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## **'MEALS FROM THE MASTERS' WELCOMES PHILADELPHIA'S TOP CULINARY TALENT TO WILMINGTON, APRIL 15-17**

### **Talula's Table, Amis and R2L Join Meals on Wheels Delaware Annual Benefit, Alongside Favorites from "Top Chef" and "The Next Iron Chef"**

**Wilmington, DE** (March 10, 2011) – Aimee Olexy and Matt Moon. Brad Spence. Daniel Stern. In April, the city's top food and dining trendsetters are taking Philly flavors to the first state for 'Meals From The Masters,' an annual Meals on Wheels Delaware fundraising event that benefits Delaware meal delivery programs.

In 14 years' time, 'Meals From The Masters' has grown into a highly anticipated culinary extravaganza, bringing acclaimed chefs from the region and around the U.S., Mexico, the Caribbean, Europe and India to Wilmington for a spring weekend of food, fine wine and fundraising. This year, the annual *Evening With The Masters* and *Cellar Masters' Wine Auction* will be held on Friday, April 15, with the signature *Celebrity Chefs' Brunch* on Sunday, April 17.

At the *Evening With The Masters*, Talula's Table in Kennett Square, Pa., will join 30 of Delaware's best restaurants for delicious cuisine and hands-on culinary demonstrations. And by special invitation, award-winning chefs Brad Spence of Amis and Daniel Stern of R2L, both in Center City Philadelphia, will join top culinary talent from around the country, and as far away as Essex and Tortola, at the renowned *Celebrity Chefs' Brunch*. Popular chef-testants from past seasons of Bravo's "Top Chef" and the Food Network's "The Next Iron Chef" are also on the roster.

#### **The Philly Masters**

From beloved Center City BYO Django, owner/chef duo Aimee Olexy and Matthew Moon have made Talula's Table in historic Kennett Square a must-go for homemade specialty foods. A gourmet market by day, exclusive dining scene by night, Talula's Table has been the talk of the town – and foodies across the country – for its Farmtable Dinners: one table, one seating of 8-12 guests per night, reserved exactly one year in advance. The concept and cuisine has earned rave reviews in *Saveur* and *The New York Times magazine* and on *The Martha Stewart Show*, and in 2008 was deemed "the toughest table in America" to get a reservation by Conde Nast's *Portfolio.com*. Amid wild success, the team is readying to open Talula's Garden in Philadelphia in early April. Score the Farmtable at either spot and enjoy a seasonal eight-course tasting menu, sourced and prepared specifically for your group. Or, catch a special taste courtesy of *Evening With The Masters*.

Part of the acclaimed Vetri family of restaurants since 2007, Brad Spence takes Italian food seriously. And now, as executive chef of Amis, he brings Roman comfort food into its delectable glory in a hip industrial space on South 13<sup>th</sup> Street in Philadelphia. He's garnered praise for the restaurant from some of the most exalted food critics and publications in the country. *Bon Appétit* called Amis one of the Top 10 Pasta Restaurants in America (October 2010), and earlier this year, Amis was named a semifinalist for Best New Restaurant for the 2011 James Beard Foundation

Awards. For the *Celebrity Chefs' Brunch*, he'll be making Sbrisolona Coffee Cake with Olive Oil Pastry Cream and Rhubarb.

Self-taught chef and restaurateur Daniel Stern cooked with some of the world's most renowned chefs – Gray Kunz, Daniel Boulud, Rocco DiSpirito and Jean-Georges Vongerichten – before returning to his native Philadelphia in 2002 as executive chef of Le Bec-Fin, reclaiming the restaurant's much-coveted fifth Mobil Star. In 2005 he launched Daniel Stern Restaurants, which today operates R2L, the city's highest restaurant on the 37<sup>th</sup> floor of Two Liberty Place, and MidAtlantic Restaurant & Tap Room in University City. Stern has received much acclaim for his creative and innovative interpretations of American cuisine, from *Food & Wine*, *Esquire*, *Bon Appétit*, *Gayot* and more. His appearance at the *Celebrity Chefs' Brunch* – where he's making Tuna and Escargot Crostinis with Spring Mushrooms and Garlic Chives – comes just weeks before R2L's brunch debut this spring.

### **Top Chefs, Iron Chefs, Too**

Meals On Wheels Delaware will also welcome chef-testants from Bravo's "Top Chef" and the Food Network's "The Next Iron Chef" to this year's *Celebrity Chefs' Brunch*.

"Top Chef" season four winner Stephanie Izard, the pride of Chicago's culinary scene, went from 'playing restaurant' as a child to working at Vong's Thai Kitchen by Jean-Georges Vongerichten; cooking under Shawn McClain at the critically acclaimed French bistro La Tache; and ultimately opening a restaurant of her own, Scylla, to rave reviews in 2004. Most recently, Izard opened Girl & The Goat in Chicago in summer 2010, taking comfort-style dishes to the next level. Earlier this year, Izard was nominated for *Food & Wine's* "The People's Best New Chef," and Girl & The Goat received a nod for "Best New Restaurant" in the 2011 James Beard Foundation Awards.

Chef Holly Smith was a season two contestant on "The Next Iron Chef," and later appeared as a challenger in a season eight episode of "Iron Chef" where she won against incumbent Cat Cora. Smith was sous chef at Seattle restaurants Dahlia Lounge and Brasa before opening her own Café Juanita in Kirkland, Wa., in early 2000. Here, Northern Italian food and wine meets Smith's commitment to organics and sustainability. Smith and Cafe Juanita have received awards and recognition from *Esquire*, *Wine Spectator*, *Gourmet*, *Food & Wine*, *The Robb Report* and *Travel and Leisure*, and are semifinalists for the 2011 James Beard Awards for "Outstanding Chef" and "Outstanding Restaurant."

A season one "Top Chef" contestant, then the Supervising Culinary Producer for the series and "Top Chef Masters," Chef Lee Anne Wong is a master of modern global fusion cuisine, having staged and cooked in kitchens all over the world. After spending six years as Executive Chef of Events at The French Culinary Institute, she is currently staying busy with various consulting jobs, events and appearances while developing her own business plan for her first restaurant in New York City. She has garnered attention from numerous publications including *People*, *The NY Daily News*, *Food & Wine* and *Zagat.com*, and is currently featured on *Unique Eats* on the Cooking Channel.

A full list of participating 'Meals From The Masters' chefs and restaurants is available at [www.mealsonwheelsde.org](http://www.mealsonwheelsde.org).

### **Culinary Events Calendar**

On Friday, April 15, the *Evening With The Masters* features the culinary stylings of 30 regional restaurants, plus beer and fine wine selections from Chaddsford Winery, Dogfish Head and other local distributors. The evening's 1,800 guests will also enjoy live music and a silent auction featuring a one-karat diamond from K. Scott Jewelers.

That same evening, the popular *Cellar Masters' Wine Auction* – accessible with a premium event ticket – presents an auction teeming with fine and rare wines, topped off with exclusive pours from Napa Valley's Bouchaine Vineyards and Moore Brothers Wine Company, and a selection of specialty hors d'oeuvres, fine cheeses and gourmet desserts provided by the Columbus Inn and the Hotel DuPont.

On Sunday, April 17, 'Meals From The Masters' brings together more than 25 world-class chefs for the 14<sup>th</sup> annual *Celebrity Chefs' Brunch*. The day is filled with culinary treats and a tempting silent auction with coveted world travel

packages, fine art and jewelry, guest chef dinners and dining packages, gourmet cooking equipment and entertaining accoutrements, and much more.

Event and ticketing information for the 'Meals From The Masters' weekend is as follows:

***Evening With The Masters***

Friday, April 15, 6:00-10:30pm  
Chase Center on the Riverfront, Wilmington  
\$75

***Cellar Masters' Wine Auction***

Friday, April 15, 6:30-10:00pm  
Chase Center on the Riverfront, Christina Ballroom, Wilmington  
\$100 (includes entry to Evening with the Masters)

***Celebrity Chefs' Brunch***

Sunday, April 17, 10:00am-1:30pm  
Bank of America, Bracebridge III, 1100 N. King Street, Wilmington  
\$175

An all-access pass, available for \$250, grants access to all three events during the 'Meals From The Masters' weekend. All tickets can be purchased [online](#).

Collectively, the *Evening With The Masters* (held annually since 2002), *Cellar Masters' Wine Auction* (held annually since 2004) and *Celebrity Chefs' Brunch* (held annually since 1997) – together with Meals on Wheels Delaware fall fundraisers including *Denim & Diamonds* and the *Celebrity Chefs' Beach Brunch* – have raised in excess of \$5 million for meal delivery programs in Delaware.

To learn more about the 'Meals From The Masters' and Meals On Wheels Delaware, go to [www.mealsonwheelsde.org](http://www.mealsonwheelsde.org).

**About Meals On Wheels Delaware**

The mission of Meals On Wheels Delaware is to ensure – through the provision of financial and human resources – that every eligible senior in the State of Delaware receives a hot, nutritious meal in their home. A nonprofit 501(c)3 organization, Meals On Wheels Delaware is a public/ private partnership between the federal government, the State of Delaware, five meal-providing agencies and thousands of volunteers from corporations, civic, religious and community groups. Additional financial and volunteer resources are made available for agency providers, to ensure that no senior in Delaware is on a waiting list for a hot meal delivered to their home. Each year, the program provides and delivers 600,000 hot, nutritious meals on a daily basis to nearly 4,000 homebound seniors statewide, along with a gift of health, independence and companionship. For more information, go to [www.mealsonwheelsde.org](http://www.mealsonwheelsde.org).

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