



Confrérie de la Chaîne des Rôtisseurs

BAILLIAGE DE ETATS-UNIS

NATIONAL ADMINISTRATIVE OFFICE

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La Chaîne des Rôtisseurs National Culinary Weekend to be held in the Washington DC area the first weekend in May 2017

We are delighted to announce that the Chaîne's National Culinary Weekend is going to be held in the Washington, DC area in one of the most beautiful times of the year, May 5-6. The city will be in bloom, the weather should be mild and spectacular, and the DC dining scene has never been more robust and interesting.

The National Culinary Weekend is a relatively new national event, combining culinary competitions, wine and culinary education events for members and exciting dining opportunities for Confrères traveling to Washington from Bailliages all over the United States. Each of the ten regions of the Chaîne in the United States will have already held a regional competition to determine the best young chef from that region, and the winner of each of these competitions is being sent to Washington to compete in the USA finals. You should come to Washington and support your young chef! It is a wonderful opportunity for Confrères to mix and mingle with Chaîne national officers as well as local Chaîne members. The mission statement of the Chaîne is "camaraderie at the table," and we believe that there will be multiple opportunities to make new friends and reinforce existing relationships.

Confrères have the opportunity to stay in Washington, D.C., as the Chaîne has arranged for a block of rooms to be available at the Embassy Suites Hotel (<http://www.embassysuitesdcmetro.com/suite-hotels-washington-dc.php>) in the fabulous upscale area of Chevy Chase, Washington. The hotel is adjacent to the Washington Metro system, giving attendees easy access to all of the cultural and dining attractions that DC has to offer. It is convenient to shopping at the Chevy Chase Pavilion (<http://chevychasepavilion.com/>), the Mazza Gallerie (<http://mazzagallerie.com/>), and quite a few luxury stores.

Participants may wish to arrive the evening of Thursday, May 4th to be available for the first planned event, which is focused on wine education, and includes a luncheon, at the Vineyards at Dodon on **Friday, May 5th**.

The Vineyards at Dodon (<http://www.dodonvineyards.com/>) in Davidson, Maryland, is situated among bucolic rolling hills that have been a part of a working farm since 1725. We will enjoy a tour of the vineyard and the winemaking facilities; learn about some of the unique properties of the site; and then enjoy a delicious authentic paella luncheon prepared in the covered pavilion in the middle of the vineyard. Beginning with the Vineyard's wines we will enjoy passed hors d'oeuvres and two types of paella, prepared in front of us by chefs from Jaleo (<http://www.jaleo.com/>), a highly rated Jose Andres restaurant. Transportation will be provided to/from the Embassy Suites Hotel to the vineyard on Friday.

We will return to Chevy Chase that afternoon with enough time to relax and get ready for the **Friday night Dine-Around**. Participants joining in the Dine-Around will be able to choose from a nearby highly regarded French bistro, Bistro Provence, where the chef Yannick Cam, is well known in the culinary world (<http://bistroprovence.org/>); located in Washington, DC; (also nearby) a delightful Italian trattoria, Al Dente, where the executive chef, also well known, is Roberto Donna; Brasserie Beck,

(<http://www.aldentedc.com/>); Robert Wiedmaier's Contemporary Belgian brasserie (<http://brasseriebeck.com/>) in downtown Washington, D.C.; or Passage to India, Sudhir Seth's nearby and highly rated Indian Restaurant (<http://passagetoindia.squarespace.com/welcome>). All of these restaurants are looking forward to serving our members on **Friday, May 5th at 7:30 p.m.**

The national Chaîne office will be coordinating the sign-ups for the Dine-Around, although participants will be ordering and paying for their meals à la carte. The evening will be a great opportunity to meet confrères from all over the country as well as meet local Bailliage members, while dining in a smaller, more intimate group. We have asked the selected restaurants to reserve a block of seats for our members that will be held until April 28th, and anyone who plans to participate in the Dine-Around must rank order their restaurant choices on the registration forms. The reservations will be coordinated through the Chaîne National Office

The Chaîne's competition for the best young chef in the United States is being held at L'Academie de Cuisine (<https://lacademie.com/>) on **Saturday, May 6th**. Each of the ten winners of Les Jeunes Chef Rôtisseur regional competitions will be given a mystery basket and asked to design and prepare a three course menu to determine the USA national winner. Although we will not be allowed to watch the young chefs actually cook, we will be able to see the plates that they present to the judges. The USA national winner will be competing in the International Chaîne competition in Perth, Australia in September, 2017

Concurrent with the competition at L'Academie, there will be demonstration educational opportunities that Confrères can register for. These workshops (with limited availability) will be given during the day on Saturday, May 6th, at L'Academie, simultaneous with the USA finals' Young Chef competitions. Transportation will be available to/from the Embassy Suites Hotel to L'Academie de Cuisine on Saturday. The first workshop is called, "A Tour of Asia," and will demonstrate the preparation of chicken egg rolls, pork shumai, fried crab Rangoon wontons, and shrimp toast. The second demonstration is called, "The Art of Plating Desserts," and will demonstrate the finishing touches for a lemon meringue tart, a black forest dessert, an exotic mango mousse/coconut sorbet dessert, and a strawberry pistachio tart. The final demonstration workshop is entitled, "Chinese dumplings 101." You will be able to register for a light lunch at L'Academie de Cuisine as well as the workshops.

The "jewel in the crown" of the Chaîne National Culinary Weekend, will be the Induction and Awards Gala Dinner to be held at Range Restaurant (<http://www.voltrange.com/>) on **Saturday evening, May 6th**. Range Restaurant is conveniently located next door to the Embassy Suites Hotel in Chevy Chase. Owned by celebrity chef Brian Voltaggio, Range is known for modern interpretations of seasonal ingredients from the Mid-Atlantic Region. Of particular interest to Confrères, Shawn Matijevich, the Chef de Cuisine at Range, is a former award winner in Les Jeunes Chef Rôtisseur competition (2011). Both Chef Voltaggio and Chef Matijevich are most eager to showcase their cuisine to the Chaîne, which means that we should be in for a really wonderful experience.

Saturday evening's festivities will begin with an induction ceremony in which each of the ten regional winners of Les Jeunes Chef Rôtisseur competition are inducted into the Chaîne, and the pièce de résistance will be the much anticipated announcements of the National winners of Les Jeunes Chef Rôtisseur competition and also the winner of the Chaîne's USA National Pastry Chef competition. The awards ceremony will be followed by a champagne reception and a multi-course tasting dinner with paired wine.

We think that the Chaîne National Culinary Weekend will be an exciting event, not to be missed. We anticipate that many of the aforementioned events may sell out, so please be sure to register soon. The registration materials are available from the Chaîne national office (973-360-9200) and also may be found on the Chaîne national website (<http://www.chaineus.org>).

Confrérie de la Chaîne des Rôtisseurs 2017 National Culinary Weekend & Jeunes Chefs Rôtisseurs Competition Washington DC

Embassy Suites at the Chevy Chase Pavilion, 4300 Military Rd NW, Washington, DC 20015



The 2017 National Jeunes Chefs Rôtisseurs Competition will be held in the Washington DC area. The host hotel for guests will be Embassy Suites at the Chevy Chase Pavilion, Washington, DC. The hotel is adjacent to the Washington Metro system, giving attendees easy access to all of the cultural and dining attractions that DC has to offer. It is convenient to shopping at the Chevy Chase Pavilion, the Mazza Gallerie and quite a few luxury stores.



Friday, May 5:

12:00 Noon Tour and Lunch at Dodon Vineyards— Enjoy a tour of the vineyard and the winemaking facilities; learn about some of the unique properties of the site; and then enjoy a delicious authentic paella luncheon prepared in the covered pavilion in the middle of the vineyard. Beginning with the Vineyard's wines we will enjoy passed hors d'oeuvres and two types of paella, prepared in front of us by chefs from Jaleo, a highly rated Jose Andres restaurant.

Transportation will be provided to/from the Embassy Suites Hotel to the vineyard on Friday. *Dress: Casual with decorations. Meet at 11:15 am in Embassy Suites hotel lobby for transportation to the Vineyards. Dodon Vineyards, 391 Dodon Road, Davidsonville, MD 21035 410-798-1126*

7:30 pm Dine Arounds—Participants joining in the Dine-Around will be able to choose from a nearby highly regarded French bistro, *Bistro Provence*, where the chef, Yannick Cam, is well known in the culinary world; (also nearby) a delightful Italian trattoria, *Al Dente*, where the executive chef, also well known, is Roberto Donna; *Brasserie Beck*, Robert Wiedmaier's Contemporary Belgian brasserie located in Washington, DC; or *Passage to India*, Sudhir Seth's nearby and highly rated Indian Restaurant. All of these restaurants are looking forward to serving our members. *Dress: Business Attire with decorations.*

- *Bistro Provence*—4933 Fairmont Ave, Bethesda, MD 20814, 301-656-7979
- *Al Dente*—3201 New Mexico Ave NW, Washington, DC 20016, 202-244-2229
- *Brasserie Beck*—1101 K St NW, Washington, DC 20005, 202-468-1717
- *Passage to India*—4931 Cordell Ave, Bethesda, MD 20814, 301-656-3579



Saturday, May 6:

Young Chef Competition —L'Academie de Cuisine—The competition for the best young chef in the United States is being held at L'Academie de Cuisine. Each of the ten winners of Les Jeunes Chef Rôtisseur regional competitions will be given a mystery basket and asked to design and prepare a three course menu to determine the USA national winner. The USA national winner will be competing in the International Chaîne competition in Perth, Australia in September, 2017. Although we will not be allowed to watch the young chefs actually cook, we will be able to see the plates that they present to the judges. *L'Academie de Cuisine 16006 Industrial Dr, Gaithersburg, MD 20877 301-670-8870*



Education Workshops and Lunch at L'Academie de Cuisine (limited availability) *Dress: Casual with decorations. L'Academie de Cuisine, 16006 Industrial Dr, Gaithersburg, MD 20877 301-670-8870*

8:45 am For confreres & guests wanting complimentary transportation to the L'Academie de Cuisine meet in the lobby of the Embassy Suites Hotel for transportation.



9:30 am A Tour of Asia—Watch a demonstration of the preparation of chicken egg rolls, pork shumai, fried crab Rangoon wontons, and shrimp toast.

11:00 am The Art of Plating Desserts— Watch a demonstration of the finishing touches for a lemon meringue tart, a black forest dessert, an exotic mango mousse/coconut sorbet dessert, and a strawberry pistachio tart

12:30 Lunch at L'Academie de Cuisine

1:30 pm Chinese Dumplings 101- Learn the art of creating dumplings.

7:00 pm Induction and Awards Gala Dinner at Range Restaurant—Range Restaurant is conveniently located next door to the Embassy Suites Hotel in Chevy Chase. Owned by celebrity chef Brian Voltaggio, Range is known for modern interpretations of seasonal ingredients from the Mid-Atlantic Region. Of particular interest to Confreres, Shawn Matijevic, the Chef de Cuisine at Range, is a former award winner in Les Jeunes Chef Rôtisseur competition (2011). Both Chef Voltaggio and Chef Matijevic have most eager to showcase their cuisine to the Chaîne, which means that we should be in for a really wonderful experience. *Dress: Business attire with decorations. RANGE—Chevy Chase Pavilion, 5335 Wisconsin Ave NW #201, Washington, DC 20015 202-808-8020*



Please feel free to contact the National Administrative Office if you have any questions.

Confrérie de la Chaîne des Rôtisseurs
National Administrative Office
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Madison, New Jersey 07940-1099
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Email: kevind@chaîne.us.org

Confrérie de la Chaîne des Rôtisseurs

2017 National Jeunes Chefs Rôtisseurs Competition

Washington DC

Embassy Suites at the Chevy Chase Pavilion, 4300 Military Rd NW, Washington DC 20015

May 5-6, 2017



<p>Date: _____</p> <p>Name: _____</p> <p>Rank: _____</p> <p>Bailliage: _____</p> <p>Email Address: _____</p> <p style="margin-left: 40px;">Guest Name: _____</p> <p style="margin-left: 40px;">Guest Rank/Bailliage: _____</p>	<p>Accommodations:</p> <p>We have arranged for a block of rooms for our members at the Embassy Suites Hotel. Please book your hotel room directly. Mention that you are with the Chaîne hotel room block to receive the discounted rate.</p> <p>Embassy Suites Washington DC at the Chevy Chase Pavilion 4300 Military Rd NW, Washington DC 20015 202-362-9300 http://www.embassysuitesdcmetro.com/suite-hotel-washington-dc.php</p>
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Events	Date	Event	Price per guest	No. of Guests	Total Events Price
	May 5, 2017	Dodon Vineyard Tour & Lunch	\$135 x	_____ =	\$ _____
	May 5, 2017	Dine-Arounds (please pick your choice in menu order) <small>Payment is direct to restaurant of choice at time of event</small>			
		<i>Bistro Provence</i>	—	_____	
		<i>Al Dente</i>	—	_____	
		<i>Brasserie Beck</i>	—	_____	
		<i>Passage to India</i>	—	_____	
	May 6, 2017	L'Academie de Cuisine Workshops & Lunch			
		A Tour of Asia	\$35 x	_____ =	\$ _____
		The Art of Plating	\$35 x	_____ =	\$ _____
		Chinese Dumplings 101	\$35 x	_____ =	\$ _____
		Lunch at L'Academie	\$35 x	_____ =	\$ _____
	May 6, 2017	Induction & Awards Gala Dinner at Range	\$175 x	_____ =	\$ _____
Total					\$ _____

Please let the National Office know in advance of any special dietary needs.

<p>Summary</p> <p>Total Events Price: \$ _____</p> <p style="text-align: center;">Total \$ _____</p>	<p>Credit Card Payment (AMEX, Discover, MasterCard or Visa)</p> <p>Name on Card: _____</p> <p>Card Number: _____</p> <p>Expiry Date: mm/yy __ __ / __ __ CVV Code: _____</p> <p>Signature: _____</p>
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Please type or print clearly. Once form is completed either fax or mail form to National Administrative Office at:

Kevin Dunn, Executive Director
National Administrative Office
Chaîne House at Fairleigh Dickinson University
285 Madison Avenue, Madison, NJ 07940-1099
Phone: 973-360-9200 Fax: 973-360-9330
Email: kevind@chaîne.us.org

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Cancellation Policy
Written cancellations received before April 5, 2017, will be subject to a \$50 per person cancellation fee. No refund is possible after this date.

I have read and understand the Chaîne cancellation policy stated above.

Signature: _____ Date: _____