

ICCA Washington DC Culinary Immersion, April 14th & 15th

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The ICCA Culinary Immersions are intense educational programs designed for the nation's leading menu developers. We select the hottest culinary destinations and offer ICCA members an in-depth experience that includes speaking to the top chefs in the region in small and intimate roundtable discussions complete with tastings of the most popular dishes. The chefs share their secrets to success and sometimes failures that have led to future successes. We are very excited about the agenda we have created for this ICCA Culinary Immersion. Thursday will be a walking tour for the majority of the day and Friday we will be in an executive bus as we explore unique ethnic neighborhoods and flavors popular and on-trend.



Wednesday, April 13th

7:30pm – til'

Dinner for early arrivals, Rasika

Rasika showcases Tawa (griddle), Sigri (open barbeque), Tandoori, and regional Indian cuisine. Rasika has been named among the top 20 restaurants across America in Zagat's 2014 America's Top Restaurants Survey and Chef Vikram Sunderam was awarded the 2014 James Beard award for Best Chef in the Mid-Atlantic region. Join us as you arrive for a family-style tasting menu.

Thursday, April 14th

9:00 – 9:45am



Astro Doughnuts & Fried Chicken Tasting

Donut shops are making a big comeback in recent years and more creative flavors and presentations are turning these simple treats into works of culinary art. Pastry Chef Jason Gehring introduces flavors like Crème Brulee, PB&J, and Maple Bacon; but the real winner here is the Honey Butter Fried Chicken Sandwich on the yeast donut bun.

10:00 – 10:45am

RareSweets Tasting

Pastry Chef Meredith Tomason spent time perfecting her pastry technique and honing her creativity with cakes at such bakeries as Tribeca Treats and Magnolia Bakery. After a few years of learning and perfecting seasonal dessert composition at Tom Colicchio's Craft, Meredith took the helm as Pastry Chef of Craft Restaurant. Her creativity and affinity for re-invigorating American classics with a seasonal spin is what drives this concept.

11:00am – 1:00pm

Momofuku and Milk Bar Tasting & Roundtable

David Chang has made a grand entrance into Washington with the opening of Momofuku CCDC which features a menu unique to DC and of course this will include a sampling from Christina Tosi's MilkBar. Executive Chef Patrick Curran will meet with us and explain how he has been able to handle the long lines and two-hour waiting list and still live up to, or exceed, the expectations of diners.



2:00pm – 4:30pm

Zaytinya, Jaleo, & China Chilcano Tastings & Roundtables

Jose Andres has built an empire of unique restaurants delivering authentic cuisines from around the world. Zaytinya is a mezze menu of Turkish, Greek, and Lebanese cuisine; Jaleo is where Chef Andrés' past comes to life in this small plate Tapas Restaurant, and China Chilcano is an interesting mix of Peruvian based cuisine featuring influences of West Africa, China, and Japan. We will have tastings and roundtables with his chefs at all three concepts to experience the restaurants by this DC culinary icon.



5:00 – 6:30pm

Compass Rose Roundtable and Tasting



Owner Rose Previte wanted to open a restaurant to embody her favorite food experiences from her extensive travels through Europe, Asia, and South America; particularly the street foods. Chef John Paul Damato, a veteran of José Andrés' empire, joins husband-and-wife duo Rose Previte and David Greene of NPR in creating an amazingly diverse menu with both bold and subtle flavors and creative cocktails that help turn this restaurant-by-day into a fun night spot.

- Brief Recess at Hotel -

8:30pm – til'

Le Diplomate Tasting & French Wine Pairing

Stephen Starr's French bistro concept has made an impression on diners bringing a truly authentic French experience to downtown Washington, DC. Sommelier Jeffrey Barrientos will be pairing lesser known French wines with their popular dishes for us to experience. He will also create a vertical tasting to help demystify French wine labels and give you comfortability in ordering your next bottle from France.

Friday, April 15th

9:00 – 10:15am

Bread Furst

When Mark Furstenberg opened Marvelous Market in 1990, he was the first baker in Washington to offer traditional European breads. After Mark sold Marvelous Market in 1996, he went on to open The BreadLine, a bread-based restaurant that won him nominations from the James Beard Foundation as best chef in the Mid-Atlantic among other accolades. Since leaving behind his former businesses, he has helped to open Thomas Keller's Bouchon Bakery, Bien Cuit in Brooklyn, and developed the bread program for the Napa Valley campus of the Culinary Institute of America. Mark has been a featured speaker at many culinary events throughout the nation. He will share his wisdom and insight into bread trends.

10:45 – 11:15pm

Sumah's West African Tasting



A true hole-in-the-wall restaurant, Sumah and family serve up authentic West African cuisine. What the restaurant lacks in curb appeal, it is certainly made up for in the vegetable-centric and spice rich foods here. We will try these little known dishes such as Peanut Butter sauce, Krain Krain, Potato Leaves, and Okra & Tomato sauce all served over Jollof rice.

11:30am – 1:00pm

Das Ethiopian Roundtable Discussion and Tasting

Owner Sileshi Alifom hails from Ethiopia with an extensive background in hospitality. He worked for Marriott International for over 20 years and settled in DC with his last position opening a Marriott property here. Alifom frequented Das Ethiopian and he went on to purchase the restaurant and elevated the food and service to the next level. Here we will sample some of the finest Ethiopian cuisine in the city most known for African cuisine in the USA.

1:30 – 3:00pm

Maketto Tasting & Roundtable with Chef Erik Bruner-Yang

Chef Erik Bruner-Yang made waves with his ramen concept Toki Underground featuring Korean and Japanese flavors. Now he has opened Maketto, which is a journey through Cambodian and Taiwanese cooking inspired by the people and flavors of their cultures. Maketto also features a coffee shop, books, and clothing procured by Bruner-Yang; he likes to consider it a lifestyle concept embracing all the things that inspire him.



3:15 – 4:15pm

Union Market Self-Tour

Union Market answered the need of Washingtonians for fresh produce and locally procured items in a convenient location. Stroll through the shops such as Ah Love Oil to try premium grade oils or sample items at the various pop-ups and restaurant staples found here like Rappahannock Oysters. Don't forget to visit Honeycomb; here you can find rare Asian ingredients and fresh made drinking vinegars by Chef Erik Bruner-Yang.

5:00 – 7:30pm

Jack Rose Dining Saloon Cocktail Program

Jack Rose Dining Saloon houses more than 2,390 bottles of scotches, bourbons, and ryes, making it one of the largest retailers of whiskeys in the Western Hemisphere. Yes, their Website shows the updated count every day. Owner's Steve King and Collector Bill Thomas will discuss this hot category of spirits while we sample and nibble on Southern fare. That's still a nip compared to Thomas' private stash of 4,000 bottles that he stores at his Northwest D.C. home. This is true passion between partners that worked for years perfecting this concept before opening in 2011.



8:00pm – til'

Dinner at Old Ebbitt Grill followed by cocktails at Round Robin & Scotch Bar

No trip to DC would be complete without adding in some history! The Old Ebbitt Grill is the oldest saloon in DC and has been quenching Presidents, military heroes, and foreign dignitaries since 1856. Step back in time in this Victorian-era dining room with an expansive collection of antiques while sampling from their renowned oyster bar and dining on American classics.

The Round Robin is located inside the infamous Willard Hotel now under the Intercontinental flag. Since 1850, the Round Robin has served crafted cocktails to the likes of Abraham Lincoln and Mark Twain to name a few. Try the famous Mint Julep brought here by US Senator Henry Clay from Kentucky in the 1800's, his recipe is still used today; or request the Presidential Cocktail list to order former President's favorite libations.

