

bon appétit *presents*



FEAST
PORTLAND
A celebration of Oregon Bounty

2014 SCHEDULE

THURSDAY, SEPTEMBER 18TH

Widmer Brothers Brewing Sandwich Invitational *Presented by Dave's Killer Bread*

Main Events

6:00PM - 9:00PM | Director Park

Tickets: \$95

All-inclusive. Price covers food and drink. 21+ only.

The goal: Sandwich Supernova. The event: The Sandwich Invitational, Feast Portland's killer kick-off party, where wildly imaginative, chef'd-up interpretations redefine everything you thought the humble sandwich could be. This year, 13 of America's top chefs gather under the stars at Downtown Portland's Director Park in their quest for sandwich success. Test your sandwich savvy by voting for the People's Choice winner, wash it down with local Widmer Brothers Brewing beers, Northwest wines and cocktails and you have yourself a deliciously unforgettable evening.

Dessert for Dinner

Dinner Series

7:00PM | KitchenCru Culinary PrepSpace

Tickets: \$100

All-inclusive. Price covers food, drink, and gratuity. 21+ only.

Dessert for Dinner is every child's and, let's be honest, every adult's dream. Join chefs Phil Speer (Uchi / Uchiko, Austin), Kristen Murray, ((Maurice, Portland), Tim Helea (Little T, Portland), Alissa Frice (St. Jack, Frice Pastry, Portland), and Carrie Merrill (Urban Farmer, Portland) for an unforgettably decadent evening filled with gloriously sweet treats as well as few savory surprises. Oh, and did we mention that Punch Editor in Chief and author of Sherry Talia Baiocchi will be pairing their offerings with some choice Sherries and Madeiras. All we can say is yum!

Edward Lee and Jenn Louis at Lincoln Restaurant *with King Estate*

Dinner Series

7:00PM | Lincoln Restaurant

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Two Top Chef alums join forces at Lincoln for a food reality TV junkie's fantasy dinner. Kentucky-based chef Edward Lee (610 Magnolia, Louisville) and Jenn Louis (Lincoln, Portland) will serve up delicious dishes full of Oregon bounty.

Anita Lo and Gregory Gourdet, and Pichet Ong at Departure *with R. Stuart & Co. Winery and Sokol Blosser*

Dinner Series

7:00PM | Departure Restaurant

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Two masters of invention spiked with Asian flair, Anita Lo (Annisa, NYC) and Gregory Gourdet (Departure, Portland) come together for an unforgettable evening. At Annisa, Chef Lo has been collecting stars – one from the Michelin guide and a rare three sparklers from The New York Times in the past year – while Chef Gourdet has been turning heads as a prolific chef and budding television personality. We've even added top pastry chef Pichet Ong and Downtown's best view for good measure because we take 'unforgettable' seriously.

Charles Phan and Andy Ricker at Sen Yai *with Widmer Brothers Brewing*

Dinner Series

7:00PM | Sen Yai

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Grab a seat at Sen Yai and watch Charles Phan (The Slanted Door, San Francisco) and Andy Ricker (Pok Pok, Portland) join forces to replicate a Hanoi-style supper called Cha Ca La Vong, a chef-driven yet DIY feast that features individual charcoal stoves, marinated catfish, fresh herbs, and cold beer thanks to Widmer Brothers Brewing. Go to Vietnam with two of the country's most renowned chefs without leaving Portland city limits.

The Hot 10 Dinner: Celebrating Bon Appétit's Best New Restaurants in America

Main Event

7:00PM | Ava Gene's

Tickets: \$200

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Feel the pulse of the country's best restaurants at this multi-course dinner prepared by past and present recipients of the "Hot 10," Bon Appétit's annual short list of the best new restaurants in America, as named each year by Restaurant and Drinks Editor Andrew Knowlton. Hosted by Knowlton and Editor in Chief Adam Rapoport this dinner is a showcase of Hot 10 alums as well as a chef/restaurant from the 2014 list to be unveiled in late August.

FRIDAY, SEPTEMBER 19TH

Friday Oregon Bounty Grand Tasting *Presented by Alaska Airlines*

Main Event

12:00PM - 5:00PM | Pioneer Courthouse Square

Tickets: \$60

All-inclusive. Price covers food and drink. 21+ only.

Oregon is known for outstanding artisan offerings such as cheese, charcuterie, wine, beer and coffee. Come taste them all at the Oregon Bounty Grand Tasting when we transform Portland's "living room" into the city's dining room for two days of Feast-ing! At the festival's premiere daytime event, you can eat and drink your way through artisans, wineries and breweries. And while you're indulging in Oregon's best, the country's top chefs return to the KitchenAid Main Demo Stage for lively cooking demonstrations. Whether you're new to Oregon's bounty or a dedicated locavore this event is not to be missed.

Chardonnay is for Lovers

Tasting Panel

12:00PM - 1:00PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

It's been said "All you need is Marvin Gaye and Chardonnay." Local producers here in Oregon agree. They're making some of the best Chard out there and it's not at all like yo mama's favorite buttery, oak bomb. Instead it's an elegant, fresh take on America's #1 white wine. Let Bon Appétit's Wine Insider, David Lynch, lead you through a tasting of some of the state's best bottles and show you why Anything But Chardonnay is no way to drink.

A Walk on the Sour Side

Tasting Panel

2:00PM - 3:00PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

Pucker up sweetheart! Sour beers are having a moment and we've fallen head-over-heels for them. By inoculating beers with wild yeasts and aging them in wood, craft brewers are turning out fragrant, sour, and sometimes super sour beer. Let our favorite brewers and beer aficionados explain the process while you sit back and enjoy the final product.

Negroni O'Clock

Tasting Panel

4:00PM - 5:00PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

Think bitter cocktails are only appropriate at night? Think again. Whether a brunch worthy quaffer, an afternoon delight or a last-call nightcap, learn how the classic Negroni can be transformed for all times of the day from Portland's unofficial Negroni President, Doug Derrick, along with his cocktail compatriots.

USA Pears Night Market *at Zidell Yards*

Main Event

6:00PM - 9:00PM | Zidell Yards

Tickets: \$125

All-inclusive. Price covers food and drink. 21+ only.

The nation's liveliest outdoor celebration of global street food moves to the iconic Portland waterfront at Zidell Yards. So get ready for an evening that is bigger, bolder, and somehow, filled with even more food! Situated below the Ross Island Bridge, the Night Market will overlook the central artery of this port town, the Willamette River. New street food offerings will include the plethora of Asian options you've grown to love, along with Italian, Argentinian, Indian and more. With a who's who of Oregon craft beer, wine, and spirits, you'll be ready for an experience that embodies the sights, sounds, and tastes of an international culinary journey.

State of the Art *with Adelsheim Vineyard and Willamette Valley Vineyards*

Dinner Series

7:00PM | KitchenCru Culinary PrepSpace

Tickets: \$175

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Join a super group of the country's leading edge chefs for what will be one of most interesting dinners ever to happen on Oregon soil. Local boy Justin Woodward (Castagna, Portland) will be joined by Dominique Crenn (Atelier Crenn, San Francisco), Homaro Cantu (Moto, Chicago), Matt Accarrino (SPQR, San Francisco) and pastry chef Matt Tinder (The Restaurant at Meadowood, Napa Valley) in this culinary super jam.

Paul Kahan and Jason French at Ned Ludd *with Hawks View Cellars*

Dinner Series

7:00PM | Ned Ludd

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Let Paul Kahan (Blackbird, Chicago) show your mouth why Chicago is a worthy culinary pit stop while PDX's own Jason French (Nedd Ludd, Portland) tries to convince your stomach that the west is still the best. Get ready for a cross-country collaboration at Ned Ludd that will have you talking for days.

Ari Taymor and Sarah Pliner *at Aviary with Archery Summit*

Dinner Series

7:00PM | Aviary

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Chef Ari Taymor (Alma, Los Angeles) ventures north to team up with Sarah Pliner (Aviary, PDX) for a dinner to remember. Two food world Picassos, Taymor and Pliner, root classic technique at the heart of their food, but add a world of abstraction and creativity that brings it to another level. You won't want to miss what they create together.

SATURDAY, SEPTEMBER 20TH

Coffee Talk *with Liam Kenna from Stumptown Coffee Roasters*

Hands On Class

10:00AM - 11:30PM | Le Cordon Bleu

Tickets: \$65

All-inclusive. 21+ only.

Stumptown is to Portland what Guinness is to Dublin, and Liam Kenna, resident brewing expert of the legendary Portland coffee roaster, wants to help up your home coffee game and brew like a pro. From picking the right gear to buying the right beans, Liam will show you how easy it is to take your morning cup of joe to the next level. After a demonstration, you'll get to leave with your own starter brew kit to impress your friends and family.

Tiny Bubbles

Tasting Panel

11:00AM - 12:00PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

From Champagne to Prosecco, a glass (or a bottle) of bubbly is something on which we can all agree. Taste outstanding sparklers from across the globe, including some from our own backyard. Bon Appétit's Wine Insider, David Lynch, will be your guide and you'll find out how those bubbles got in your glass and went straight to your head.

Saturday Oregon Bounty Grand Tasting *Presented by Alaska Airlines*

Main Event

12:00PM - 5:00PM | Pioneer Courthouse Square

Tickets: \$60

All-inclusive. Price covers food and drink. 21+ only.

Oregon is known for outstanding artisan offerings such as cheese, charcuterie, wine, beer and coffee. Come taste them all at the Oregon Bounty Grand Tasting when we transform Portland's "living room" into the city's dining room for two days of Feast-ing! At the festival's premiere daytime event, you can eat and drink your way

through artisans, wineries and breweries. And while you're indulging in Oregon's best, the country's top chefs return to the KitchenAid Main Demo Stage for lively cooking demonstrations. Whether you're new to Oregon's bounty or a dedicated locavore this event is not to be missed.

Beans and Booze

Tasting Panel

12:45PM - 1:45PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

If your only experience with coffee cocktails is a finger of bourbon in your morning joe then you my friend are missing out. Coffee and spirits are two of our favorite buzz-worthy ingredients and we can't wait to mix 'em up with some help from local legends Stumptown Coffee Roasters, House Spirits Distillery and industry titans Jeffrey Morgenthaler and Alex Negranza. Bring your mugs and your martini glasses folks. You're gonna get buzzed.

Candy is Magic *with Jami Curl*

Hands On Class

1:00PM - 2:30PM | Le Cordon Bleu

Tickets: \$65

All-inclusive. 21+ only.

Jami Curl believes candy is magic, and so will you once you learn how to make candy magic in your own kitchen with Curl, CCO (Chief Candy Officer) of the popular QUIN Candy Shoppe in Portland. Try her unique creations like smoked cola gum drops, all natural fruit chews that are way better than store-bought, homemade Tootsie Rolls, and orange and coffee caramels spiked with a surprise of smoked sea salt. Then try your own hand at making the sweet stuff and leave with first-hand knowledge on how fresh flavor combinations make for candy nostalgia.

Hog Tied *with Adam Sappington and Camas Davis*

Hands On Class

1:00PM - 4:00PM | Le Cordon Bleu

Tickets: \$125

All-inclusive. 21+ only.

Learn the lost art of home butchery from French and American-trained Camas Davis, founder and owner of the Portland Meat Collective and self-taught expert in whole animal butchery, Adam Sappington. Get to the meat of the matter: learn to split whole sides of pork into primals using the techniques of seam butchery, and then learn how to cut those primals into subprimals like ribs, tenderloins, hams, chops, and coppas. Participants will learn how to cook and cure every single part of the animal, and at the end of this very hands-on class, gather together to sample locally-made charcuterie and wine.

Tastes Great. Less Filling.

Tasting Panel

2:30PM - 3:30PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

Make Lager. Not war. In the battle for craft brew supremacy, the Pacific Northwest first came to fight with hop-heavy IPAs and stouts strong enough to put hair on your chest. And while we're not about to abandon our sudsy heritage, lighter style brews are all the rage. Come taste the best new lagers, Kolsch, Hefeweizens and more as we explore the lighter side of beer with some of our favorite brewers and beer geeks.

Soda Jerk: Artisanal Soda Making *with Ross Hunsinger*

Hands On Class

3:00PM - 4:30PM | Le Cordon Bleu

Tickets: \$65

All-inclusive. 21+ only.

Restaurants are crafting sodas using house-made fruit syrups and infusions, the craft beer movement is spawning its own entourage of artful soda pop, and thanks to the SodaStream and other contraptions, making DIY cola in your own kitchen is now a cinch. From spruce cola, to birch root beer, to ginger beer, Ross Hunsinger of Atlas Sodaworks wants to take your skills to the next level and demystify the flavors and process, and we promise the results will be sparkling! Get in on one of the hottest beverage trends of 2014.

Get Lei'd: It's Tiki Time!

Tasting Panel

4:15PM - 5:15PM | Portland Art Museum: Evans H. Roberts Sculpture Mall

Tickets: \$55

All-inclusive. Price covers food and drink. 21+ only.

Tiki is not dead. In fact, it's back and better than ever! Join Portland's own King Kamehameha Blair Reynolds of Hale Pele and San Francisco's Jungle Bird Martin Cate of Smuggler's Cove on a journey to the islands. Get ready to 'rum'ble.

Oregonian Media Group High Comfort at *The Nines*

Main Event

6:00PM - 9:00PM | The Nines

Tickets: \$175

All-inclusive. Price covers food and drink. 21+ only.

Feast Portland doubles down again this year, with more than 20 chefs pushing comfort food out of its comfort zone at High Comfort. Put on your cuff links and high heels ladies and gents, cuz we're headed to The Nines Hotel for the most decadent culinary event around. Oregon's top winemakers will personally keep your glass full and you'll be fed silly by the nation's top culinary talent from Portland to NYC and everywhere in between. Don't plan anything early the next day!

Pop Stars *with Elk Cove Vineyards and Ponzi Vineyards*

Dinner Series

7:00PM | KitchenCru Culinary PrepSpace

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only.

Pop-up dinners and restaurants are the culmination of inventive culinary themes and vanguard chefs, so we've gathered together our favorite "pop stars" including Sarah Simmons (City Grit, NYC) along with local pop heroes Katy Millard (Coquine, Portland) and Will Preisch and Joel Stocks (Holdfast Dining, Portland) in one kitchen for one night to create what is sure to be a once-in-a-lifetime meal.

Chris Cosentino and Kyo Koo at *Bluehour* presented by Rewards Network

Dinner Series

7:00PM | Bluehour

Tickets: \$150

All-inclusive. Price covers food, drink and gratuity. 21+ only. Tickets are available exclusively to Rewards Network members from August 21-September 4, 2014.

Feast Portland is teaming up with Rewards Network and top West Coast culinary talent for a once-in-a-lifetime dining experience at a landmark Portland restaurant. San Francisco master chef, charcuterie ace and 2012 Top Chef Masters winner Chris Cosentino joins Portland's Kyo Koo at Bruce Carey's flagship Pearl District restaurant Bluehour. Cosentino is America's most renowned master of offal cookery and a frequent food television contributor. Koo honed his skills in California, Seattle and in Basque Country's lauded Mugaritz before heading up the kitchen at Bluehour. Anne Amie Vineyards, Chehalem and J.K. Carriere will pair stunning wines with the dinner.

SUNDAY, SEPTEMBER 21TH

Juicy Juice *with Portland Juice Company*

Hands On Class

11:00AM - 12:30PM | Le Cordon Bleu

Tickets: \$65

All-inclusive. 21+ only.

Juicing is no longer just for obsessed triathletes and January body cleansers—it's for anyone who wants to experience the thrill of pure flavor. But home juicing can be daunting, and that's why Liz Nolan and her team from the Portland Juice Company want to help. They'll explain the ins and outs fresh pressed juice and how to create winning combinations ideal for both gastronome and health nut.

Pie-landia with Pacific Pie Co.

Hands On Class

11:00AM - 12:30PM | Le Cordon Bleu

Tickets: \$65

All-inclusive. 21+ only.

Portland is a cradle for comfort food, and great pie is no exception to this rule. If you're a pie perfectionist, it's time you experienced the savory, Australian-inspired pasties from the husband and wife team behind one of Portland's premier pie shops, Pacific Pie Company. Sarah Curtis-Fawley will teach participants how to make perfect butter pastry, and native Australian Chris Powell will reveal some insider tips for delicious pasties, including Down Under favorites Veg & Cheese and Spinach & Feta. The class will include hands on cooking participation, demonstrations of pie-making techniques, lunch, and wine.

Tillamook Brunch Village

Main Event

11:00AM - 2:00PM | Pioneer Courthouse Square

Tickets: \$75

All-inclusive. Price covers food, drink, and gratuity. 21+ only.

We've gathered the best of the brunch for Feast Portland's newest event, Tillamook Brunch Village. If you've ever found yourself waiting in line outside of that must-get-into brunch place, if you're a baron of Bloody Mary's, a sultan of scrambled eggs, then pull up a chair and join us for the best boozy brunch ever. Chefs from Portland and around the country will build their "towns" of bacon, eggs, pastries, and everything else that makes brunch our favorite meal of the day. Pile your plate up high, relax and take in the Feast Portland Brunch Brawl from the KitchenAid Main Stage! Ever wondered how to cure your hangover? During the Feast Portland Brunch Brawl aka the "I Woke Up Like This" Cocktail Competition, we'll answer that with Feast's first ever brunch-themed cocktail competition. Cheer for your neighborhood's best bartender while sipping away your headache. Joining us will be our fierce competitors: Jeff Seymour, Interurban; Mindy Kucan, Hale Pele; Emily Mistell, Rum Club; Beckaly Franks, Clyde Common; Tyler Stevens, Teardrop; Alex Negranza, An Evening With, LLC. And our expert judges: Ryan Magarian, Easy Company; Kathleen Squires, Zagat; Katie Burnett, Imbibe.

Who Spiked the Punch? Large Format Cocktails *with Jeffrey Morgenthaler*

Hands On Class

1:00PM - 2:30PM | Le Cordon Bleu

Tickets: \$65

All-inclusive. 21+ only.

Small cocktail gatherings are nice, but how do you refresh the masses? Portland's Bartender-in-Chief Jeffrey Morgenthaler who will show you how to scale up your favorite single-serving cocktail recipes to quench an army of friends and guests. Put down that jigger, break out the jug, and learn the quality of quantity with Morgenthaler's rules on punch, margaritas, and other delights. Your title of ultimate host is guaranteed.

A Shucking Good Time *with Hama Hama Oyster Company*

Hands On Class

1:00PM - 2:30PM | Le Cordon Bleu

Tickets: \$65

Oyster shucking is an essential life-skill of Pacific Northwest culture, and the Hama Hama team from Puget Sound wants to make you a mother shucking pro. Designed to demystify the humble oyster by exploring how growing method, location, and species influence shape, seasonality, shuckability, and flavor this class will teach you how to shuck like you've spent your life on the docks. Once you've gotten your hands dirty, you'll taste four different kinds of oysters, served with a variety of condiments. To round out the class, Randy Goodman from Bar Avignon will pair each oyster with a delicious Oregon wine.

Girls! Girls! Girls! *with Elizabeth Chambers Cellar and Domaine Serene*

Dinner Series

7:00PM | KitchenCru Culinary PrepSpace

Tickets: \$175

All-inclusive. Price covers food, drink, and gratuity. 21+ only.

Those who claim that men monopolize the culinary world simply haven't been paying attention for the past decade. Be schooled by bad-ass lady chefs Kuniko Yagi (Hinoki and the Bird, Los Angeles), Christina Tosi (Momofuku Milk Bar, NYC), Naomi Pomeroy (Beast, Portland), and Johanna Ware (Smallwares, Portland) as they 'lean in' and show you why women are leading the culinary conversation more than ever.

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AND VENUE INFORMATION, VISIT*

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