

CINCINNATI FOOD+WINE CLASSIC



FRIDAY, SEPTEMBER 23, 2016

EVENT KICKOFF: EVERYBODY'S GONNA BE HAPPY HOUR TICKET

5:30 pm - 6:30 pm
VIP Lounge

EVENT KICKOFF: EVERYBODY'S GONNA BE HAPPY HOUR

As the grills fire up, plates are sauced and napkins stacked, mingle with your fellow chow-heads and savor specialty cocktails from one of your favorite local mixologists.

GRILL INVITATIONAL TICKET

6:30 pm - 9:30 pm
All park locations

THE GRILL INVITATIONAL GRAND TASTING

With the gorgeous riverfront as your backdrop and live music as your soundtrack, stroll along the Serpentine Wall as more than 40 renowned local, regional, and national chefs pull out all the stops with creative dishes showcasing top-notch ingredients and vibrant flavors. Pair them with boutique wines and craft beers in the Beverage Pavilion; soak up the wood-smoke aura and gospel of the grill at the Grill Pavilion; find your sweet spot and watch as masters of the last course strut their skills in the Dessert Pavilions. Get your shop on with top local artisans in the CFWC retail marketplace. Relax and mingle under the stars as you explore, savor, and celebrate.

(Programming continued on next page)

All-inclusive ticket price covers all food and drink. CFWC is a 21 and over event only. No children or pets allowed. Program time and content subject to change.

SATURDAY, SEPTEMBER 24, 2016

SATURDAY SAVOR TICKET

12:00 - 3:00pm
All park locations

LUNCH YOUR FACE OFF GRAND TASTING

The midday meal gets epic with a dozen eateries for your three-hour tour. Pair your lunch bites with boutique wines and craft beers in the *Beverage Pavilion; soak up the wood-smoke aura and gospel of the grill at the *Grill Pavilion; and get your shop on with local artisans in the CFWC *Artisan Marketplace. Relax and mingle as you explore, savor, and celebrate. **The Grill Pavilion, Beverage Pavilion, and Artisan Marketplace extend until 5pm.*

12:30 - 1:15pm
Sysco Kitchen

SOUPED UP

A DEMO + TASTING WITH JEAN-ROBERT DE CAVEL

Back for his third year with what's sure to be another standing-room-only presentation, Chef Jean-Robert de Cavel brings his brand of classic fun and passion to teach you soups from scratch.

12:30 - 1:15pm
Live Pavilion

THE WRITERS SPEAK

A CONVERSATION WITH KEITH PANDOLFI, KAT KINSMAN, DAVID TAMARKIN, AMY THIELEN, AND KATHY KINGSLEY

Smart. Opinionated. Story-driven. Join four national food writers from Serious Eats, Time Inc.'s Extra Crispy, epicurious.com, The Food Network, and Fine Cooking Magazine as they dish on the hottest topics at the table. Panel moderated by Cincinnati Magazine Editor-In-Chief, Jay Stowe.

1:00 - 1:45pm
Masterclass Salon
Presented by Kroger

CRAFT BREW AND ASIAN 'CUE

A TASTING SEMINAR WITH MATT WISEMAN, CHRIS SHIELDS, CHARLIE JOHANTGES, AND CHEF TOBIAS HARRIS

If beer and barbecue is a love story, beer and Asian barbecue is wedded bliss. Learn tips from the brewers of West Sixth, Rhinegeist, and MadTree, and taste their three-course pairings with Pan-Asian dishes from the chef of Huit Craft BBQ, Tobias Harris.

1:00 - 1:45pm
Sub-Zero &
Wolf Kitchen

RUSTICO ITALIANO

A DEMO + TASTING WITH JONATHON SAWYER

It may sound schmancy, but cooking fish in parchment paper is rather simple, producing a flavorful filet steamed in its own juices. Join James Beard Award winning chef Jonathon Sawyer of acclaimed Cleveland restaurant Trentina to learn the techniques behind the restaurant's popular Lake Fish En Papier—and discover why creating it at home is as easy as it is delicious. **Book signing immediately following*

1:15 - 2:00pm
VIP Lounge

COCKTAIL MECCA: THE ALLURE OF CUBA (VIP TICKET ONLY)

A TASTING SEMINAR WITH MIKE STANKOVICH

Its convulsive rhythms seduced the likes of Ernest Hemingway and Frank Sinatra; its heat and seething energy gave birth to some of the world's finest cocktails. Join master mixologist and storyteller Mike Stankovich as you explore some of the outstanding cocktails and bar culture that made Cuba the Prohibition party capital of the world.

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SATURDAY, SEPTEMBER 24, 2016

SATURDAY SAVOR TICKET

2:00 - 2:45pm
Sysco Kitchen

THE FUSION CUISINE YOU'VE NEVER HEARD OF: IRISH-LATIN-ITALIAN-CAJUN

A DEMO + TASTING WITH ANTHONY MUNOZ, MARK CURRY
AND NEIL DOHERTY

Its convulsive rhythms seduced the likes of Ernest Hemingway and Frank Sinatra; its heat and seething energy gave birth to some of the world's finest cocktails. Join master mixologist and storyteller Mike Stankovich as you explore some of the outstanding cocktails and bar culture that made Cuba the Prohibition party capital of the world.

2:00 - 2:45pm
Live Pavilion

THE EVOLUTION OF THE OLD FASHIONED

A TASTING SEMINAR WITH ROBERT SIMONSON AND MOLLY WELLMANN

The Old-Fashioned rivals the Martini as one of the most iconic cocktails in the world. Join Robert Simonson, cocktail historian, journalist (New York Times, GQ, Imbibe) and author of *The Old-Fashioned*, with Cincinnati's cocktail queen Molly Wellmann as they explore the history of the Old-Fashioned, including its standing as one of the stars of the craft cocktail renaissance. **Book signings immediately following*

2:30 - 3:15pm
Sub-Zero &
Wolf Kitchen

THAI ONE ON

A DEMO + TASTING WITH ANDY RICKER

The Old-Fashioned rivals the Martini as one of the most iconic cocktails in the world. Join Robert Simonson, cocktail historian, journalist (New York Times, GQ, Imbibe) and author of *The Old-Fashioned*, with Cincinnati's cocktail queen Molly Wellmann as they explore the history of the Old-Fashioned, including its standing as one of the stars of the craft cocktail renaissance. **Book signing immediately following*

2:30 - 3:15pm
Masterclass Salon
*Presented by
The Biltmore Estate
Winery*

BICOASTAL CURIOUS: THE BILTMORE ESTATE WINERY PORTFOLIO

A TASTING SEMINAR WITH SHARON FINCHEK
AND MICHELLE KRUMPELMAN

Grown in the soils of the rich Appalachian mountain range and golden Sonoma and Napa Valleys, take a tasting tour of Biltmore Estate Reserve and Vanderbilt Reserve vinifera wines with award-winning winemaker Sharon Finchek. Enjoy stories passed down from generations of the Vanderbilt family, and learn about the rewards and challenges of being a bicoastal winery.

3:00 - 3:45pm
VIP Lounge

DOWNRIVER WHISKEY COCKTAILS (VIP TICKET ONLY)

A TASTING SEMINAR WITH MICHAEL ANDERSON

Take a bootlegger's journey down the Ohio with whiskey cocktails from the team at Pittsburgh's award-winning restaurant, Butcher and the Rye. Sample classic and craft cocktails that exhibit different whiskey styles from major ports at Pittsburgh, Cincinnati, and Louisville.

(Programming continued on next page)

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SATURDAY, SEPTEMBER 24, 2016

SATURDAY SAVOR TICKET

3:30 - 4:15pm
Sysco Kitchen

NOT YOUR GREAT AUNT'S BRUSSELS SPROUTS + KALE

Brussels sprouts and kale. We hear they're good for you, and should eat them more often. If only we knew how to chef them up—create those magazine quality dishes where they are gleaming, caramelized and crispy. All we got is the limp stuff Aunt Mimi Jean brought to Thanksgiving every year. Chefs Arik Messerschmidt and Jennifer Kagy are to the rescue. They'll unlock the secrets of cooking them, and create the dish made popular by E + O Kitchen in Chicago and Cincinnati.

3:30 - 4:15pm
Live Pavilion

A CONVERSATION WITH MOLLY WIZENBERG

Of the estimated 227 million food blogs in the world, very few rise to the top. Molly Wizenberg's *Orangette* is one such outlier. After winning a James Beard Award, Wizenberg went on to craft two New York Times bestselling memoirs. Now a contributor to *Bon Appétit*, *Saveur*, *The Washington Post*, *O*, and *The Art of Eating*—Molly is also the owner of two popular Seattle restaurants. In this rare and intimate conversation, she discusses the trials and tribulations of food writing, reads from her books, and answers questions from the audience. **Book signing immediately following*

4:00 - 4:45pm
Masterclass Salon
*Presented by
Samuel Adams*

BEER TASTING PRIMER

A TASTING SEMINAR WITH JOHN PIENING, COLLIN WILLARD AND SAM STOCKWELL

A guided tour of five of Sam Adams distinctive craft beers to rock your palate: Boston Lager, Octoberfest, TetraViv, Stoney Brook Red, and 13th Hour.

4:00 - 5:00pm
Sub-Zero &
Wolf Kitchen
Presented by P&G

RECIPES AND A DREAM

A COOKING COMPETITION BENEFITING FINDLAY KITCHEN START-UPS

An 8,000 square foot, shared-use kitchen supporting food businesses, Findlay Market's new incubator is home to several young entrepreneurs, all with a dream of integrating their recipes into the food community and growing a profitable business. Hear their unique stories and cheer them on as they go against the clock for prize money.

FEAST IN THE PARK TICKET

6:30-9:30pm
All park locations

FEAST IN THE PARK GRAND TASTING

With the gorgeous riverfront as your backdrop and live music as your soundtrack, stroll along the Serpentine Wall as more than 40 renowned local, regional, and national chefs pull out all the stops with creative dishes showcasing top-notch ingredients and vibrant flavors. Pair them with boutique wines and craft beers in the Beverage Pavilion; soak up the wood-smoke aura and gospel of the grill at the Grill Pavilion; find your sweet spot and watch as masters of the last course strut their skills in the Dessert Pavilion. Get your shop on with top local artisans in the CFWC retail marketplace. Relax and mingle under the stars as you explore, savor, and celebrate.

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SUNDAY, SEPTEMBER 25, 2016

SUNDAY SAVOR TICKET

11:30am - 3:45pm
All park locations

*Presented by
Carol Ann &
Ralph V. Haile, Jr./U.S.
Bank Foundation*

RISING STARS BRUNCH GRAND TASTING

You may not know them yet but you will. The popular Rising Stars Brunch is back for a third year, and it's bigger and badder than ever. A celebration of the sous chefs, chefs de cuisines, artisans, and mixologists that rock our palates, this brunch-by-the bite is a first-ever collaboration between two dozen of the most exciting rising talents in Cincinnati. Pair them with boutique wines and craft beers in the Beverage Pavilion; soak up the wood-smoke aura and gospel of the grill at the Grill Pavilion; get your shop on with top local artisans in the CFWC retail marketplace. Relax and mingle as you explore, savor, and celebrate.

11:30am - 12:15pm
Sub-Zero &
Wolf Kitchen

MAKE PASTA LIKE A FIVE-DIAMOND, FOUR-STAR CHEF

A DEMO + TASTING WITH TODD KELLY

When it comes to making fresh pasta, you don't need an Italian grandmother by your side. Instead, let a highly skilled, award-winning chef give you some pointers. Todd Kelly, Executive Chef of Orchids at Palm Court and American Culinary Chef of the Year guides you through the process of creating pasta from scratch. He'll select members of the audience to join him on stage to demonstrate how to make tortellini, cavatelli and linguini. Mangia! **Book signing immediately following*

11:30am - 12:15pm
Masterclass Salon

KITCHEN NIGHTMARES

A SPIRITED CONVERSATION WITH FOUR TOP CINCINNATI CHEFS

From unruly employees and recipe blunders to unpredictable diners and equipment disasters, there's no soap opera quite like the restaurant. Chat with chefs Daniel Wright, Mike Florea, Dave Taylor and Jackson Rouse in this hilarious, irreverent, and highly spirited conversation as they peel back the curtain and reveal the underbelly of the culinary industry.

12:00 - 12:45pm
Sysco Kitchen

MEET THE MEATMASTER

A DEMO + TASTING WITH JASON ROSE

As the Corporate Chef of Jeff Ruby's Culinary Entertainment, Jason Rose is responsible for creating some of the best steaks in Cincinnati history. He'll show you the finer points of butchering, discuss both the wet and dry aging process—and treat you to some perfectly cooked tenderloin.

12:00 - 12:45pm
Live Pavilion

RUSTIC & EXOTIC SPIRITS

A TASTING SEMINAR

As the Corporate Chef of Jeff Ruby's Culinary Entertainment, Jason Rose is responsible for creating some of the best steaks in Cincinnati history. He'll show you the finer points of butchering, discuss both the wet and dry aging process—and treat you to some perfectly cooked tenderloin.

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SUNDAY, SEPTEMBER 25, 2016

SUNDAY SAVOR TICKET

1:00 - 2:00pm
Sub-Zero &
Wolf Kitchen

GOETTA SUPERSTAR A CULINARY SMACKDOWN

Cincinnati's indigenous foodstuff—one of the byproducts of our Porkopolis heritage—stars as three teams of local chefs compete to impress the judges with their best goetta dish. It's the third-annual competition where Iron Chef-style meets Cincinnati's legacy of fine dining. 2015 winners Chefs Dave Taylor (Jeff Ruby's Steakhouse) and Andrew Mersmann (Red Feather) return to the stage to defend their title as Goetta Superstars.

1:00 - 1:45pm
Masterclass Salon

NORTHERN EXPOSURE: PACIFIC NORTHWEST WINES ARE THE NEW BLACK A TASTING SEMINAR WITH JEFF HICKENLOOPER, ADAM SHOBERT, AND ERIC FABER

Discover what sets Oregon and Washington wines apart from other domestic wines and why they increasingly dominate industry awards. Join our three wine wonks—Revelry Vintner's Jeff Hickenlooper, Eric Faber, educator at Cutting Edge Selections, and Adam Shobert from Vintner Select—as they guide you through the terrain of Columbia, Willamette, Walla Walla, and more. Taste why Oregon's pinot noir and chardonnay, and Washington's Rhone and Bordeaux are among the greatest values in New World wine.

1:30 - 2:15pm
Sysco Kitchen

NASHVILLE HOT CHICKEN A DEMO + TASTING WITH RYAN ROGERS

Punishing? Maybe. Addictive? Absolutely. Just ask millions of destination diners who brave long lines to get a taste of Nashville's cayenne-crusting Hot Chicken. Grab a front row seat as Chef Ryan Rogers shows you the tricks of how to create this iconic dish in your very own kitchen. It's yours for the taking and the tasting—but just remember—this bird bites back.

1:30 - 2:15pm
Live Pavilion

#REALTALK A SEMINAR WITH DAVID TAMARKIN

What happens when the editor of Epicurious.com decides to cook 90 meals (as in three meals a day) for an entire month? At long last, an honest conversation about preparing meals at home: its inevitable barriers, why it's so hard to do consistently, and solutions for everyday life. David Tamarkin is ready to get real, scrapping glossy, food-styled photos for a genuine conversation about food, how to enjoy it, and how to cook it in a multitasking world.

2:00 - 2:45pm
VIP Lounge
Presented by
Watershed Distillery

BOOZY SUNDAY SCHOOL (VIP TICKET ONLY) A TASTING SEMINAR WITH CATHERINE MANABAT

As Carrie Bradshaw said, "Brunch without booze is just a sad, late breakfast." Spirit expert Catherine Manabat delves into the world of the mid-morning cocktail with innovative twists on classics. Learn how to up the ante on old favorites like the Bloody Mary and Mimosa. Then keep the education going and the drinks flowing as Manabat adds an entirely new cocktail to your repertoire.

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SUNDAY, SEPTEMBER 25, 2016

SUNDAY SAVOR TICKET

2:45 - 3:30pm

Sub-Zero &
Wolf Kitchen

*Presented by
UC Health*

THE VEGETABLE BUTCHER

A DEMO + TASTING WITH CARA MANGINI

Take the bench, protein. Cara Mangini may come from a long line of butchers, but at Little Eater in Columbus, she's all about veggies. Join her as she shakes up the world of everyday vegetables, showcases critical knife skills, and demonstrates must-know methods to challenge your carnivore game. **Book signing immediately following*

3:00 - 3:45pm

Live Pavilion

*Presented by
Woodford Reserve*

BOURBON FLIGHT

A TASTING SEMINAR LEAD BY WHISKEY PETE

Taste from the Woodford Reserve tasting wheel with Woodford Reserve, Woodford Double Oaked, and Woodford Rye.

3:00 - 4:00pm

Masterclass Salon

SOMM SLAM

A COMPETITION AND INTERACTIVE BLIND TASTING WITH FIVE LOCAL SOMMELIERS

The standing-room-only smash hit of Cincinnati Food + Wine Classic and one of our signature programs, the Somm Slam returns for its third year bringing four *finalists and 2015 champ Lindsay Furia (Boca) to sniff, swirl, and sip five "blind" vintages hand-selected by Level III Advanced Sommelier and host, Mary Horn. As the wine cognoscenti taste and evaluate, seated guests blind taste the same five wines, going nose-to-nose and palate-to-palate against the experts.

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