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2014 NAPLES WINTER WINE FESTIVAL CELEBRITY CHEFS ANNOUNCED

NAPLES, FL. December 6, 2013 – The Naples Winter Wine Festival, which has been termed “the most successful charity wine auction” by *Wine Spectator*, has announced its Celebrity Chefs for the 2014 event, scheduled for January 24-26 in Naples, Florida. Trustees of the Naples Children & Education Foundation (NCEF), the Festival’s founding organization, serve as hosts for the weekend, which begins as trustees open their homes for a series of intimate and one-of-a-kind dining experiences for 24 to 40 guests. Each dinner is designed collaboratively with celebrity chefs and equally significant vintners to align with the Festival’s 2014 theme: Celebrate the Journey.

Comments Angela Smith, chair of the 2014 Chef’s Committee, “We are grateful to these remarkable chefs. Even though they are among the most sought-after of their profession, they have chosen to devote a significant amount of time to helping us to improve the lives of underprivileged and at-risk children. Their talent is matched only by their generosity.”

Bill Telepan, owner of Telepan Restaurant on New York City’s Upper West Side, serves as this year’s Chef de Cuisine. He will be joined by, among others, Michael Anthony of the Gramercy Tavern in New York, Barbara Lynch of Boston’s Menton and Christopher Kostow of The Restaurant at Meadowood in St. Helena, CA. As is appropriate for an event that is the largest of its kind to feature international wines, two chefs from abroad are also included – Nadia Harón de Ortega of Urban de O. Fournier in Mendoza, Argentina, and Andrea Ferrero of the Bulgari Hotel in Milan, Italy. A full listing follows.

Four of this year’s chefs are newcomers to the Festival, while a total of 5 have previously served as Chefs de Cuisine. Others have been involved from one to five prior years.

Chef de Cuisine

Acclaimed Chef Bill Telepan named 2014 Naples Winter Wine Festival Chef de Cuisine makes his fourth appearance showcasing the very best of the season’s bounty ~~at~~ from his eponymous restaurant in New York City. As a respected devotee of Greenmarket cooking, Chef Telepan insists on understanding where his ingredients come from and how they’ve been cared for.

Inspired by hearty meals with bold influences from his Mother’s Hungarian heritage, Telepan studied at the Culinary Institute of America, and then joined the revered kitchen of Manhattan’s Gotham Bar and Grill, serving under renowned Chef/Restaurateur, Alfred Portale. His appetite whet for knowledge, Chef Telepan traveled to Mionnay, France to apprentice with Alain Chapel at his three-star Michelin restaurant.

Returning to New York, Telepan worked alongside culinary masters, Chef Daniel Boulud at Le Cirque and Gilbert Le Coze at Le Bernadin before rejoining Alfred Portal as Executive Chef at Gotham Bar and Grill in 1991.

His cookbook, *Inspired by Ingredients*, was published in 2004, a precursor to the launch of his restaurant, Telepan, in 2005. He has been named by James Beard as a Semi-finalist for “Best Chef: New York City” for the years 2009-2012 and by Zagat as “Best Newcomer: New York” in 2007. As significant an accomplishment, Telepan is leading an important crusade as the Executive Chef of Wellness in the Schools (WITS), a non-profit organization dedicated to making school food healthy.

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2014 Celebrity Chefs

Michael Anthony, Gramercy Tavern, New York City, NY

James Beard: Best Chef: New York 2012
The Michelin Guide: One Star 2005 – 2012
Zagat Guide: New York City's Most Popular
Restaurant 2003, 2005 -2007, 2010 - 2011

Angelo Auriana, The Factory Kitchen, Los Angeles, CA

James Beard: Outstanding Restaurant nominee 2000 - 2004
Wine Spectator: American's Best Italian Restaurant 1997

Jonathan Cartwright, The White Barn Inn Restaurant, Kennebunk Beach, ME

1 of 17 Grand Chefs of Relais & Châteaux in the United States
Andrew Harper: Top 10 Food & Wine Resorts in the World 2011

Andrea Ferrero, Bulgari Hotel Milan, Milan, Italy

A former student of the award-winning Quique Dacosta

Nadia Harón de Ortega, Urban de O. Fournier, Mendoza, Argentina

Argentine Academy of Gastronomy: Best in Argentina 2012
Best Restaurant in a Winery 2007 - 2009

Lee Hefter, Spago, Beverly Hills, CA

Wine Spectator: Grand Award 2010 - 2012
James Beard: Best Chef: California 2005

Linton Hopkins, Restaurant Eugene, Atlanta, GA

James Beard: Best Chef: Southeast 2012
Food & Wine: Best New Chef 2009

Mark Kiffin, The Compound Restaurant, Santa Fe, NM

James Beard: Best Chef: Southwest 2005
Bon Appetit: One of Region's Best 2004

Gerry Klaskala, Aria, Atlanta, GA

Atlanta Journal Constitution: Five Stars 2010
Jezebel: Chef of the Year 2010

Christopher Kostow, The Restaurant at Meadowood, St. Helena, CA

James Beard: Best Chef: West 2013
The Michelin Guide: Three Stars 2011

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Joseph Lenn, The Barn at Blackberry Farm, Walland, TN

James Beard: Best Chef: Southeast 2013

Travel & Leisure: #1 Resort in US and Canada 2011 - 2012

Barbara Lynch, Menton, Boston MA

James Beard: Who's Who of Food & Beverage in America 2013

AAA: Five Diamond Award 2012

Tony Mantuano, Spiaggia, Chicago, IL

James Beard: Outstanding Restaurant Nominee, 2006 - 07, 2010, 2013

Top Chef Masters: Season 2 Finalist

Carrie Nahabedian, Naha, Chicago, IL

James Beard: Outstanding Chef Semi-finalist 2012 (place on one line)

James Beard: Best Chef: New York Semi-finalist 2009 – 2012 (place on one line)

Frank Stitt, Highlands Bar & Grill, Birmingham, AL

James Beard: Outstanding Restaurant Nominee, 2009 - 2013

James Beard: Who's Who of Food & Beverage in American 2011

Bill Telepan, Telepan, New York City, NY

Wine Spectator: Award of Excellence since 2007

James Beard: Best Chef: New York City Semi-finalist, 2009 – 2012

Zagat: Best Newcomer: New York 2007

Festival Highlights

The real importance of the Festival is shared with patrons as it begins on Friday, with a "Meet the Kids" event, where patrons meet children and charities benefited by NCEF, and see first-hand how their generosity is improving the lives of underprivileged and at-risk children throughout Collier County. A luncheon and wine-tasting follow. That evening, the chef dinners described above take place in private homes across Naples.

On Saturday, after a lunch showcasing the talents of the chefs of The Ritz-Carlton Golf Resort, Naples set on its Grand Lawn, 550 guests participate in a fast-paced auction that offers more than 60 lots of exceptional wines, dining experiences, custom travel packages, rare automobiles and more. Following the auction, patrons attend a "Wine Down," an informal gathering with more incredible wine, food and music.

Finally, Sunday's Celebration Brunch ends the weekend with a salute to guests, sponsors, vintners and chefs.

The Festival ticket package is \$8,500 per couple or \$20,000 for a two-couple package with reserved seating at the same vintner dinner.

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The Naples Children & Education Foundation, founded in 2000, is committed to supporting charitable programs that improve the physical, emotional and educational lives of underprivileged and at-risk children in Collier County. Its primary fundraiser, The Naples Winter Wine Festival, is the largest global event of its kind, and has raised in excess of \$110 million in its first 13 years for annual grants to 37 beneficiary organizations and 7 strategic initiatives. Festival dates for 2014 are January 24-26. Additional information is available at www.napleswinefestival.com.

Attach a photo of Bill Telepan.

