



**ICCA Culinary Immersion-
Santa Fe - September 14th – 17th**
Hotel: La Fonda on the Plaza – 100 E.
San Francisco, Santa Fe, NM
Contact: Kevin Ryan (407) 539-1459;
or rsvp@ICCAchefs.com

Tuesday, September 14th

ICCA Culinary Immersions are free to all members and potential members. All you need to pay is your transportation to the host hotel – all other costs are paid for by ICCA. If you arrive early enough on Wednesday to join us for dinner, we will have a casual dinner planned as the unofficial kickoff to the Fall ICCA Culinary Immersion. This meal will be at one of Santa Fe's historic gems - Rio Chama - even if you get in late, please join us!

7:00pm – 'til

Rio Chama Steakhouse

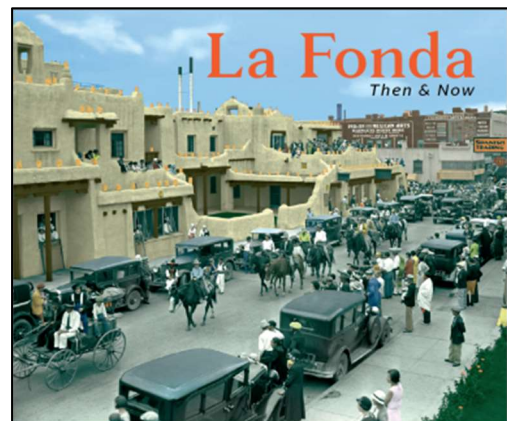
Beyond the unassuming entrance on Old Santa Fe Trail, you will find a relaxing atmosphere offering a mix of intimate dining rooms, inviting patios and one of Santa Fe's most popular bars. Rio Chama is a Santa Fe tradition that features innovative, American cuisine with New Mexican influences.

Wednesday, September 15th

9:00am – 10:30am

Historic Breakfast at La Fonda on the Plaza, a tribute to the first chain in America

La Fonda on the Plaza holds a coveted place in Santa Fe history, a component in a rich tapestry of hospitality that predates American independence. City records indicate that La Fonda sits on the site of the town's first inn, established when the city was founded by Spaniards in 1607. More important is the fact that this hotel became the flagship of the Fred Harvey Hotel and Restaurant Chain, the first in America founded in 1876.



10:45am – 11:45am

Roundtable talk and Tasting with Award Winning Chef John Rivera Sedlar

Chef John Sedlar whose career has included critically acclaimed Los Angeles restaurants, a groundbreaking cookbook that fused traditional Southwestern cuisine with classic French technique and a quest to introduce the flavors of his childhood home to the rest of the world helped him become known as *Gourmet* magazine dubbed him the “Father of Modern Southwest Cuisine,” His multifaceted culinary career reached the pinnacle of success at his Santa Fe restaurant, which he opened in 2015 and named it for his grandmother Eloisa. Sedlar is newly retired from restaurants, but he isn’t slowing down. He has a host of ambitious projects ahead, from state dinners and new cookbooks to researching New Mexico’s earliest food origins and refining our definition of its most classic cuisine.

Noon - 1:30pm

Lunch and Cocktail Demonstration with Owner Quinn Stephenson @ Coyote Cafe

Becoming a full-time bartender at 21, award-winning mixologist Quinn was quickly promoted to bar manager, then to general manager of Mark Miller’s Coyote Cafe in 2003. Along with executive chef Eduardo Rodriguez they share several awards and accolades including: Open Table’s and Time Magazine’s Top 100 Restaurant in the Country, Mobil Four Star Diamond Award, Trip Advisor’s #1 Restaurant in Santa Fe County, USA Today’s Top 10 New Restaurant in the Country.



1:45pm – 2:30pm

Talk & Tasting at Fire & Hops

Chef/Owner Joel Coleman and partner Josh Jones had long recognized the need for a gastropub and neighborhood eatery in Santa Fe serving high quality food and superb beverages. Their shared vision became Fire and Hops, named as a nod to the two integral elements of such a place – exceptional dining and delicious brew in a casual venue. Their concept includes solid sustainable practices, supporting local farmers and ranchers, and building an environment that supports the entire Santa Fe community.

2:30pm – 3:30pm

Tour & Tasting at Chili Line Brewing Featuring German Influenced Smoked Beers

Brewmaster & Zymurgist Alexander Pertusini has been making beer for 11 years, but when he took a trip to Bamberg, Germany, the birthplace of smoked beers, he found his inspiration. His style of beer incorporates malts that have been dried over a wood fire, imparting earthy aromas in the

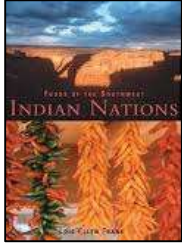


process, and Pertusini still sources his malts from Bamberg. We will try the Gotlandsdricka, a traditional smoked German beer flavored with juniper berries, which gives it an almost gin-like edge. Chili Line is located right next door to his father Lino Pertusini's Pizzeria and Trattoria da Lino. We are compelled to get thin-crust pizzas brought over to the brewery for a very special pairing with this woody-smoked libation.

3:30pm – 5:00pm

Native American Demonstration with Lois Ellen Frank @ Santa Fe School of Cooking

Lois Ellen Frank is an American food historian, cookbook author, photographer, chef, culinary anthropologist, and educator. She won a 2003 James Beard Foundation Award for her cookbook *Foods of the Southwest Indian Nations*, the first cookbook of Native American cuisine so honored. The Santa Fe, New Mexico based chef is from the Kiowa Nation on her mother's side and Sephardic on her father's side. Lois has spent over 25 years documenting foods and life ways of Native American tribes from the Southwest.



7:00pm – 'til

Dinner at Restaurant Martín

Restaurant Martín is the embodiment of a 20-year dream to create the perfect balance of a refined and comfortable dining experience. This CIA grad and native of Guadalajara, Mexico grew up in Santa Fe starting in the restaurant business as a 17-year-old dishwasher. After years rising up in the industry, Chef Martin Rios, and his wife, Jennifer, envisioned a certain ambiance where people from the community as well as Santa Fe's many visitors could enjoy Chef Rios' award-winning progressive American cuisine. The awards are way too many to list, but this gives you an idea: Finalist in 2015, 2017 and 2018 for the James Beard "Best Chef of the Southwest" Award and Semi-finalist for the 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018 James Beard "Best Chef of the Southwest" Award – 'nuff said!



Thursday, September 16th

9:00am – 10:30am

Dos Breakfasts @ Plaza Café and Tia Sophia's Restaurant

Breakfast burritos, huevos ranchero, flakey sopapillas and famous New Mexico chili - yes both red and green define breakfast in Santa Fe. Rumer has it that Tia Sophia waitress Martha Rotuno famously coined the phrase "Christmas" to mean both red and green chili back in the eighties. How can we not choose this restaurant as our breakfast choice - but then we tasted the most amazing chilis at The Plaza Café, Santa Fe's oldest restaurant since 1905. In 1947, Dan

Razatos, a Greek immigrant with an American dream, took over the Plaza Cafe and his family has been feeding Santa Fe ever since. We will split our time with these two institutions for an awesome beginning of the ICCA Culinary Immersion day two.

10:30am – 11:45am

Tapestry of Traditions Tasting at Restaurant ELOISA

According to founding chef of ELOISA, John Sedlar, historically Santa Fe cocina and the restaurant's influences come from the Native Puebloan people, including Chaco Canyon, Cochiti, Hopi, Zuni and from Spanish Colonial explorers and Anglo-Western trailblazers. It all comes together in a tapestry of traditions and flavors woven to create the Southwest kitchen of ELOISA Restaurant. After the retirement of Chef Sedlar, the ELOISA kitchen is now run by chef Mario Mendoza-Martinez, a Geronimo and Luminaria alumnus who has been at Eloisa since 2017 under Sedlar's mentorship and with Rick Pedram, director of food and beverage operations at the Drury. The restaurant continues to adhere to Sedlar's modern Southwest philosophy and approach which you will learn during our tasting.

Noon – 1:30pm

Lunch at Anasazi Restaurant

Anasazi restaurant is inspired by Santa Fe's rich culture and culinary history, fusing old world techniques with modern innovative recipes and thoughtful menu creation. Executive Chef, Peter O'Brien's menus embrace the Inn's Southwestern and Native heritage consistently changing and adapting to reflect the freshest, most seasonal ingredients. The Anasazi Restaurant celebrates the creative spirit of Santa Fe, offering guests a comfortable dining experience with sophisticated but approachable dishes. USA Today 10 best 2019: The Anasazi Restaurant and Bar at the Inn of the Anasazi is one of the most romantic dining rooms in Santa Fe. Décor is Santa Fe style with American Indian accents. The Anasazi restaurant partners with local farms and purveyors that provide guests with fresh, seasonal produce throughout the year.



1:45pm – 3:00pm

Meet the chef who Beat Bobby Flay @ Raaga-GO; Gourmet Indian Cuisine

Chef Paddy Rawal, a native of Mumbai who moved to the U.S. in 2001, has been in the restaurant business for nearly three decades. He opened Raaga in Santa Fe in 2011. It received positive reviews in local publications and online sites before the chef gaining fame by Beating Bobby Flay on the wildly known Food Network Show. In 2014, Rawal released his first cookbook, The Raaga Cookbook: Modern Indian Cuisine. A year later, he



produced another, Curry, Korma & Kebab: A Culinary Journey of India. Rawal appeared as a contestant on the Food Network show Chopped. He also received a shout-out on live TV by daytime talk-show host Kelly Ripa, who vacationed in Santa Fe.

3:30pm – 5:00pm

True Mexican Cuisine in New Mexico with Chef Fernando Olea @ Sazon

Originally from Mexico City, Chef Fernando Olea has been enthralling diners in Santa Fe since 1991 with his unique interpretation of contemporary and traditional Mexican dishes. Chef Olea



creates sophisticated flavors using Old Mexico's indigenous and culinary traditions alongside ingredients from around the world. Nothing evokes the mystery of Mexican cuisine more than mole, a regional dish from the heart of the country. The origin of Mexican mole is mysterious. Some say it was an Aztec delicacy served to the Spanish conquistadors. Others say 16th century Hispanic nuns created it. During his Mole demo, chef Olea will say he is not sure of the origin, nor can the original recipe be defined, but he creates some of the best moles this side of the wall. In Old Mexico each cook has their unique mole recipe often

handed down generation by generation.

7:30pm – 'til

Dinner at Radish & Rye

With the rise of high-end bourbons and whiskeys, craft beer and global wines - Radish & Rye took over an old night club and made it into one of the most stunning restaurants in Santa Fe. Chef Dru Ruebush's menu changes with the seasons and features local farmers. Winning USA Today's Top 10 Best new restaurants when they opened in 2016 was just the beginning of the award-winning restaurant's claim to fame. They have successfully proved that food pairings can be as amazing with Bourbons, whiskeys and Ryes as they are with wines and beers. This finale to our ICCA Culinary Immersion will leave you with the knowledge that Santa Fe is truly one of the nations most creative culinary destinations.

