

ICCA Kansas City Culinary Immersion, October 3 & 4

Hotel: The Raphael, Marriott Autograph Collection

Location: Kansas City, MO

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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 Kansas City; all airport transfers, rooms, and meals are paid for by the ICCA. Here is the exciting agenda we have created for this event:

Wednesday, October 1st

7:00 PM – Dinner at The Rieger Hotel Grill & Exchange, Nightcap at Manifesto

The Rieger Hotel opened in 1915, the three-story brick building has a long, rich history. In 2010 The Rieger Hotel Grill & Exchange brought back its classic name and identity. It's our goal to honor the history of the Rieger name while adding a new and lasting landmark restaurant to Kansas City's culinary landscape. We believe that Kansas City is in a prime position to develop a cuisine that speaks to its people, celebrates the bounty of our region, and can be unique and special. The food at the Rieger Hotel seeks to move in this direction. The menu is approachable, rustic, soulful and delicious.

Kansas City's very own speakeasy, Manifesto is a small 48 seat cocktail bar that takes a labor-intensive approach to making drinks with only the finest spirits and freshest, seasonal ingredients.

Thursday, October 2nd

7:30 – 8:30 – Breakfast Presentation by Fleishman Hillard on Social & Digital Media

9:30 – 12:00 – Green Dirt Farm, Farm Tour & Chef's Table Lunch with Chef Ted Habiger

Owner/Cheese Maker Sarah Hoffmann and Owner/Farmer Jacqueline Smith share a commitment to bring the best farmstead sheep's milk cheeses, yogurt and 100% grass-fed lamb to market. Set in the bluffs above the Missouri River Valley, the terrain of the farm is steep and rolling with beautiful views of the surrounding countryside. On this tour you will learn our approach to being a "green" farm and Animal Welfare Approved. You will also get to sample our award winning cheeses and yogurt produced on premises followed by a farm inspired lunch in our beautiful barn by local favorite, Chef Ted Habiger.



1:00 – 3:00 – Boulevard Brewing Tour & Beer Pairing/Tasting with Chef Celina Tio

Boulevard Brewing Company has grown to be the largest specialty brewer in the Midwest, with full or partial distribution currently in 25 states. Since 1989 our brewery has remained dedicated to the craft of producing fresh, flavorful beers using traditional ingredients and the best of both old and new brewing techniques.



Chef Celina Tio has been at the helm of many popular restaurants, most notably The American for a seven year stretch. She has since gone on to open her own restaurant, Julian, and others in Kansas City. She has competed on both Top Chef Masters and The Next Iron Chef.

3:30 – 5:30 – Roundtable with Chris Lilly of Big Bob Gibson's

The name Chris Lilly and Barbecue Competitions are almost synonymous. On the competition circuit there has been no pitmaster with more success include Grand Champion of the American Royal Invitational. Lilly is a three time Memphis in May Grand Champion and seven time winner of the Pork category at Memphis in May plus numerous others. Lilly also has an award winning line of BBQ Sauces and spice rubs that are found in retailers throughout the country. In 2009 Lilly wrote his first cookbook, The Big Bob Gibson BBQ Book – one of the best BBQ cookbooks to come out in recent memory. He will share his wisdom and share the latest trends in barbecue with our group.

6:00 – 7:30 – Christopher Elbow Artisanal Chocolates

In France, Christopher became mesmerized with pâtissiers hand-crafting pastries and chocolates using traditional methods while incorporating their own unique features. The self-taught Elbow went on to apprentice and work with many high level chefs around the country until the pastry chef position at The American Restaurant in Kansas City launched his venture into artisanal chocolates in 2003. Go behind the scenes and learn about his rigorous process of creating artisanal chocolates and about Glace, his newest venture into fresh, hand-made artisanal ice creams.

7:45 – 9:00 – The American Restaurant

Executive Chef Michael Corvino joins The American with over a decade of five-star hospitality experience and a passion for taking diners on a culinary journey have contributed to the development of his signature, flavorful cuisine. "Chef Corvino is a vibrant young chef whose focus of giving guests a luxury product, a modern-elegance style of dining makes him a perfect fit for our restaurant. His culinary vision and unique perspective will bring a new level of luxury to every dining experience," says Jamie Jamison, General Manager. "As is our almost 40 year tradition at The American, we are excited to add a new outlook to the culinary landscape of Kansas City."



Friday, October 3rd

7:45 – 8:45 – Breakfast Presentation by Kansas City BBQ Society @ The Raphael

THE KANSAS CITY BARBEQUE SOCIETY (KCBS), a nonprofit organization dedicated to promoting and enjoying barbeque, is the world's largest organization of barbeque and grilling enthusiasts with over 15,000 members worldwide. KCBS sanctions over 400 barbeque contests coast-to-coast throughout America. Learn more about their mission to educate and promote America's Favorite Food, Barbecue.

9:00 – 10:30 – The Roasterie, Coffee Tasting & Tour

At The Roasterie, we source the world’s best coffee beans and air-roast them to the perfect temperatures to unlock the most exquisite flavor profile each coffee has to offer. We'll have a cupping portion where all participants can participate and learn how to cup. One of our top baristas (also the US Latte Art Champion, Simeon Bricker) will give a Signature Beverage presentation in the same style as if he were in competition. And of course a tour of our roasting facility! Learn about coffee farming, production, air-roasting and cupping. Join us, and let the adventure begin.

10:45 -11:15 – Oklahoma Joe’s Tasting

In Kansas City, where barbecue is a way of life, it is understood that smoke has mystical properties. Smoke has the power to transform the ordinary into the extraordinary. It can transform the least desirable cuts of meat into the most delectable. It can even transform a neighborhood corner gas station into one of the most popular restaurants on the planet.

Oklahoma Joe’s has also been featured on local and national television programs, including Anthony Bourdain’s “A Cook’s Tour” and “No Reservations”, the Travel Channel’s “Man vs. Food”, among many others. In 2009, Anthony Bourdain named Oklahoma Joe’s as one of “Thirteen Places to Eat Before You Die” in an article for Men’s Health magazine. Oklahoma Joe’s Kansas City Bar-B-Que has been the Zagat #1 Rated barbecue restaurant in Kansas City every year since 2004.



12:00 – 2:30 – Kansas City Sausage Company Tour, Custom Sausage Blending & Lunch

Our facility is the newest, most modern and unarguably best designed sausage facility in the United States. The plant is designed for optimum efficiency and to meet the ever continuous, changing, and challenging food safety protocols for the coming generation. We are committed to partnering with our retailer and marketing partners to keep only the freshest product in front of your customers. Join us for a behind the scenes tour and be ready to create your own sausage from start to finish! Then we will have a sausage tasting and lunch with the products you’ve created.

4 – until- American Royal Reception



The American Royal Barbecue is an opening event of the historic American Royal and the season finale for the competitive barbecue circuit. Spreading over 25 acres in Kansas City’s Stockyards District, and with over 550 teams competing in four meat categories, The Royal is the largest barbecue contest in the world. Combine this with a barbecue-related trade expo, this four-day food festival is truly the World Series of Barbecue®!

We will tour the grounds and meet the popular competitors as well as have a “round-table” with critically acclaimed author and food critic, Simon Majumdar and Chris Lilly of Big Bob Gibson’s BBQ, last year’s World BBQ Champion!