**EVENT SCHEDULE**

4:00-5:00 PM | **VIP**
- Exclusive Tastings
- RESERVE AND RESORTS
- Oysters, Cheese Bar & Brews
- Streaming Video Sessions
- Tartare Bar

5:00-7:30 PM | **Join Us For The After Party At Emerald Lounge**
- 5 WINERIES
- ELK COVE VINEYARDS (via Heritage Foods USA)
- SILVER OAK (via Heritage Foods USA)
- MACPHERSON FAMILY WINES (via Heritage Foods USA)
- WESTPORT RIVERS (via Heritage Foods USA)
- WEST BEND RIVERS (via Heritage Foods USA)

**THE CHEFS**

**Colin Lynch**
- Morten
- A Boston native, Colin Lynch is Executive Chef for Barbara Lynch-Gourley. He works directly with Chef Barbara Lynch in developing menus and overseeing staff training for existing entities and new concepts, including Morten, Boston’s first and only Rotisserie & Chophouse Property.

**Michael Lascola**
- American Seasons
- Michael LaScola, American Seasons Chef/Owner, has been on the short-list for James Beard Best Chef Northeast twice and has been on the short list for James Beard Best Chef Northeast twice. He is a self-taught chef with a national reputation for his contemporary take on American cuisine. His cooking philosophy is rooted in the belief that the best ingredients are those grown and raised in New England. He is a James Beard Award-winning chef with a national reputation for his contemporary take on American cuisine. His cooking philosophy is rooted in the belief that the best ingredients are those grown and raised in New England. His focus is on local, seasonal, and sustainable products, and he works closely with local farmers and purveyors to source the freshest, highest-quality ingredients for his dishes. He is a co-founder of the Boston Green Yards and has become a favorite with chefs because of its creamy with hints of nuttiness, which is typical of the finishing process in several areas.

**Michael Scelfo**
- Russell House Tavern
- Known for his vibrant, ingredient-forward cuisine, Michael Scelfo’s menus have earned several recognitions including 2nd Annual Boston Globe, Improper Bostonian’s Best Chef, the Boston Globe's Best Chef, and the Best Chef in New England. He is the Executive Chef at Russell House Tavern, a modern tavern in Cambridge, NC.

**Brian Young**
- Citizen Public House
- As Executive Chef at Citizens Public House, Brian Young’s cooking blends classic American dishes with a modern twist, using fresh, locally-sourced ingredients. His menu features a variety of dishes, from classic American fare to creative, contemporary dishes that capture the essence of American cuisine. He is a graduate of the Culinary Institute of America and has held positions at some of the most prestigious restaurants in the country, including Daniel Boulud and Daniel Boulud.

**Tiffany Faizon**
- Sweet Cheeks Q
- Born and raised in the South, Tiffany Faizon brings her Southern-Style take on barbecue to Boston. Sweet Cheeks Q is a small, cozy restaurant located in the heart of Boston's historic North End neighborhood that serves up classic Southern barbecue dishes with a modern twist. Her menu features slow-cooked meats, homemade sides, and unique twists on classic southern dishes. She is a 2011 James Beard Award winner for Best Chef: South and has been a finalist for Best Chef: South several times.

**Jody Adams**
- Rialto
- A James Beard Award-winning chef, with a national reputation for her contemporary take on American cuisine. Her cooking philosophy is grounded in the belief that the best ingredients are those grown and raised in New England. She is a co-founder of the Boston Green Yards and has become a favorite with chefs because of its creamy with hints of nuttiness, which is typical of the finishing process in several areas.

**BERKSHIRE**
- Berkshire Heritage Grazers
- Berkshire is the most popular of the heritage hogs and has become a favorite with chefs because of its intramuskular marbling. The breed yields a brighter pork than most, and features a thick, delicious fat cap. The meat is sweet and creamy with hints of nuttiness, which is typical of the finishing process in several areas.

**LARGE BLACK**
- Brarmly Farms Massachusetts
- Bramy Farms are a heritage breed, known for their hardiness, mothering ability, efficiency and perfecness for farmers for more than a century. Compared to other breeds, the flavor of the Large Black Hog's meat is exceptional. The lean, micro-marbled meat is extra tender due to the breed's short muscle fibers. This produces a tender, moist cut of pork with an exquisite & unique taste.

**BERKSHIRE-YORKSHIRE CROSS**
- Berkshire-Yorkshire Cross
- The Berkshire-Yorkshire Cross is a cross between the Berkshire and Yorkshire hogs. It combines the best traits of both breeds, resulting in a meat that is sweet and creamy with hints of nuttiness, which is typical of the finishing process in several areas.

**RESERVE WINES AND SPIRITS**
- D’Artagnan
- D’Artagnan specializes in sourcing high-quality, sustainable ingredients from all over the world. They are known for their attention to detail and commitment to quality, and they work closely with chefs to ensure that they have the freshest, highest-quality ingredients for their dishes. They are a source for a wide range of products, including meats, cheeses, and other ingredients, and they are proud to work with chefs who share their passion for quality and sustainability.

**Heritage Breed Pigs**
- Heritage Breed Pigs
- Heritage breeds are a group of breeds that have been raised for hundreds of years due to their hardiness, mothering ability, efficiency and perfecness for farmers for more than a century. Compared to other breeds, the flavor of the Large Black Hog's meat is exceptional. The lean, micro-marbled meat is extra tender due to the breed's short muscle fibers. This produces a tender, moist cut of pork with an exquisite & unique taste.

**The Winning Chef**
- The Winning Chef
- The Winning Chef is a chef who has been named the winner of a culinary competition or event. They have been recognized for their exceptional culinary skills and their ability to create unique and delicious dishes. The Winning Chef is often featured in culinary media and their work is praised by critics and diners alike.