

## **ICCA Atlanta Culinary Immersion, March 19 & 20**

Hotel: Loews Midtown

Location: Atlanta, GA

RSVP: [iccamember@earthlink.net](mailto:iccamember@earthlink.net)



The ICCA Culinary Immersions have become one of the most popular educational events of the year with the exception of the ICCA Annual Summit. ICCA Culinary Immersions happen only two times a year and the event is free for ICCA members and potential members. All you need to do is provide your transportation to Atlanta; all airport transfers, rooms, and meals are paid for by the ICCA. Here is the exciting agenda we have created for this event:

### **Wednesday, March 19<sup>th</sup>**



#### **8:30 – 10:30 – Georgia Department of Agriculture**

Kick off the day with a Chef inspired demo and tasting featuring “Georgia Grown” meats, produce, grains and veggies. Gary Black, the Commissioner of Agriculture will introduce us to the local farmers while you learn about their featured ingredients. Farmers representing the state’s Vidalia Onions, blueberries, peanuts and famous Georgia Peaches will be present to discuss their unique offerings that are known around the globe.



#### **11:00 – 12:30 – no. 246, Chef Drew Belline**

As the executive chef/partner of No. 246, he has created a menu of Italian-inspired cuisine that is composed of local, farm fresh ingredients that feature simple wood-fired cooking techniques.



“Culinary trends in the Southeast have been very meat-centric, but we’re trying to make the food at No. 246 more about vegetables and dishes that guests can eat every day,” Drew says. “The menu will be driven by what local producers have to offer.”

This roundtable discussion with Chef Belline, who worked with Tom Colicchio and Charlie Palmer in New York before landing back in his hometown Atlanta, and eventually joining Ford Fry at No. 246, will share his unique take on today’s Southern Cuisine.

ICCA members will then be treated to lunch featuring his creations.



**... Off to Chick-fil-A**



### 1:00- 4:00 - Chick-fil-A Headquarters

With 45 consecutive years of positive sales growth, Chick-fil-A has set itself apart by pioneering innovations and delicious products— now you can see where it all happens. This tour includes being one of the first groups to tour the new test kitchen and the HATCH- where ideas are born, then made. The Hatch is a place to inspire ideas and fuel the creative process. The 80,000 square

foot space serves as an informal destination for meeting, ideating, prototyping and training.

What started in 1946, when Truett Cathy opened his first restaurant, Dwarf Grill, in Hapeville, Georgia, Chick-fil-A has steadily grown to become the second largest quick-service chicken restaurant chain in the United States. They now have over 1,700 locations in 39 states and Washington, D.C. In 2012, annual sales were over \$4.6 billion. Chick-fil-A is still privately held and family owned.



### 5:00 – Storico Fresco Pasta, Demo & Tasting

Storico Fresco is a handmade pasta company based in Atlanta. Inspired by the unique food traditions of Old Italy, founder Mike Patrick toured the remote regions of Italy searching for the lost recipes from Nonnas, chefs and pasta artisans. He carefully recreates nearly forgotten pasta recipes with farm-fresh ingredients, a dedication to authenticity, and a full measure of passion. All of their pastas are handmade with ingredients that are either locally sourced or brought directly from Italy; and their organic Georgia farms grow natural herbs and fresh produce using seeds harvested straight from the Italian countryside. For a look at his unique pastas go to: <http://www.storicofresco.com/our-pastas.php>



### 8:00 – KR Steakbar

"The steak will steal your belly, the pasta your heart, but it's the "other" that will steal your soul," Jenny Turknett, *Atlanta Journal Constitution*.

An intimate neighborhood restaurant and bar created by chef Kevin Rathbun nestled in Buckhead. Rathbun gained fame with his win on both Chopped and Iron Chef America. The menu consists of small plates of steak and Italian fare in a unique setting in this upscale Atlanta neighborhood. Rathbun has several successful concepts in the Atlanta area and this is his newest addition.



**Thursday, March 20<sup>th</sup>**

**8:00-9:45- 180° Kitchen at the City of Refuge**

City of Refuge mission is to bring strength, hope and light to Atlanta's last, lost and least. Chef Robert Owens runs a fully operational cooking, dining and culinary educational facility as well as the Peoples Food Truck.

The Culinary Certification training program moves students from enthusiastic novices to a practical working level in 12 weeks. Most of the food created is served to charities including Feed My Lambs, Ground Zero After School and the homeless two days a week.



**10:30-12:30 Kennesaw State University**

Explore the integration of culinary, food service and hospitality management with an emphasis on Equity, Environment and Economics. Kennesaw's award winning Culinary Sustainability and Hospitality Management program address both "sustainability on the plate" and "sustainability beyond the plate," particularly in terms of water, waste, and energy efficiencies.

**1:00 – Local Three Kitchen & Bar**

Owners Chef Chris Hall, Chef Todd Mussman and Business Dude Ryan Turner are the three locals. Their restaurant Local Three represents a shared philosophy on food, drink, hospitality and how to do business. That philosophy is straightforward: People Matter Most, Local Is Priority, Seasonal Makes Sense, Authenticity Rules, Quality Governs, Delicious Trumps, Pretense Stinks, Comfort Feels Good, Appreciation Tastes Better, and Prudence Sustains It All.

**2:30- 4:00 – Coca-Cola**

Coke and Atlanta go hand in hand. Join us as we visit KO, Coke's Collaboration Center and their adjacent secret customer testing and support center. We'll sample refreshing beverages and enjoy a few treats as you learn new ways to innovate through vendor partnerships. This program will also showcase the latest trends in non-alcoholic beverages, plus a separate in-depth program on the premium creative cocktail craze.



**... Now get ready for our evening feast or feasts!**

#### 4:30 – Tour & Tasting with Anne Quatrano, Star Provisions & Bacchanalia



A longtime proponent of sustainability, Quatrano prides herself in using locally grown seasonal and organic produce, much of which is from her own organic gardens. Together with her husband and partner Clifford Harrison, she now operates six of Atlanta's most celebrated restaurants—Bacchanalia, Floataway Café, Star Provisions, Provisions To-Go, Quinones at Bacchanalia, and Abattoir. This success has garnered her with a myriad of awards including *Food & Wines* Best New Chef, Discovery Chefs of the Year from James Beard Foundation, 2007 Rising Star Chef Mentor, and awarded Zagat Guides top 10 Restaurants every year since 1996. Add this to the recently launched - immediately successful - Sunday Supper South, and you've got a girl from New England eagerly feeding her Southern roots.

#### 8:30 – Gunshow

Chef Kevin Gillespie, Top Chef Finalist and Fan Favorite in season six, Semi-finalist for James Beard Award Rising Star Chef of the Year three years in a row, plus Finalist for his Cookbook "Fire in my Belly", and voted Best Local Chef by the *Georgia Voice*.



Gillespie's restaurant, Gunshow, offers a bold, new take on the traditional dining experience. Inspired by Brazilian churrascaria-style dining combined with Chinese dim sum, Gillespie merges the two for a decidedly fun and delicious result. Dishes are presented on rolling carts and trays to diners at their tables where they can then choose what to order.

Along with an innovative dining experience, the restaurant's design is also unique. With few walls and a highly visible kitchen, Gillespie and the talented team at ai3, Inc. have created a sense of transparency throughout Gunshow.

#### Night Cap – Empire State South

Wrapping up the day with a cocktail at notable Empire State South one block from the hotel. Hugh Acheson is the chef/partner of Empire State South. Acheson is a four-time James Beard Foundation nominee, Top Chef Master's competitor, Top Chef Judge, James Beard Best Chef Southeast, Food & Wine Best Chef and chef/partner of the lauded Five & Ten and The National in Athens, GA. He and Wine Director Steven Grubbs have worked to create a unique, Southern inspired cocktail menu sure to please that changes seasonally.



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