

ICCA Boston Culinary Immersion, September 10th & 11th

Hotel: Westin Copley Place

Location: Boston, MA

RSVP: andrea@iccachefs.com



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 Boston to the host hotel; all rooms, meals and group transportation are paid for by the ICCA Sponsors. Here is the exciting agenda we have created for this event:

Wednesday, September 9th

7:00pm – til'

Row 34

383 Congress St, Boston, MA 02210, (617) 553-5900

Join us for dinner to kick-off the festivities of the next 48 hours! A self-proclaimed “working man’s oyster bar”, Row 34 has put a modern spin on the classic New England oyster bar. He works closely with Island Creek Oysters, a farm founded in 1992 in nearby Duxbury which we will visit tomorrow morning! This evening is very informal so feel free to join us if you are arriving later.

Thursday, September 10th

Our host for the day will be Barton Seaver, Chef, Author, and Director of the Healthy and Sustainable Food Program at the Center for Health and the Global Environment, Harvard T.H. Chan School of Public Health. His work here highlights the important connection between environmental resiliency and human health while ensuring the profitability of food producers.

7:00 – 8:00 am

**Breakfast at the Westin Copley Place, with Guest Speaker Eric Rimm, ScD
Empire meeting room on 7th Floor**

Eric Rimm, ScD, is a Professor of Epidemiology and Nutrition and the Director of the Program in Cardiovascular Epidemiology at the Harvard School of Public Health and also a Professor of Medicine at the Harvard Medical School. His research group has specific interests both in the study of modifiable lifestyle choices (e.g. diet and physical activity) in relation to cardiovascular disease as well as the translation of these findings into public health interventions that are effective for schoolchildren, adults and the food insecure.

8:15 – 9:15 am

Travel to Island Creek Oyster Farm

9:30 – 1:00 pm

Island Creek Oyster Farm Tour Hosted by Jeremy Sewall & Barton Seaver



Imagine a morning on Duxbury Bay aboard one of their oyster skiffs with oyster expert and Chef Owner Jeremy Sewall as your guide. Upwellers. The nursery. The Back River. Harvesting. Processing. And finally, a lunch of locally sourced products prepared by Chef Jeremy and Chef Barton to cap off your adventure.

2:30 – 3:30 pm

Harpoon Brewery

Harpoon was started in 1986 by Dan Kenary, Rich Doyle, and George Ligeti and was the first brewery in Massachusetts to brew and distribute in 25 years. Traveling through Europe and experiencing the rich traditions of European brewing and beer drinking enhanced their love of beer and opened their eyes to the rich beer culture they wanted back home. In 2012 they were awarded the Boston Green Business Award for their sustainability efforts.

4:00 – 5:45 pm

Blue Dragon Tasting with Partner and Executive Chef Tom Woods

Blue Dragon is an Asian gastro pub created by renowned Boston Chef Ming Tsai in partnership with long-time Chef de Cuisine of Blue Ginger. The tapas-style menu features Ming's East-West approach but now takes a twist on traditional pub favorites. Here we will have a tasting and a roundtable discussion with Chef Tom.



6:00 – 8:00 pm

Myers + Chang

A kitchen romance linked together Chef Joanne Chang and seasoned restaurant veteran Christopher Myers. They set out together to create a place to feature Joanne's favorite foods in a stylish setting with great service by Christopher. Thus was born Myers + Chang, an indie diner setting offering Chef/Owner Joanne Chang and Executive Chef Karen Akunowicz's very personal interpretation of Chinese, Taiwanese, Thai, and Vietnamese specialties. Myers+Chang is all about fresh product, exotic herbs, and redolent spices.

8:30 pm – 'til

Oleana by Chef Ana Sortun

With a degree from La Varenne Ecole de Cuisine in Paris, Ana Sortun opened Moncef Medeb's Aigo Bistro in Concord, MA cooking what most people think is typical Mediterranean food. While working at Casablanca, Sortun took an opportunity to study in Turkey. She learned that in the Mediterranean, spice is used to create richness, depth and flavor without heaviness. She also experienced the mezze style of eating, which is to have many tastes of mostly vegetable-based dishes before reaching a protein course. Upon her return to Boston, she wanted to fuse her newfound love of Eastern Mediterranean spices with her passion for using only the best ingredients. The result of this union was Oleana, which opened in Cambridge in 2001. A mere four years later, Sortun won the prestigious James Beard Award Best Chef Northeast.

Friday, September 11th

7:00 – 8:00 am

Breakfast at Flour Bakery

Meet in the lobby at 7am for a short walk over to the much buzzed about Flour Bakery by Joanne Chang. Joanne left the world of management consulting and chased down a dream of opening a bakery. After several stints in pastry kitchens in Boston and New York, Joanne opened Flour which now has four locations. Flour has received numerous awards and garnered much attention, especially for her infamous Sticky Buns and Raisin Brioche.

8:15 – 9:00 pm

Red's Best

Red's Best was born from the mind of Jared Auerbach, a young fisherman from Boston who cut his teeth fishing on commercial vessels in Alaska and Cape Cod, MA. Jared learned from the generations of fishermen there and across America, and he set out to create a brand for each and every fisherman that represents the pride of the profession using technology and sustainable practices.

9:30 – 10:30 am

Island Creek Oyster Bar, Workshop by Chef Jeremy Sewall

Owners Jeremy Sewall and Skip Bennett bring a special twist to the trend of farm-to-table restaurants: the small farms carefully listed next to each dish on the menu specialize in aquaculture. Jeremy will share insights into underutilized species and a tasting of the seafood items we procure from Red's Best.

11:00 – 12:00 pm

New England Charcuterie, Chef Joshua Smith

Owner and Executive Chef Joshua Smith has more than 15 years of experience creating and curing charcuterie. His love of the process and the finished product is infused into each creation, from the slow-cured salted sliced meats to the hand-crafted sausages and creative pates and spreads. He combines Old World styles and traditions while incorporating unexpected New World flavors into his daily offerings. New England Charcuterie services numerous high-end restaurant accounts throughout the Boston area as well as sells directly to the public. Smith was recently named as a Rising Star Chef 2015 in Boston in the artisanal category.

12:30 - 1:45 pm

Boston Public Market

Farmers, fishermen, and food producers from Massachusetts and throughout New England offer the public an indoor, year-round source of fresh, local food and an opportunity to taste, buy, and understand what the region has to offer. The Boston Public Market is the only locally sourced market of its kind in the United States. Everything sold at the Market is produced or originates in New England. The Market is a 501c3 association and civic resource, educating the public about food sources, nutrition, and preparation.

2:15 – 4:00pm

Toro Tasting and Roundtable with Chef Partner Jamie Bissonnette

In 2014, Bissonnette was named Best Chef Northeast by the James Beard Foundation. Bissonnette is a champion of nose-to-tail cuisine and is well-known locally and nationally for his exceptional charcuterie and passionate dedication to supporting local, sustainable purveyors. In a partnership with Chef Ken Oringer, Bissonnette is chef and co-owner of Coppa and Toro in Boston, and Toro in New York City, Bissonnette continues to helm the kitchens of his award-winning restaurants, and can be found nightly overseeing his menus of innovative small plates and nose to tail cooking.



4:30 – 5:30 pm

Break at Westin

6:00 pm – 'til

Dinner at Nebo

In June of 2005, inspired by their mother's and grandmother's classic Italian recipes as well as their travels through Italy, Chef/Owners Carla Pallotta & Christine Pallotta decided to open Nebo Cucina & Enoteca in their childhood neighborhood of Boston's North End. The menu boasts house-made pastas, breads, and pizza and offers an extensive gluten-free menu.



After Dinner Cocktails to Follow