

For Immediate Release:

Wednesday, March 26, 2014



CONTACT:

Diane Stefani/Alexandra Pearson
212.255.8455

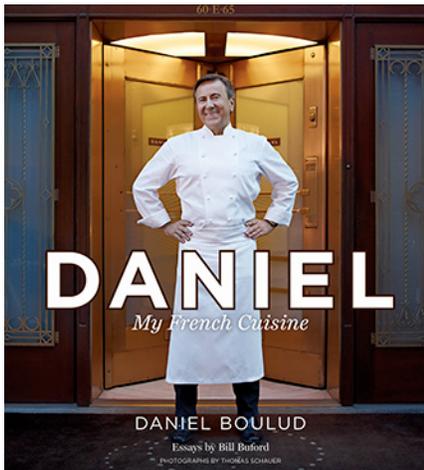
Diane@rosengrouppr.com/Alexandra@rosengrouppr.com

Twitter: [@beardfoundation](https://twitter.com/beardfoundation), #JBFKitchenCam

The James Beard Foundation Launches JBF Kitchen Cam

Behind-the-Scenes of Who and What is Cooking at the James Beard House Debuts with “Dinner with Daniel” Boulud

NEW YORK, NY (March 26, 2014) – On March 31, the [James Beard Foundation](http://www.jamesbeardfoundation.org) (JBF), the world’s foremost culinary organization, will unveil its new **JBF Kitchen Cam**, a livestream three-angle camera feed that captures the action and atmosphere taking place more than 200 nights a year at the historic James Beard House in Greenwich Village. The official launch concurs with a special dinner by JBF Award–winning chef Daniel Boulud. The sold-out “Dinner with Daniel” evening will take inspiration from his latest cookbook and memoir, *DANIEL: My French Cuisine*.



“For the first time in the history of the James Beard House, anyone with access to the web can get a behind-the-scenes look at what it takes for a chef and his or her team to create a multi-course dinner in the same kitchen where James Beard entertained his friends and taught students for more than a quarter of a century,” said Alison Tozzi Liu, Director of Media for the James Beard Foundation. “Anyone who is passionate about food can virtually enter into the heat of the kitchen and watch their favorite chefs prepare the nightly dinner.”

The renowned performance space continues to serve as a place where chefs from around the world come to prepare one-of-a-kind meals for JBF members, guests, influential foodies and the general public. The new camera installation will go live at approximately 5:00 pm EST and run continuously for several hours as each course is prepped, plated, and sent out to the diners, so viewers can witness the entire process of what goes into a chef’s night at the James Beard House. Those who tune in can also toggle between the three separate cameras, to see a full view of the kitchen, what’s on top of the stove, and the counter where the dishes are prepped and plated.

The premiere night of the JBF Kitchen Cam will capture Chef Daniel Boulud and his cadre of DANIEL chefs and service staff preparing a menu inspired by *DANIEL: My French Cuisine*, including: Venison and Daikon Radish Mosaic with Pepper Cress Salad; Jade Tiger Abalone with Cauliflower, Osetra Caviar, and Vodka Beurre Blanc; Slow-Baked Sea Bass with Pommes Lyonnaise, Leeks Royale, and Syrah Sauce; Squab aux Raisins with Chanterelles, Sauternes Jus, and Crispy Onion Rings; and Honey–Peanut Croustillant with Turrón Candy Ice Cream.

The JBF Kitchen Cam will run during most James Beard House Events, including these exciting upcoming dinners:

- **April 3, [Coast-to-Coast Cool](#):** JBF Award nominee Jamie Bissonette and Jenn Louis pair up for a fantastic meal, bringing together ingredients from opposite coasts.
- **April 11, [Songkran Thai New Year Celebration](#):** The dynamic group of talented chefs, Pichet Ong, Jet Tila, and Hong Thaimée, collaborate with a festive menu to mark the Thai New Year.
- **April 15, [Second-Night Passover Seder](#):** Hosted by Billy Harris and the brightest stars of the new-Jewish food world, experience a meal that will give your Bubbie's brisket a run for its money.
- **April 22, [Made in Memphis](#):** JBF semifinalists Michael Hudman and Andrew Ticer, and several other esteemed Memphis chefs team up to pay homage to their home town.

The JBF Kitchen Cam is made possible with generous support from the Elkes Family Foundation and with guidance from Steve Elkes, a web industry veteran and former Chief Financial Officer of iVillage.

“The Elkes Foundation is pleased to provide support to further the mission of the James Beard Foundation with particular focus on leveraging interactive technology, allowing a much broader audience access to the James Beard House experience,” said Steve Elkes.

Current House Purveyors include: Acqua Panna® Natural Spring Water ; All-Clad Metalcrafters; Breville; Chefwear; Delta Air Lines; Ecolab, Inc.; Gourmet Settings; Hudson Valley Foie Gras; Koppert Cress USA; Lavazza; Lenox Tableware and Gifts; Lurpak® butter; Melissa's; Nielsen-Massey Vanillas; North Country Smokehouse; OpenTable; PERRIER; Riedel; S.Pellegrino® Sparkling Natural Mineral Water; Skuna Bay Salmon; SousVide Supreme; Sysco Metro NY, LLC; Tabasco®; Tea Forté; True Refrigeration; Valrhona; VerTerra; Visa Signature®; and Wüsthof.

For more information on the JBF Kitchen Cam and to sign-up for JBF Kitchen Cam alerts, visit JBFKitchenCam.org. Virtual guests are also invited to share their thoughts on the dinner and join the conversation online using [#JBFKitchenCam](https://twitter.com/JBFKitchenCam).

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](#).

###