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FOR IMMEDIATE RELEASE

**CHEF DUVINH TA OF JAKE'S DEL MAR CROWNED "CHEF OF THE FEST"
AT THE 2014 SAN DIEGO BAY WINE & FOOD FESTIVAL™**

*Duvinh Ta's Dry Rubbed Pork Ribs with Sambal BBQ Sauce, Watermelon Radish, and Zucchini Slaw
Wins Grand Prize at 2014 San Diego Bay Wine & Food Festival*

San Diego, CA (November 26, 2014) – In conjunction with the American Culinary Federation, the [San Diego Bay Wine & Food Festival™](#) is proud to announce the winners of this year's Chef of the Fest Competition. The annual competition brings San Diego chefs head-to-head in a fierce culinary competition judged by the San Diego Chapter of the American Culinary Federation along with celebrity guest judges. This year's "Chef of the Fest" title went to Chef Duvinh Ta of Jake's Del Mar for his dish, "Dry Rubbed Pork Ribs, with Sambal BBQ Sauce, Watermelon Radish and Zucchini Slaw." This year's "Chef of the Fest" winners were announced at the Big Green Egg Grill Zone Demonstration Stage during the Grand Tasting Event on November 22—the perfect conclusion to the weeklong [food and wine festival](#), said San Diego Bay Wine & Food Festival co-producer, Michelle Metter.

"Year after year, San Diego's best chefs showcase the outstanding culinary talent found within our city at the Chef of the Fest Competition. This year's Chef of the Fest participants once again raised the bar and prepared a selection of impressive offerings—putting out dishes that truly represented the best of San Diego's epicurean talent," added Metter. "The level of innovation and creativity placed in each dish represents the world class flavors that wine and food festival attendees experience each year. We commend the winners of this year's competition on their hard work and passion for culinary artistry."

Each year, the San Diego Chapter of the American Culinary Federation (ACF), a professional organization of chefs and culinarians, judges the Chef of the Fest Competition. The San Diego Chapter Secretary, Chef Katherine Emmenegger, was lead coordinator of the judging process. Eight celebrity chef guests joined in judging responsibilities, Chef of the Fest Judges included:

1. William Bradley, Celebrity Chef Judge – Executive Chef and Director, Addison at the Grand Del Mar
2. James Campbell Caruso, Celebrity Chef Judge – Chef and Owner, La Boca and Taberna in Santa Fe, New Mexico
3. RJ Cooper, Celebrity Chef Judge – Chef-Owner, Rogue 24 and Gypsy Soul in Washington D.C.

4. Katsuya Fukushima, Celebrity Chef Judge – Chef-Owner, Daikaya in Washington D.C.
5. Axel Dirolf, Celebrity Chef Judge – Executive Chef of Culinary Operations, SeaWorld San Diego and Aquatica
6. Suzette Gresham, Celebrity Chef Judge – Executive Chef, Acquerello, San Francisco
7. Dustin Homen, Celebrity Chef Judge – Senior Executive Chef, Morrison Management Specialists
8. Kurt Waepler, Celebrity Chef Judge – Instructor and Executive Chef, San Diego Culinary Institute

For the third year in a row, the 2014 Chef of the Fest Competition was judged using a blind-tasting format. Thirty-six competitors were carefully narrowed down to 10 finalists and five category winners using a graded point system. Participants were ranked based on cumulative scores considering the dish's presentation, flavor, innovation, quality of product, and preparation in the allotted time.

The “Top 10” finishers, category winners, and People's Choice Award winner were announced on-site Saturday, November 22 at the Grand Tasting Event at the Big Green Egg Grill Zone Demonstration Stage.

The 2014 Chef of the Fest Competition results are as follows:

1st Place Grand Prize Winner

Duvinh Ta – Jake's Del Mar

Dry Rubbed Pork Ribs | Sambal BBQ Sauce | Watermelon Radish | Zucchini Slaw

2nd Place Winner

Todd Nash – Bub's At The Ballpark

House-Smoked Pork Collar BLT: House-Smoked Pork Collar Bacon | Tomato Jam | Frisée | Quail Egg | Kenpie Mayo | Sweet Role

3rd Place Winner

Alex Carballo – URBN Coal Fired Pizza

Pork Rojo Street Tacos: Pork Braised in Ancho Chili Sauce | Cilantro Slaw | Avocado Crema

4th Place Winner

Chef Kappa – Bang Bang

Tuna Tartare Tacos: Crispy Wonton Shells | Garlic Ginger Ponzu | Marinated Tuna Tartare | Guacamole Espuma | Micro Cilantro

5th Place Winner

Aron Schwartz – Marina Kitchen

Roasted Butternut Squash Soup | Smoked Brisket

Honorable Mention

Tomas Baistrocchi – Avant

Uni Panna Cotta | Cauliflower | Lardo

(Continued)

Honorable Mention

Brandon Fortune – Kitchen 1540

Chicken n’ Dumplings

Honorable Mention

Jon Sloan / Richard Blais – Juniper & Ivy

Sunchoke Bark | Uni | Matsutake | Smoke

Honorable Mention

James Montejano – La Valencia Hotel

Seafood Trilogy: Opah Prosciutto | Seared Kajiki | Sake | Plum Sauce | Coconut Foam | Uni Crème Brulee

Honorable Mention

Abe Botello – West Coast Tavern

Pork Belly & Waffles: Bourbon Smoked Maple Syrup | Garlic Butter & Bacon

Vegetarian/Raw Category Winner

Francesca Penoncelli – BiCE Ristorante

Piava Cheese | Delicate Chestnut Honey Tempura | Tomato Jam

Meat Category Winner

Todd Nash – Bub’s At The Ballpark

House-Smoked Pork Collar BLT: House-Smoked Pork Collar Bacon | Tomato Jam | Frisée | Quail Egg | Kenpie Mayo | Sweet Role

Poultry Category Winner

Brandon Fortune – Kitchen 1540

Chicken n’ Dumplings

Seafood Category Winner

Chef Kappa – Bang Bang

Tuna Tartare Tacos: Crispy Wonton Shells | Garlic Ginger Ponzu | Marinated Tuna Tartare | Guacamole Espuma | Micro Cilantro

Dessert Category Winner

Derek Jaeger– The Cravory

Persian inspired Cookies and Cream: Saffron Vanilla Ice Cream | Ginger Oil | Honey Pistachio Cookie | Pistachio Brittle, Fleur de Sel

Cash and prizes were awarded to the Chef of the Fest competition winners, including a feature in *Cooking Light* magazine, a feature in *Dining Out Magazine*, NBC 7 Winner Profile, Big Green Egg Large Grill Set, Celebrity Cruises Gift Card, Maui Jim Sunglasses, Palm Bay International Gift, American Harvest Gift Basket, Partagas Cigar Gift Set, Calphalon Cookware Set, Riedel Decanter, and a year’s supply of Yancey’s Fancy. Additional prizes were awarded for second through 10th place and People’s Choice.

This year's [wine and food festival](#) also saw the return of the People's Choice Award Presented by *San Diego Home/Garden Lifestyles*. In addition to being judged by the esteemed panel of ACF and celebrity chef judges, Chef of the Fest competitors were also subject to the critiques of Grand Tasting attendees. Attendees had the opportunity to vote via text on their cell phones for their favorite Chef of the Fest dish. The Med at La Valencia Hotel Chef James Montejano took the San Diego Bay Wine & Food Festival's "People's Choice Award" title with his Seafood Trilogy, featuring Opah Prosciutto, Seared Kajiki, Sake, Plum Sauce, Coconut Foam, Uni Crème Brulee.

The 12th Annual San Diego Bay Wine & Food Festival will take place on November 15-22, 2015.

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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