

FOR IMMEDIATE RELEASE

February 6, 2008

Celebrity Chef Tour Benefiting the James Beard Foundation to showcase the best in food and wine at the Renaissance Mayflower Hotel

(Washington, D.C.) – The Celebrity Chef Tour is thrilled to return to Washington, D.C. and bring the famed dinners of the James Beard House in New York City to the tables of the Café Promenade at the Renaissance Mayflower Hotel on Saturday, March 1st at 7pm.

The Tour, while harnessing the excitement and huge popular culture interest in all things food, benefits the James Beard Foundation, whose mission is to “celebrate, preserve and nurture America’s culinary heritage and diversity in order to elevate the appreciation of our culinary excellence.”

Mirroring the coveted Beard House dinners, for which the nation’s top chefs come to prepare menus at the Foundation’s invitation, The Celebrity Chef Tour features the greatest culinary artists, creating an elevated dining experience like no other.

As such, the Celebrity Chef Tour dinner at the Café Promenade on March 1st promises to delight the palates of the most discriminating epicureans. Showcasing the talents of Celebrity Chef Bertrand Chemel and hosting Executive Chef Norman Wade, the evening will begin with a reception, featuring unique hors d’oeuvres creations prepared by the chefs and complemented with carefully selected wines. An innovative, one-of-a-kind multi-course dinner will follow, accentuated by wine pairings presented by a guest Sommelier, exclusive interactions with and access to the award-winning chefs and the ability to see behind the scenes and experience the preparation of the courses.



Bertrand Chemel

Executive Chef, 2941 Restaurant, Falls Church, VA

Chef Chemel, a native of the Auvergne region of France, embarked on his culinary studies by working in some of the finest kitchens throughout France, London, and New York. Most recently, Chemel served as the Chef de Cuisine of Café Boulud, Daniel Boulud’s’ celebrated eatery on Manhattan’s Upper East Side in New York City. It was there that he recently received a three-star review from Frank Bruni at the New York Times. Chemel worked for Boulud for six years; he started as a line cook before his promotion to Sous-Chef at Daniel and then Chef de Cuisine at Café Boulud. Chemel also spent two years at Cello, working under Chef Laurent Tourondel.

Tickets are available to the public for \$175 and can be purchased by contacting Jeff Black by telephone **720-201-1853** or by email jeff@innercirclecompanies.com. For more information, please visit our website at www.celebritycheftour.com.

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