Santos**, Louro, NYC
- **Jesse Schenker**, The Gander and Recette, NYC
- **Bryce Shuman**, Betony, NYC
- **Dan Silverman**, The Regency Bar & Grill, NYC
- Pastry Chef **Miroslav Uskokovic**, Gramercy Tavern*, NYC
- **Steve van der Merwe**, Celebrity Cruises®
- **Florian Wehrli**, Triomphe Restaurant, NYC
- **Pecko Zantilaveevan**, The Four Seasons Restaurant*, NYC
- **Erin Zircher**, CRU Oyster Bar and Restaurant, Nantucket, MA

*** James Beard Award Winner**

Floy joined the ranks of such gastronomic giants as Julia Child, Daniel Boulud, Thomas Keller, Wolfgang Puck, and Emeril Lagasse, with this honor. His career includes receiving the James Beard Rising Star Chef of the Year Award at the start of his career back in 1993 and being inducted into the Who's Who of Food & Beverage in America in 2007. As Susan Ungaro, president of the James Beard Foundation, has noted: "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 also manages to maintain the integrity of each and every one of his projects along the way."

In addition to VIP after-party sponsor Sysco Metro NY, LLC, and exclusive Champagne from Champagne Taittinger, 2014 event sponsors included Audi of America and the Tri-State Audi Dealers, Badoit® Sparkling Natural Mineral Water, Cayman Islands Department of Tourism, Celebrity Cruises®, Dacor, Delta Air Lines, Desserts That Matter®, Empire City Casino, evian® Natural Spring Water, Forever Cheese, Fossil Farms™, *Hamptons* magazine, Le Soleil D'Or, Melissa's, Royal Cup Coffee, Stella Artois®, Tabasco® Brand, Tito's Handmade Vodka, Valrhona, VerTerra Dinnerware, Wölffer Estate Vineyard, and WVVH. Supporters were Chefwear, Koppert Cress, Party Rental Ltd., and Sag Harbor Florist.

For more information, visit 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](#).