

Hats off to Michael McCarty



You are invited to our annual tasting
of culinary creations prepared by
New York's top chefs to benefit

CAREERS THROUGH CULINARY ARTS PROGRAM
honoring Michael McCarty

THURSDAY, FEBRUARY 16, 2012

5:45–9 PM VIP · 6:30–9 PM GENERAL

PIER SIXTY

Chelsea Piers at West 23rd Street

HONORARY CHAIRS

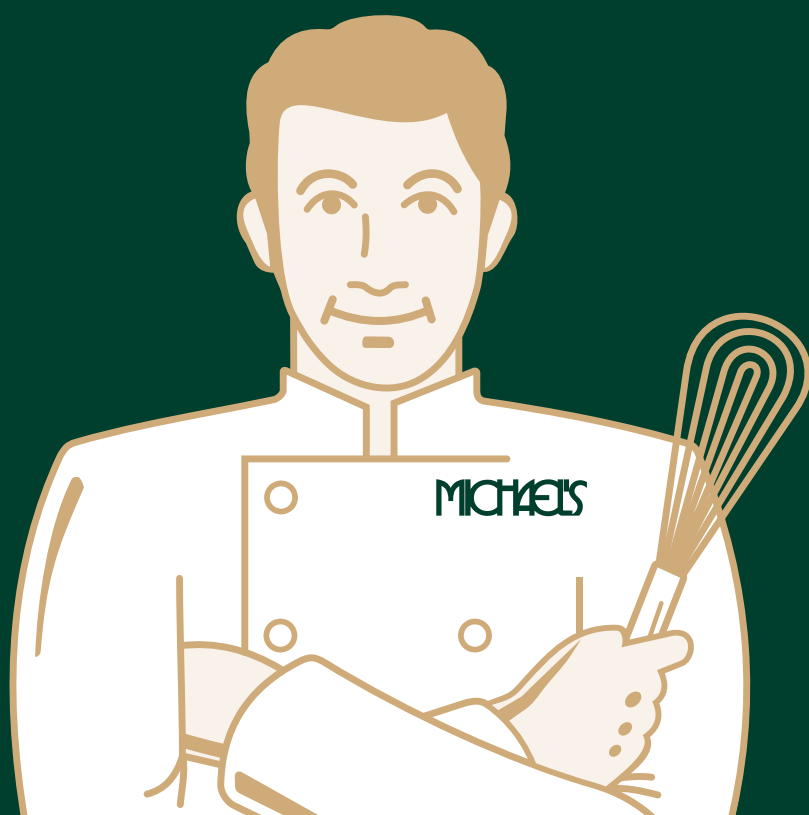
Bette Midler & Martin von Haselberg

CO-CHAIRS

Nina & Tim Zagat, Susan & Richard Grausman

MASTER OF CEREMONIES

Maurice DuBois



PARTICIPATING CHEFS

CHEF CHAIR, Marcus Samuelsson, *Red Rooster*

Chef Missy Robbins	<i>A Voce Columbus</i>
Chef Philip DeMaio	<i>Abigail Kirsch Pier Sixty</i>
Chef George Mendes	<i>Aldea</i>
Chef Jason Weiner	<i>Almond</i>
Chef Toni Robertson	<i>Asiate</i>
Chef Yuhi Fujinaga	<i>Bar Basque</i>
Chef Jonathan Waxman	<i>Barbuto</i>
Chef Waldy Malouf	<i>Beacon</i>
Chef Philippe Bertineau	<i>Benoit</i>
Chef Clifford Crooks	<i>BLT Steak</i>
Chef Dan Barber	<i>Blue Hill/Blue Hill at Stone Barns</i>
Pastry Chef Thiago Silva*	<i>Catch</i>
Chef Tom Colicchio	<i>Colicchio & Sons</i>
Chefs Daniel Boulud & Sandro Micheli	<i>Daniel</i>
Chef John Fraser	<i>Dovetail</i>
Chef Joseph Fortunato	<i>Extra Virgin</i>
Chef Fortunato Nicotra	<i>Felidia</i>
Chef Alfred Portale	<i>Gotham Bar and Grill</i>
Chef Ayumu Matsuda	<i>kibō</i>
Chef Kyung Up Lim	<i>Michael's</i>
Pastry Chef Marc Aumont	<i>The Modern</i>
Chef Scott Campbell	<i>New Leaf Restaurant & Bar</i>
Chef Matt Hoyle	<i>Nobu Fifty Seven</i>
Chef Ben Pollinger	<i>Oceana</i>
Pastry Chef Alfred Stephens*	<i>Olives NY</i>
Chef Kevin Lasko	<i>Park Avenue Winter</i>
Chef Michael Lomonaco	<i>Porter House New York</i>
Chef Marcus Samuelsson	<i>Red Rooster</i>
Chef Matteo Bergamini	<i>SD26</i>
Pastry Chef Sarabeth Levine	<i>Sarabeth's</i>
Chef Shaun Hergatt	<i>SHO-Shaun Hergatt</i>
Michael Tong	<i>Shun Lee Palace</i>
Chef Kerry Heffernan	<i>Southgate</i>
Chef Kelvin Fernandez*	<i>The Strand American Bistro</i>
Chef Bill Telepan	<i>Telepan</i>
Chef Carmen Quagliata	<i>Union Square Cafe</i>

*C-CAP ALUMNUS

WINE DONATED BY



PLATINUM SPONSOR

ZABARS

C-CAP works with public schools across the country to prepare underserved high school students for college and career opportunities in the restaurant and hospitality industry. A national nonprofit, C-CAP manages the largest independent culinary scholarship program in the United States. Since 1990, C-CAP has awarded students \$34 million in scholarships and donated \$2.7 million worth of supplies and equipment to classrooms. C-CAP provides training and curriculum enrichment programs including: teacher training, cooking competitions and scholarships, job shadows, job training, internships, college advising and College 101, career advising and product donations.

C-CAP BOARD OF DIRECTORS

Richard Grausman, *Founder & Chairman*

Tim Zagat, *Vice Chairman* Alan L. Stuart, *Treasurer* Sharon T. Sager, *Secretary*

Alan Fisher Melvin Ginsberg, C.P.A Susan Grausman Sandra Hallmark

Jeffrey B. Samuels Marcus Samuelsson Mark Weiss Stanley Zabar

C-CAP PRESIDENT, Susan Robbins

