



# NEW YORK CULINARY EXPERIENCE



NEW YORK

## Saturday, September 20th, 2008

### *Morning Sessions*

<u>Time</u>	<u>Chef</u>	<u>Class</u>
10–12pm	Wylie Dufresne	Recent Innovations at wd~50
10–12pm	Marcus Samuelsson	Modern Africa
10–12pm	Michael Psilakis	Flavors of Greece
10–12pm	Ron Ben-Israel	Contemporary Cake Decorating
10–12pm	François Payard	Chocolate Epiphany: Three Chocolate Recipes from Chef Payard's Latest Cookbook
9–12pm	Karen Bornarth and Roger Gural of The French Culinary Institute	Parisian Breads

### *Lunch Speaker Q&A Series*

12–1pm	Drew Nieporent
12–1pm	Donatella Arpaia

### *Afternoon Sessions*

1–3pm	Eric Ripert	On Fish and Shellfish
1–3pm	Nils Norén and Dave Arnold of The French Culinary Institute	New Techniques in Cooking
1–3pm	Masaharu Morimoto	Modern Japanese
1–3pm	Daisy Martinez	An Evening in Buenos Aires
1–3pm	Karen DeMasco	Fall Greenmarket Desserts
1–3pm	Daniel Johnnes	Wines of The Rhone Valley

*Private Wine Event, Exclusive to American Express® Cardmembers*

3–5pm Taste the inaugural release of the 2007 Seven Springs Vineyard “Celebration” Gamay Noir hosted by Dorothy Hamilton and Gillian Duffy. Produced by Evening Land Vineyards and famed Burgundian winemaker Dominique Lafon; purveyor to Thomas Keller and Daniel Boulud.

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**Sunday, September 21st, 2008**

*Morning Sessions*

<u>Time</u>	<u>Chef</u>	<u>Class</u>
10–12pm	André Soltner	Classic French Cooking
10–12pm	Terrance Brennan	Modern Mediterranean
10–12pm	Cesare Casella	Mastering the Art of Traditional Italian Cuisine
10–12pm	James Peterson	Poultry: The Perfect Roast Chicken, Duck Breasts and Squab
10–12pm	Jacques Torres	Working with Chocolate
9–12pm	Jim Lahey	Bread Baking Basics: The No Knead Method

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*Lunch Speaker Q&A Series*

12–1pm Danny Meyer

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*Afternoon Sessions*

1–3pm	Tom Valenti	Italian American Interpretation
1–3pm	Johnny Iuzzini	Creating a Four-Star Dessert
1–3pm	Anita Lo	Asian American Cuisine
1–3pm	David Bouley	French Techniques– Japanese Ingredients
1–4pm	Elizabeth Karmel	Authentic Southern Barbeque
1–4pm	Peter Endriss	Fougasses: Flatbreads of Provence