

2019 Chaîne des Rôtisseurs

*National Young Chefs Compétition
and
Culinary Weekend*

Thursday, May 30 - Sunday, June 2

Pittsburgh, Pennsylvania





Confrérie de la Chaîne des Rôtisseurs

NATIONAL ADMINISTRATIVE OFFICE
CHAÎNE HOUSE AT FAIRLEIGH DICKINSON UNIVERSITY
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The Bailliage du Pittsburgh will be our host for our 2019 National Culinary Weekend and Young Chefs Competition, and Pastry Chefs Competition, Thursday, May 30 through Sunday, June 2. Pittsburgh continues to rank among the top cities worth visiting. Recently named one of the “Best Places to Eat” (2018), rated the nation’s “No. 1 Food City” by Zagat and named among the “Top Destinations on the Rise” by TripAdvisor, it’s easy to see why everyone’s talking about Pittsburgh.

We’ll start with a special luncheon benefiting the Chaîne des Rôtisseurs Young Chefs and the ACF (American Culinary Federation) held at Chatham University, the world’s first University campus designed to be a showcase for sustainable solutions.

Thursday, May 30:

- Registration
- Dining Experiences (Recommendations provided)

Friday, May 31:

- Tour and enjoy lunch at Chatham University, the world’s first University campus designed to be a showcase for sustainable solutions
- Andy Warhol Museum and lunch (transportation included)
- Dining Experience for 12 people at Jean-Louis Parisian Bistro

Saturday, June 1:

- Dedication of Pittsburgh’s first Chaîne Regional Training Facility at The American Academy of Culinary Arts. Join us for an exciting morning watching the competition and taking part in specially designed events revolving around food and wine. Our National Patisserie/Pastry competition for the United States will run simultaneously with our Young Chefs Competition.
- The National Young Chef and National Pastry Chef awards, an Induction, and a spectacular black-tie gala will take place at The Duquesne Club, with members Maitre Rotisseur/Chef Keith Coughenour, CEC, AAC and Maitre de Table/General Manager Scott Neill CCM greeting guests.

There will be several demonstrations and programs available for Chaîne Members and guests, including:

- Neuro-gastronomy Seminar
- Crafted beer tasting, complete with samples from the school’s talented culinary/pastry staff
- Whiskey tasting provided by Wigle Whiskey and a luncheon provided by The American Academy of Culinary Arts

Join us for a fantastic weekend of food and fun in Pittsburgh, PA! Make your reservations today! We look forward to having fun and celebrating the camaraderie of the Chaîne with you!

HAROLD S. SMALL
Bailli Délégué des États-Unis

REIMUND PITZ
Conseiller Culinaire et des Professionnels des États-Unis



The Pittsburgh Bailliage is proud to have two professional members from this esteemed club, Maitre de Table/General Manager Scott Neill CCM and Maitre Rotisseur/Executive Chef Keith Coughenour CEC, AAC.

Founded in 1873, the Duquesne Club has evolved from a fraternity of prominent industrialists into the finest city club in the country. Surrounded by elegant furnishings and exceptional works of art, members, their families and guests enjoy fine and bistro style dining, a formal cocktail lounge, a cigar bar, social events, a world class health and fitness center, gracious hotel rooms and well-equipped conference facilities.

Please contact The Duquesne Club directly for hotel reservations at 412.391.1500, and mention the Chaîne des Rôtisseurs.

OMNI HOTELS & RESORTS

Savor sophistication at Omni William Penn Hotel. Since opening its doors in 1916, the hotel has played a starring role in the city of Pittsburgh, hosting movie stars, politicians, heads of state and leaders of business and industry.

Please contact Omni Hotels & Resorts directly for hotel reservations at 412.281.7100, and mention the Chaîne des Rôtisseurs.



Pittsburgh's strengths lie in its authenticity as an all-American city, and its genuine, hard-working and welcoming sense of community that has transformed it into one of the most surprisingly beautiful and progressive cities in the USA.

2019 Chaîne des Rôtisseurs National Culinary Weekend

Thursday, May 30:

Dining Experience Recommendations:

The Terrace Room-Omni William Penn Hotel

<https://www.omnihotels.com/hotels/pittsburgh-william-penn/dining/terrace-room>

Braddock's-Renaissance Pittsburgh Hotel

<https://braddocksrestaurant.com/>

Altius-Mt. Washington

<https://www.altiusrestaurantpittsburgh.com/>

Morcilla

<http://www.morcillapittsburgh.com/>

Poulet Bleu

<https://www.pouletbleupgh.com/>



Friday, May 31:



10:00am – 2:30pm

Chatham University/Eden Hall

Tour and luncheon at the world's first university campus designed to be a showcase for sustainable solutions. Some of the notable mentions include repurposed water, induction cooking, a fish farm, hydroponic plants, herbs and an organic orchard. Buffet style luncheon.

Transportation will be provided. 6035 Ridge Road, Gibsonia

Price for Members: \$65

10:00am – 2:30pm

Andy Warhol Museum

The largest museum in North America dedicated to a single artist. The museum holds an extensive permanent collection of art and archives from the Pittsburgh-born pop art icon, Andy Warhol.

Following this tour, we will have Lunch at

Floor 2, where the menu pays homage to tradition, ensuring the majority of items are house made and locally sourced, and combines these elements with innovative and unexpected preparations with variations of contrasts and textures.

Price for Members: \$125



7:30pm

Dining Experiences

The Chaîne is providing a Dine Around for participants at one of its member restaurants, Jean Louis. It is a short ride from downtown and provides a great experience for members to enjoy an authentic Parisian Bistro with all of the French classics. Go to <https://jeanlouispgh.com/> to learn more.

Price for Members: \$155



JEAN LOUIS

PARISIAN BISTRO

Saturday, June 1:

Pittsburgh Technical College – American Academy of Culinary Arts

9:00am

Young Culinary and Pastry Competition



Culinaire Provincial Midwest Chef Chris Koetke CEC, CCE, HAAC; Pittsburgh Bailliage Vice Culinaire Chef Rikk Panzera CEC, CCE and Culinaire Provincial Midwest Honoraire/American Academy of Culinary Arts Chef Director Chef Norman Hart, CEC, CCE, ACC, HGT will serve as our hosts for this prestigious competition to determine our National winner to represent us at the International competition.

10:00am – 11:00am

Neurogastronomy Seminar

The science of how your brain tastes.

Presented by Nestle Corporate Executive Chef George Sideras, CEC, AAC

11:15am – 12:15pm

Hop Farm Craft Brewers Seminar and Tasting

Assorted craft beers and tasting with a focus on using hops to make craft beers by Thomas Marshall.

12:30pm

Ribbon Cutting and Dedication

American Academy of Culinary Arts Chaîne des Rôtisseurs Regional Training Facility

Luncheon provided by Pittsburgh Technical College-
American Academy of Culinary Arts



2:00pm-3:00pm

Wigle Whiskey Seminar and Tasting

Assorted Bourbon, Whiskey and Rye. The History of the Whiskey Rebellion which took place in Pittsburgh. Presented by Meredith Meyer Grelli.



6:00pm – 11:00pm
Gala Reception, Induction and Dinner at The Duquesne Club

Hosted by:

Bailli Délégué of the Bailliage des Etats-Unis Harold S. Small, HAAC, HBOT
Conseiller Culinaire National and Chef Reimund Pitz, CEC, CCE, AAC, WCMC
Vice Conseiller Culinaire National Michael Ty, CEC, AAC
Pittsburgh Bailli and Bailli Provincial Honoraire Jill M. Kummer
Bailli Provincial Renee Wilmeth
Maitre de Table/General Manager of The Duquesne Club Scott Neill CCM
Maitre Rotisseurs/Executive Chef of The Duquesne Club Keith Coughenour CEC, AAC
Executive Director of the Chaîne des Rotisseurs Kevin R. Dunn & National Office Staff



The Pittsburgh Bailliage proudly welcomes Chaîne members and guests from across the United States to this exciting evening! The festivities will commence at 6:30pm with a reception on the first-floor patio. An Induction Ceremony officiated by Bailli Délégué des Etats-Unis United States, Harold Small, will follow in the Founders Room.

The much-anticipated announcement of the winner of the 2019 National Young Chefs and Professional Pastry Chefs Competitions will be one of the highlights of the evening.

Maitre Rotisseur/Executive Chef Keith Coughenour CEC, AAC will lead us on an extraordinary culinary adventure. His selection of the finest ingredients will be transformed into culinary masterpieces brilliantly executed by himself and his disciplined and creative brigade of cooks and stewards. This evening is guaranteed to dazzle your eyes and excite your palate.

THINGS TO SEE AND DO...

www.visitpittsburgh.com

There is so much to do that you could be reading about things for hours; everything from museums, shopping, great things to eat, boat trips to take and even inclines to ride for spectacular views of the city down below. For example:

The Strip District



www.stripdistrictneighbors.com

“The Strip”, as Pittsburghers know it, is where Pittsburghers really shop for food. Over the past 100 years this remarkable 22-square-block area has truly become an international destination with not only Italian, Greek and other European immigrants opening their businesses here, but it has become the home to Asian, Middle Eastern, African, Mexican, Caribbean, Central American, and South American businesses as well.

The Strip District’s history is a living history, and the legacy of the neighborhood’s past is seen in great buildings such as the **Pittsburgh Opera** building, which was George Westinghouse’s Air Brake Factory built in 1869, and the **Cork Factory Lofts** built in 1901, which was the Armstrong Cork Factory. The history of the Strip is even more alive in the wholesale and retail stores, including those that have been in operation for over 100 years such as the **Pennsylvania Macaroni Company**, which began its operations in 1902.

The Carnegie Museums of Pittsburgh

www.carnegiemuseums.org

The Carnegie Museums of today are a lot different than the Carnegie Museums founded by Pittsburgh industrialist Andrew Carnegie in 1895. Today, they are a collection of four creative, inspiring, thought-provoking and very different places of exploration: Carnegie Museum of Art, Carnegie Museum of Natural History, Carnegie Science Center, and The Andy Warhol Museum. Each museum has its own admission charges and hours, which can be found on the website listed above.

Market Square

www.downtownpittsburgh.com/play/market-square

This centrally located area boasts an eclectic mix of old and new, from the Oyster House, which opened in 1871, to restaurants and watering holes that have just opened their doors. Unique attractions feature public art to quirky boutiques, free concerts and when it's warm, one of the regions' best Farmers Markets.

Phipps Conservatory and Botanical Gardens



www.phippsconservatory.org

If botanicals are more your style, there is the spectacular Phipps Conservatory and Botanical Gardens. On December 7, 1893, Phipps Conservatory opened to the public, showcasing many plants originating from the World's Columbian Exposition in Chicago. Today, Phipps is a world leader in LEED-certified buildings and the first and in fact, only facility to meet four of the world's highest green building standards: Living Building Challenge, LEED Platinum, Four-Stars Sustainable SITES (like LEED for landscapes) and WELL Building Platinum. In addition, it generates all its own energy from renewable energy produced on-site from PV's and wind. Pretty impressive stuff!

Take A Ride on the Inclines



www.stationsquare.com/info/inclines

One of Pittsburgh's distinctive features is its cable-powered inclines designed for transportation between the river valley and the communities on top of the overlooking bluffs. At one time, Pittsburgh had more than 15 inclines. Two of them remain, on the south bank of the Monongahela and Ohio Rivers, across from downtown Pittsburgh. They provide service up to Mount Washington for residents and a historic voyage for tourists wishing to sightsee some of the most breathtaking views of the panoramic skylines.

Culinary Weekend Itinerary

Thursday, May 30

9:00am – 4:00pm Registration - **The Duquesne Club**, 3rd Floor

7:30pm Dining Experiences
Dress Code: Business casual with decorations

Friday, May 31

10:00am – 2:30pm **Chatham University/Eden Hall**
Buses to depart at 10am, approximately a 40-minute drive
[Chatham University/Eden Hall](#)
The first university campus designed to be a showcase for sustainable solutions
Buffet style luncheon

10:00am – 2:30pm Andy Warhol Museum and Lunch

5:30pm – 7:30pm **Pittsburgh Technical College – American Academy of Culinary Arts**
Welcome Reception for Judges, Competitors, coaches & family members.
(Transportation to hotels provided)

8:00pm Jean Louis, A Parisian Bistro & Other Dining Experiences

Saturday, June 1

8:30am – 3:00pm **American Academy of Culinary Arts**
National Young Chefs and Pastry Competitions
Dedication of Chaîne Regional Training Facility and Luncheon
Dress Code: Business casual with decorations – applies to all daytime Saturday events

10:00am **Neurogastronomy Seminar**
The science of how your brain tastes
Presented by Chef George Sideras CEC, AAC, Nestle Corporate Executive Chef

11:15am **Hop Farm Craft Brewers Seminar and Tasting**
Presented by Thomas Marshall

12:30pm – 2:00pm **Ribbon Cutting/Dedication of the American Academy of Culinary Arts
Chaîne Regional Training Facility and Luncheon**

2:00pm-3:00pm **Wigle Whiskey Seminar and Tasting**
Presented by Meredith Meyer Grelli

6:00pm – 8:00 pm **Reception**
6:45pm - 7:45 pm **Induction Ceremony Reception**
8:00pm – 11:30 pm **National Culinary Weekend Gala Dinner**
The Duquesne Club, ***Dress Code:*** *Black tie with Chaîne decorations*

Please note that space limitations apply to all events, so sign up immediately.

2019 National Young Chefs Competition and Culinary Weekend
Pittsburgh, Pennsylvania
May 30 – June 2



<p>Date: _____</p> <p>Name: _____</p> <p>Rank/Baillage: _____</p> <p>Email Address: _____</p> <p>Guest Name/Rank/Baillage: _____</p> <p>Registration Fee: \$95.00</p> <p style="text-align: center;">Accommodations (Please call to make your hotel reservations) <i>The Duquesne Club</i> 412.391.1500 <i>The Omni William Penn</i> 412.281.7100</p>	<p>Arrival Date: _____</p> <p>Carrier/Flight #: _____</p> <p>Departure Date: _____</p> <p>Credit Card Payment (AmEx, MasterCard or VISA)</p> <p>Name on Card: _____</p> <p>Card Number: _____</p> <p>Exp. Date: mm/yy _____ CVV Code _____</p> <p>Signature: _____</p> <p style="text-align: center;">Cancellation Policy Written cancellations received before May 20, 2019 will be subject to a \$50 per registrant cancellation fee. No refund is possible after this date.</p>																								
<p>Events:</p> <p><u>Thursday, May 30, 2019</u> Registration at The Duquesne Club</p> <p><u>Friday, May 31, 2019</u> Chatham University/Eden Hall Price per Guest: \$95</p> <p>Andy Warhol Museum and Lunch at Fl. 2 Price per Guest: \$125</p> <p>Dinner at Jean-Louis Bistro Price per Guest: \$155</p> <p><u>Saturday, June 1, 2019</u> Young Culinary and Pastry Competition Price per Guest: \$85 for all Seminars & Lunch</p> <p>Neuro-Gastronomy Seminar</p> <p>Hop Farm Craft Brewers Seminar and Tasting</p> <p>Wigle Whiskey Seminar and Tasting</p> <p>Ribbon Cutting and Chaîne Luncheon</p> <p>Induction, Reception and Gala Dinner The Duquesne Club Price per Guest: \$265</p>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; border-bottom: 1px solid black;"><u>Total # of Guests</u></th> <th style="text-align: right; border-bottom: 1px solid black;"><u>Total Event \$</u></th> </tr> </thead> <tbody> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$95.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$95.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$125.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$155.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$85.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$0.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$0.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$0.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$0.00 = \$ _____</td> </tr> <tr> <td style="border-bottom: 1px solid black;">_____</td> <td style="text-align: right; border-bottom: 1px solid black;">x \$265.00 = \$ _____</td> </tr> <tr> <td colspan="2" style="text-align: right; border-top: 1px solid black;">GRAND TOTAL: \$ _____</td> </tr> </tbody> </table>	<u>Total # of Guests</u>	<u>Total Event \$</u>	_____	x \$95.00 = \$ _____	_____	x \$95.00 = \$ _____	_____	x \$125.00 = \$ _____	_____	x \$155.00 = \$ _____	_____	x \$85.00 = \$ _____	_____	x \$0.00 = \$ _____	_____	x \$0.00 = \$ _____	_____	x \$0.00 = \$ _____	_____	x \$0.00 = \$ _____	_____	x \$265.00 = \$ _____	GRAND TOTAL: \$ _____	
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