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FOR IMMEDIATE RELEASE:

**WINE SPECTATOR CELEBRITY CHEF DINNER & BIG BOTTLE LIVE
AUCTION PRESENTED BY KIA K900 RETURNS TO SAN DIEGO BAY WINE &
FOOD FESTIVAL**

*Ten Nationally Acclaimed Chefs from Across the US Prepare Elaborate Six-Course Meal with Carefully
Selected Wine Pairings on Thursday, November 20*

San Diego, CA (November 13, 2014) - The San Diego Bay Wine & Food Festival presents the *Wine Spectator Celebrity Chef Dinner & Big Bottle Live Auction Presented by Kia K900*, on Thursday, November 20 at the famed US Grant Hotel. The star-studded event features 10 nationally acclaimed celebrity chefs and 15 esteemed wineries in an unforgettable dining experience during the [food and wine festival](#). The Celebrity Chef Dinner brings together an incredible collection of the finest chefs from across the nation, and assembles their unique talents into one kitchen for an unparalleled dining experience, said Michelle Metter, co-producer of the [San Diego Bay Wine & Food Festival](#).

“This year’s star-studded line-up brings a little bit of everything to the table. True foodies will appreciate the culinary artistry from a collection of James Beard award winners, owners of Michelin rated restaurants, and even a *Food & Wine Magazine* Best New Chef,” added Metter. “Each year the wine and food festival provides its guests with a culinary experience they will not find anywhere else.”

In addition to the exceptional cuisine, each table is hosted by one of the 15 award-winning wineries, who will expertly pair each course created by a celebrity chef with one of the wineries’ flagship vintages and varietals.

The evening begins with a reception and live auction hosted by Master Sommelier and founder of San Francisco Wine School, David Glancey, who will auction off upwards of 25 extravagant wine lots alongside professional auctioneers Clinton and Michael Metter. Guests will bid on the 2014 Official Festival Artwork created to commemorate the 2014 [food and wine classic](#) by Christopher M., this year’s Official Festival Artist. The proceeds from the live and silent auctions during the Celebrity Chef Dinner will benefit scholarships awarded by the San Diego Chapters of the American Institute of Wine & Food and the Chaîne des Rôtisseurs.

The menu is as follows

To Begin

“Deviled Egg” | Egg White Meringue | Tuna Tartare | Country Ham

(Continued)

Chef Jon Sloan | Juniper & Ivy, San Diego

Sunchoke Chicharron | Chicken Liver | Sunflower Gremolata

Chef Jon Sloan | Juniper & Ivy, San Diego

Carbonate Shigoku Oyster | Japanese Mignonette | Oyster Leaf

Chef Makoto Okuwa | Makoto, Bal Harbor, Fl

Kabocha Squash “ Surinagashi” | White Truffle

Chef Makoto Okuwa | Makoto, Bal Harbor, Fl

Ollio Solumeria Charcuterie | Yancy’s Fancy Cheese Station

Le Diner

Amuse

Cured Duck Breast | Charred Flowering Broccoli | Compressed Pear | Apple Cider Dashi

Chef Sam Burman | US Grant

First

Olive Oil Poached Diver Scallops | Sweet Red Pepper | Carrot | Marcona Almond

White Micro Celery | Belle Isle Cress

Chef Suzette Gresham | Aquarello, San Francisco

Second

Miso Marinated Open Blue Cobia | Pea Purée | Pea Sprouts | Pickled Ginger | Borage
Flowers

Chef Katsuya Fukushima | Daikaya, Washington, DC

Third

Hot Smoked Manchester Farm Quail | Salsify Mostardo | Cardamom Yogurt | Bergamot

Chef David Bull | Congress, Austin, TX

Fourth

Braised Kurobuta Pork Cheeks | Maple Kabocha | Cloud Ear Mushroom | Field Peas |
Sage Marsala Infusion

Chef Bernard Guillas | The Marine Room, La Jolla

Fifth

Tamari Glazed Brandt Beef Hanger Steak | Sun Choke Purée | Shaved Vegetable Salad |
Smoked Tomato Vinaigrette

Chef Kim Canteenwalla | Honey Salt, Las Vegas, NV

Finale

Sticky Toffee Pudding | Sour Cream Ice Cream | Roasted Pears | Crystallized Ginger

Chef Gale Gand | Tru | Spitzburger, Chicago, IL

Encore

Duck Fat Fried Beignet | Burnt Orange Cream | Smoked Duck Dust | Crispy Glazed Duck Skin | Cafe au Lait

Chef Rich Sweeney | Florent, San Diego, CA

Participating wineries include:

- Saxon Brown Wines
- Louis Latour
- Steven Kent Portfolio
- Ferrari – Carano Vineyards and Winery
- Fritz Underground Winery
- Donelan Family Wines
- Vega Sicilia & Alion
- Hartford Court
- Newton
- Redmon Wines
- Trione Vineyards & Winery
- Double Bond Wine
- Veedercrest
- R & R Wine Marketing
- Hill Family

Tickets to this much-anticipated event are on sale for \$250 per seat and \$3,000 for a VIP table, which includes 10 seats. Tickets can be purchased online at www.sandiegowineclassic.com. For a complete schedule of events taking place at the San Diego Bay Wine & Food Festival, as well as a complete menu and list of winemakers, visit www.sandiegowineclassic.com/events.html.

SAN DIEGO BAY WINE & FOOD FESTIVAL

The 11th Annual San Diego Bay Wine & Food Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 16-23, 2014, the event benefits culinary arts and enology scholarships awarded by The American Institute of Wine & Food and the Chaîne des Rôtisseurs. Over 200 wineries, breweries and spirit companies, 70 of San Diego's top fine dining restaurants and 30 gourmet food companies will participate in the 2014 Festival. For more information visit www.sandiegowineclassic.com. Produced by World of Wine Events and Fast Forward Event Productions. For more information call 619-312-1212

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SAN DIEGO BAY
**WINE + FOOD
FESTIVAL™**