



10 FEST AZORES '15

10 DAYS • 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA

June 18th to 27th

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10 FEST AZORES '15

10 DAYS · 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA



Bread & Tea

June 14th
Mitch Stamm (US)
 Johnson & Wales University 06

Cocktail Spot

June 19th and 20th
João Eusébio (ES)
 Magatzem Escolà 09

June 26th and 27th
Dave Palenthorpe (PT)
 CINCO Lounge 10

Chocolate Spot

June 23rd to 27th
Lauren Haas (US)
 Johnson & Wales University 13

Workshops

June 23rd · Healthy Eating
Michael Makutch (US)
 Johnson & Wales University 16

June 25th · Madeira Wines by Barbeito
Ricardo Diogo Freitas (PT)
 Vinhos Barbeito Madeira 17

Sommeliers

June 18th
William Wouters (BE)
 Pazzo Restaurant & Wine Bar 20

June 27th
Jamie Drummond (CA)
 Good Food Media 43

Chefs

June 18th
Brian Hansen (DK) ☼
 Søllerød Kro 19

June 19th
Chefs EFTH & Açores (PT) 22

June 20th
Oscar F. Albiñana (ES)
 Sosa Ingredients
Jordi Puigvert (ES)
 Sweet n' Go 26

June 21st
T.J. Delle Donne (US)
 Johnson & Wales University 29

June 22nd
Alexandre Silva (PT)
 Loco e Alexandre Silva no Mercado 32

June 23rd
Bruno Timperman (BE)
 Bristo Bruut 34

June 24th
Pierre Sahut (FR)
 La Gauloise 36

June 25th
Miguel Castro e Silva (PT)
 De Castro Flores e Largo 38

June 26th
Jamie Kennedy (CA)
 Glead Café & Bistro 40

June 27th
João Rodrigues (PT) ☼
 Restaurante Feitoria 42

10 FEST AÇORES 2015

10 days, 10 chefs

Welcome to the fourth edition of **10 Fest Azores – 10 days, 10 chefs!** This festival is now one of the highlights of the annual events calendar in Azores, enhancing the relevance of the School for the tourism sector in the Region. Besides the importance of the youth training and continuing development courses for professionals, the School plays an important role as the leader of Azorean gastronomy in the 21st century. EFTH is also a strategic partner in promoting the region, having performed several events in Portugal and abroad.

Once again **10 Fest Azores - 10 days**, 10 chefs, recognized as one of the largest in Portugal, will mark the arrival of the summer with a good atmosphere at Anfiteatro Restaurant, brimming with great culinary moments paired with excellent Portuguese wines.

Tasting the Azores in 10 extraordinary dinners, signed by chefs from Portugal, Spain, France, Belgium, Denmark, the USA and Canada, will be an experience that you cannot miss.

10 Fest Azores 2015 - 10 days, 10 chefs will have a broader scope, and will provide more experiences to more people. In addition to the 10 dinners with 10 chefs which are the signature mark of the event, new concepts have been created such as the “Chocolate Spot” the “Cocktail Spot” and the “Bread & Tea”. And there will also be workshops about Madeira Wines and Healthy Eating...

The festival will start with the “Bread & Tea” - a moment to remember the traditional English afternoon tea. On June 14th, “Pavilhão do Mar” will be decorated to serve tea of the Azores accompanied by savory breads and small sweets prepared by an extraordinary chef who for the 3rd consecutive year gives a valuable contribution to the event. And for the sweetest palates, a small area of Anfiteatro Lounge will become the “Chocolate Spot”, where signature chocolates and other small sweets can be tasted... The “Cocktail Spot” will animate Anfiteatro Lounge on Fridays and Saturdays, with two recognized bartenders who will prepare wonderful cocktails, which can be enjoyed at the sound of good music and a fantastic atmosphere.

All of this will only be possible with the valuable commitment, dedication and enthusiasm of every staff member and student of the School, to whom we dedicate a very special thanks.

We thank all our friends who have joined us for this event.

Thanks also to all the sponsors and partners of this project.

10 Fest Azores 2015 - 10 days, 10 chefs. To taste and enjoy!



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10 FEST AZORES'15

BREAD & TEA

Mitch Stamm (US)

June 14th

16h00

Pavilhão do Mar · 12,50 € *

* Promotional Price. Retail Price: 19,50€

The festival will start with the “Bread & Tea” - a moment to remember the traditional English afternoon tea. On June 14th, “Pavilhão do Mar” will be decorated to serve tea of the Azores accompanied by savory breads and small sweets prepared by Mitch Stamm, an extraordinary chef who for the 3rd consecutive year gives a valuable contribution to the event.



Mitch Stamm (US)

Johnson & Wales University



June 14th

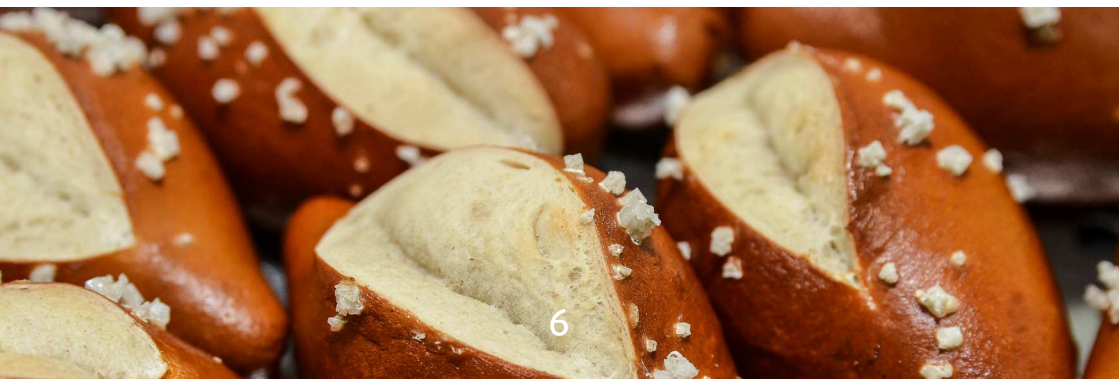


Mitch Stamm started his education in 1981 attending several schools in the USA and France, giving special attention to international pastry and baking. He started his career in 1983 as a Bakery owner in Denver, and during the 90's he worked in different Bakeries and Pastry shops.

Since 2003 Mitch is associate instructor at the College of Culinary Arts, Johnson & Wales University, Providence. Mitch Stamm was for 7 times awarded with the gold medal by the Soci  t   Philanthropique, New York Food Show. Won for 5 times the Research and Publishing Award, by Johnson & Wales University, and was considered by the Dessert Professional Magazine one of the Top Ten Bakers of the USA. In 2010 he went to the Book of Guinness Records as a team member for the world tallest bread sculpture. In 2011 he won the grand prize for his fantastic bread presentation at the New York Food Show. Besides that, Stamm is frequently invited as a jury in many competitions.

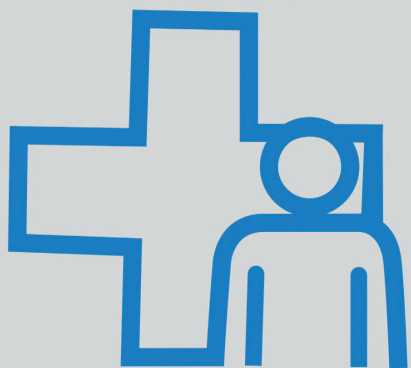
As part of the collaboration with Johnson & Wales University, Mitch Stamm has been teaching frequently at EFTH as a guest instructor.

Mitch Stamm was one of the stars of the last two editions of 10 Fest Azores – 10 days, 10 chefs! In Portugal he was also invited to join a star cast in the event “Route of the Stars” held at “Casa da Cal  ada, Relais & Chateaux”, in Amarante.



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10 FEST AZORES '15

COCKTAIL SPOT

João Eusébio (ES)

June 19th and 20th
21h00 to 24h00

Dave Palethorpe (PT)

June 26th and 27th
21h00 to 24h00

Anfiteatro Lounge · 7,50 € *

* 1 cocktail for free if you buy in advance

The "Cocktail Spot" will animate Anfiteatro Lounge on Fridays and Saturdays, with two recognized bartenders, João Eusébio and David Palethorpe, who will prepare wonderful cocktails, which can be enjoyed at the sound of good music and a fantastic atmosphere.



João Eusébio (ES)

Magatzem Escolà

June 19th and 20th



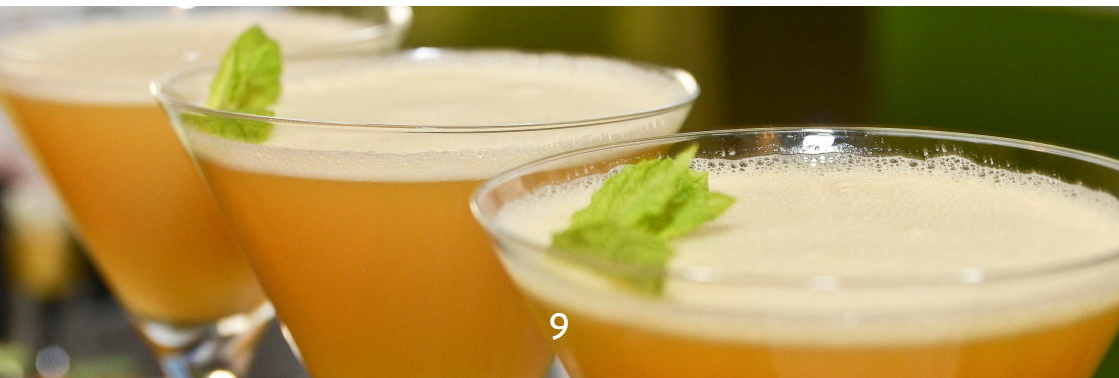
Portuguese Barman with 35 years old, since a young age João Eusébio takes his first steps in the industry at Beira-Mar restaurante, in Cascais, while still a student in Culinary Arts at Estoril Hotel and Tourism School. Here he had the opportunity to discover the fabulous world of flavors and aromas.

He gained more experience with hard work in Food & Beverage area. After five years in London, John decides to move to Barcelona, where he found his true calling and passion: Cocktails.

After two and a half years, was in charge of the opening of Mutis Private Club, which was awarded Best European Bar 2012 by Drinks International Magazine. In the same year, João Rodrigues released the book "jigg it", with signature cocktails.

Currently, João works for Magatzem Escolà, a major distributor of wines and distilled drinks of Catalunha, where he is responsible for training bartenders and other professionals. He also collaborates with various brands, creating cocktails and demonstrations for the public, both professional and non-professional.

João Eusébio has been part of consultancy projects in Brazil, and also have made several appearances in Bar events in Europe and also participated in international competitions like "Bombay Sapphire World's Most Imaginative Bartender" and "Nikka Perfect Serve".



Dave Palenthorpe (PT)

CINCO Lounge

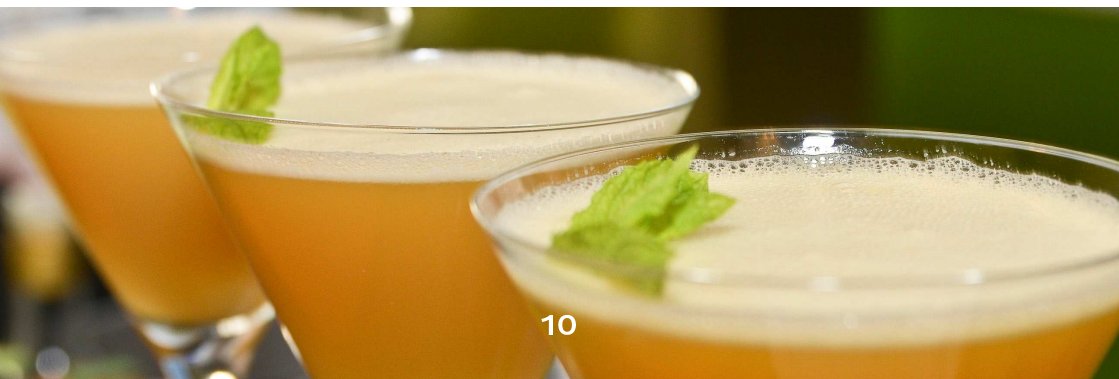
June 26th and 27th



In 1990 Dave started his career working as a Waiter in the renowned Hambleton Hall restaurant (* Michelin), in England. After a stint at Ragdale Hall Hotel, he progressed through the ranks and moved to Studley Priority, first as Head Waiter, latterly as Restaurant Manager. Eager to broaden his experience, Dave started working as a cocktail barman, at a premier hotel, L'Horizon. It was here that his passion for all things regarding cocktails started.

After 3 years, Dave started working in one of Sydney's vibrant nightspots, Jacksons on George. In this role, he contributed to a new cocktail list, which in turn won Australian Cocktail List of the Year 2000. During this time, Dave was also approached to help open a new venture in Sydney, a cocktail bar called Cadmus. He designed the set up of the bar, which helped Cadmus win Australian Bar of the Year in 2000, wrote a cocktail list boasting over 180 different cocktails, and was involved in extensive staff training. Following this, Dave did a stint at Hemmisphere, another new cocktail bar in Sydney, which went on to win Australian Bar of the Year in 2001.

Between 2001 and mid-2004, David did a stint in New York working at Theo's cocktail bar in Manhattan. Returning to England, he worked as a bar manager at the Red, a diverse cocktail bar. In October of 2004, Dave took the biggest gamble of his life so far and invested his money to open CINCO Lounge in Lisbon, Portugal. A place where he does what he loves the most: cocktails!



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10th FEST AZORES'15

CHOCOLATE SPOT

Lauren Haas (US)

June 23rd to 27th
12h00 to 15h00

Anfiteatro Lounge

For the sweetest palates, a small area of Anfiteatro Lounge will become the "Chocolate Spot", where one can taste signature chocolates and other sweets prepared by the talented chef Lauren Haas.



Lauren Haas (US)

Johnson & Wales University

June 23rd to 27th



Lauren V. Haas is a department chair for the International Baking & Pastry Institute at Johnson & Wales University in Providence, Rhode Island. In addition to her role at Johnson & Wales, Lauren is a Cacao Barry Chocolate Ambassador and works with John E. Koerner & Co. as the U.S.A. technical advisor for Sosa Ingredients and 100% Chef. Her work has been featured in So Good magazine and numerous Cacao Barry publications.

Prior to joining Johnson & Wales, Lauren honed her skills at some of the country's most esteemed establishments, most notably the White House, under then President George W. Bush, as well as Albert Uster Imports, the Hotel du Pont, the Inn at Little Washington, and CoCo Sala, a boutique chocolate lounge in Washington D.C.

Well versed in the foundations of classical pastry and emerging techniques and trends, Lauren's passion is educating students and professionals in the art and science of pastry.

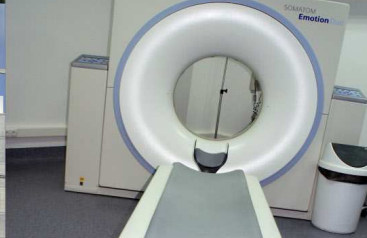




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10 FEST AZORES'15

WORKSHOPS

Michael Makuch (US)

Healthy Eating
June 23rd · 18h00-21h00
39,00 €*

* Promotional price. Retail Price: 50,00€

For "home chefs" an experience about healthy eating. Recipes and tips with chef and specialist Michael Makuch.

Ricardo Diogo Freitas (PT)

Madeira Wines by Barbeito
June 25th · 17h30-19h00
35,00 €*

* Promotional price. Retail Price: 50,00€

Winemaking, maturation and ageing of a wine with unique character

Michael Makuch (US)

Johnson & Wales University

June 23rd



Michael has dedicated his professional career to developing full-flavored healthy food. His passion led him to create the cookbook *Families Cook Nutritious Recipes with a Side of Food Safety* in collaboration with Johnson & Wales University and the Center for Disease and Control.

A pioneer in culinary nutrition education, Michael facilitated collaborations between Johnson & Wales University and the Tulane University School of Medicine as well as the Brown University School of Medicine. These programs teach healthy cooking principles to future medical doctors, enabling them to incorporate healthful cooking guidance into their practices.

Fueled by a strong desire to give back to his community, Michael has become an advocate for community outreach. Launching over twelve unique culinary nutrition community outreach programs, including cooking demonstrations, culinary workshops, and corporate trainings, Michael teaches the importance of maintaining a healthy lifestyle.

Michael Makuch joined the faculty at Johnson & Wales University in 2007, where he teaches *Spa Cuisine* and *Nutrition & Sensory Analysis*. Michael is a Certified Executive Chef through the American Culinary Education and holds a Master's of Applied Technology in Teaching Education.



Ricardo Diogo Freitas (PT)

Vinhos Barbeito Madeira

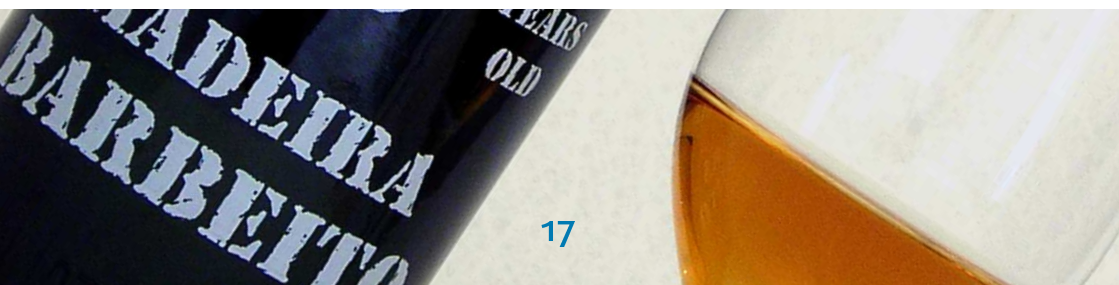
June 25th



Ricardo Freitas graduated in 1989 in History, in Lisbon. He is grandson of Mário Barbeito de Vasconcelos, who in 1946 founded the company Barbeito Wines. The quality of the wines gathered an excellent reputation among consumers, which helped to build a strong image of Barbeito's brand in the different markets.

In 1991 Ricardo Freitas started working in the company, and for the first time a family member is in charge of the wine production. Since then, the importance of a close relationship with the winegrowers has been increasing, seeking for the best quality grapes. In 1993 Ricardo graduated in a wine making techniques course, adding throughout the years various wine growing and wine tasting courses.

He is a member of Madeira's Wine Tasting Chamber since 1999, as well as member of Madeira's Wine Brotherhood since 1997. Ricardo is also a member of the Madeira's Wine Exports Section at the Funchal Chamber of Commerce since 2004. Since 1993 Ricardo Freitas is the company's responsible for planning as well as blending and harvest. He also represents Barbeito in the most important international wine fairs since 1998.



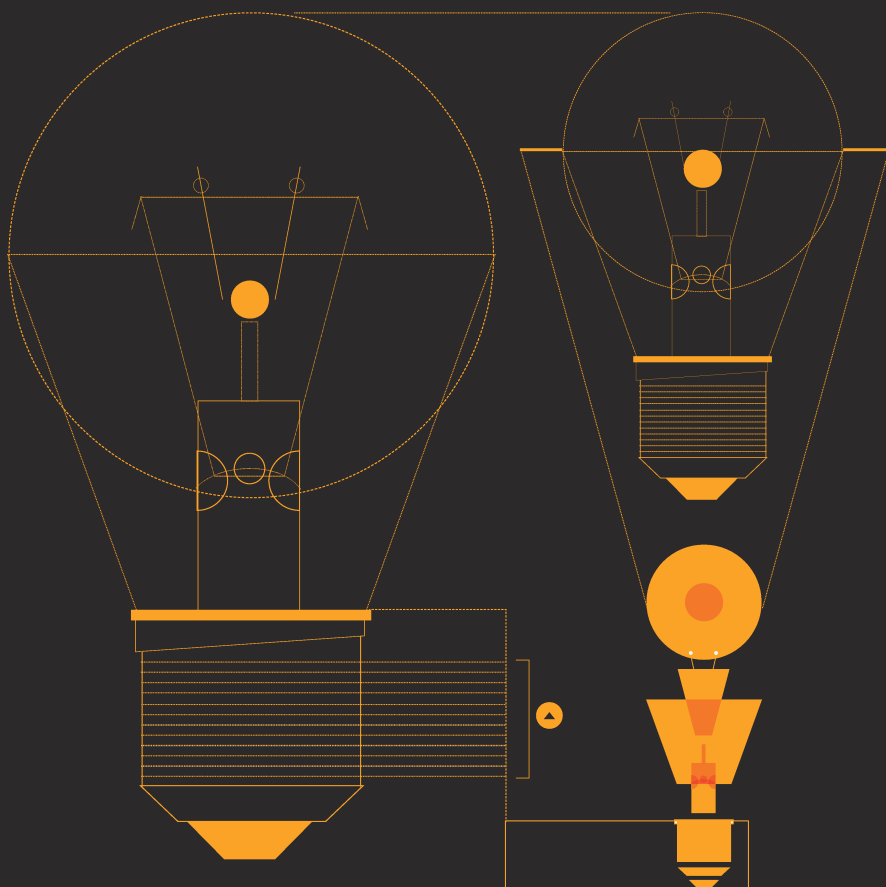
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Brian Hansen (DK) ❁

Søllerød Kro

June 18th



Brian Mark Hansen is 33 years old, and is one of the most known chefs in his home country. He worked as sous chef in different Michelin star restaurants such as Ruth Hotel Skagen and Thomas Rode, as well as Executive Chef at Christians Horlm Carstel, in Copenhagen.

He participated in many competitions, which one can highlight the 1st place in "Venison Dish of the Year 2013", the 2nd place in "Bocuse d'or Denmark 2013" and the 3rd place in the Danish "Chef of the Year 2010".

Nowadays, Brian Hansen is Head Chef at the prestigious restaurant Søllerød Kro (*Michelin), in Denmark. The 17th century small hotel, in Søllerød, a beautiful village located 15 minutes from Copenhagen airport, offers diners that can be defined as a change of pace from Nordic cuisine. Using first-class local ingredients, the menu has both traditional and contemporary dishes, and the wine list is considered one of the best in Scandinavia.

Even reviewers who normally reserve their praise for modern cuisine seem to have made an exception for this "little jewel for food and wine lovers" calling it "one of the best places to eat in Denmark".

William Wouters (BE)

Pazzo Restaurant & Wine Bar

June 18th



William Wouters is part of the 5th generation of luxury restaurants and cafes in Antwerp. He is the owner of "Pazzo Restaurant & Wine Bar", known for its wine list, which won the Excellence Award in 2006 by the prestigious Wine Spectator.

His passion for wines grew when he was a teenager and visited the Provence and discovered the Chateau Rayas' vineyards. Marveled by what he saw, William decided to join Ter Duinen Koksijed Catering School, where he graduated in 1983.

William participated in many competitions, one can highlight Best Sommelier of Belgium 1992; First Sommelier of Belgium 1993; Semi-finalist Best Sommelier of Europe 1992/1994/1998; Semi-finalist Best Sommelier of the World 1995/1998.

Since 1997 Wouters is a member of the Mad Wine Waiters of the Word Club, and since 2004 is the President of the Belgium Sommeliers Association. He also collaborates frequently with Ambiance Culinare Magazine. He was head chef of the national Belgian football team during the World Cup 2014, in Brazil.

In 2014 William Wouters was awarded as the "Belgian Wine Personality of the Year". However, when he married Filipa Pato, together they decided to live in Portugal, where they started "Vinhos Doidos" - a fun and original project that allies Bairrada's traditions (autochthonous varieties, old vines, etc.) with a modern concept of relaxed wines that are easy to drink.



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Chefs EFTH & Açores

June 19th



Sandro Meireles was born in Paços de Ferreira, mainland Portugal. He graduated in 1996, at the Hotel and Tourism School of Oporto, where he also started his career as an instructor. Later on, he worked in several projects in the north part of the country. In 2004, he worked in Macao, and one year later he came to S. Miguel to work as the Chef of the Holiday Inn Hotel. In 2007 he embraced with great dedication the EFTH project, where he is now responsible for the Culinary area.



Pedro Oliveira was born in S. Miguel Island and graduated in 2001 at the Hotel and Tourism School of Setúbal. But his first “kitchen” experience was in 1998, at the Chateau Impney Hotel, Worcestershire, England. After working ten years in many hotels in Lisbon, namely Cascais Miragem 5* and Le Meridien 5*, he returned to his homeland, in 2010, to be part of the EFTH project as a chef/instructor.



In the past number of years, chefs Sandro Meireles and Pedro Oliveira, together with their team, have taught many students, some of them had been awarded in Portuguese and European competitions. Both have been participating in many workshops, courses and wine dinners throughout the Azores, spreading their knowledge and experience in all the islands of the archipelago. They have been also contributing to promoting the Azores in the mainland and abroad, in Showcooking, dinners and other gastronomic events, such as the Boston Globe Travel Show, and the Azorean menus in promotion events in Boston at the restaurant chain Legal Sea Foods in 2012, and at the Langham Hotel Boston in 2013. In the mainland, they have performed dinners at the Altis Grand Hotel and they also have participated in some important events such as “Route of Stars”.



Nuno Santos

Born in S. Miguel island, Nuno Santos started his college degree in Engineering, but soon realized that he was destined to do something else. He drops out and dedicates himself to cooking. In 2010, he graduates in Culinary Arts at EFTH. Due to the collaboration between EFTH and Johnson & Wales University, Nuno had the opportunity to study abroad in USA for a few months. Nowadays, Nuno is a chef/instructor at EFTH and Anfiteatro Restaurant, where he has been standing out as one of the best young chefs of Azores.



Raúl Sousa

In 1991, Raúl graduated in Culinary Arts at Lisbon Hotel and Tourism School. He has worked in several restaurants such as Holiday Inn Crown Plaza, Lisboa e Meia, Estalagem de Vale Manso and Centro Cultural de Belém. Between 1995 and 1997, Raul worked as instructor and Garde-Manger chef at Lisbon Hotel and Tourism School. Since 2005 Raul Sousa is the Executive chef and instructor at the Vocational School in Praia da Vitória, in Terceira island. Raul Sousa is the Head Judge of Azores Skills (Culinary Arts Competition), as well as President of European Jury of AEHT Haute Cuisine competition.



Rui Medeiros

Born and raised in São Miguel, Rui graduated in 2007 at EFTH. Throughout his course he participated in different events in Azores and in Lisbon. Rui represented the School on the annual contest of AEHT, in Jesolo (Italy), and in another competition in Algarve. He started his professional career in Belgium, returning home in 2009 as head chef and a teacher. In the summer of 2003, he worked at Córsega, as a sous chef. Back to his homeland, Rui participated in various cooking shows organized by EFTH. Today, Rui is the head chef of Convés restaurant.



Ramiro Meneses

Ramiro Meneses was born in Terceira, 36 years ago. In 2003, he started working at Terceira Mar Hotel. In order to reinforce and improve his techniques, Ramiro has been in touch with Bensaude Hotels partners as well as attending several courses for professionals at EFTH. As chef of Monte Brasil restaurant he was awarded by Terceira Best Food Award's 2014 as Best Restaurant, Best Starter and Best Dessert.



Donária Pacheco

Donária Pacheco graduated in São Miguel and always worked in the same hotel, first as Holliday Inn Azores and now called The Lince Azores Hotel. In 2007 she was invited to be head chef of the hotel, where she always seeks to improve quality. Her menus are inspired by Portuguese and local cuisine, cooking with a modern touch, and always trying to serve authentic food.



Renata Rodrigues

Renata was born in Faial Island. Her passion for cooking was influenced by her parents who were owners of "A Árvore" restaurant. Since 2005, she is the owner/chef of her own restaurant called "Kabem Todos", in Horta's city centre. She thrives to gain more knowledge and one of her goals is to seek for innovation and to promote local products.



Júlio Carreiro

Born in São Miguel, Júlio graduated in 2012 in Culinary Arts at EFTH, where he had a good performance as a student. Due to the collaboration between EFTH and Johnson & Wales University, he had the opportunity to study in USA for a couple of months. Júlio Carreiro started his career at Anfiteatro Restaurant where he still works as a cook, and also has assistant instructor at EFTH.



Marco Glória

Marco was born in São Miguel, 37 years ago. His career started as a waiter, but his passion for cooking was growing. Marco Glória loves to create and seeks to improve and to learn more, and decided to attend several courses and events at EFTH. Today, Marco is owner and chef of Regresso à Conversa Restaurant/Bar, where he realizes a dream.

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Oscar F. Albiñana (ES)

Sosa Ingredients

June 20th



Oscar graduated in Culinary Arts at Barcelona's Bellart School. Albiñana started his career by training the Avalon Ramon Freixa team and worked at several Michelin star restaurants. In 2007, he won the contest for Best Young Chef in Spain.

After working in the acclaimed Mugaritz (**Michelin), Albiñana returns to Catalunya as Pastry Chef at Sant Fruitós de Bages. In 2009, Oscar Albiñana created a catering company - Eltreuxef - combining his new business with cooking shows and culinary photography collaborations.

Nowadays, Oscar is Chef advisor for Sosa Ingredients.



Jordi Puigvert (ES)

Sweet n' Go

June 20th

Puigvert cooking journey begun in 1997 at the Hotel and Tourism School of Girona. While keeping respect for tradition, Jordi is always looking for technical improvements in pastry. In 1998 he started working as a pastry chef at El Celler de Can Roca in Girona (***)Michelin) and soon after, as pastry chef at Restaurant Can Llonga.

In 2006 Jordi created Sweet'n Go, a company specialized in training and cooking shows for restaurants and bakeries, while simultaneously teaching in schools of Girona and Barcelona. Puigvert is also a Chef for Sosa Ingredients and pastry advisor in several hotels around the world. He also collaborates with specialized pastry newspapers.

Jordi Puigvert is one of the world chefs for the renown chocolate brand Michel Cluizel.



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10FEST AÇORES 2014 - EFTH



T.J. Delle Donne ^(US)

Johnson & Wales University

June 21st



Delle Donne cultivated his zeal for the culinary arts growing up in the Little Italy section of Wilmington, Delaware. At the young age of 14, "T.J." went under the wing of Chef Daniel Dogan, executive chef of one of the top kitchens worldwide.

Determined to make a career out of his passion, he enrolled at Johnson & Wales University, College of Culinary Arts, in Providence Campus. As a student, he obtained professional experience through his internship with award-winning Chef Douglas Rodriquez, a visionary who is credited as the father of Nuevo Latino cuisine, in Philadelphia. In the summer of 2014, T.J. was invited to the famed James Beard house in New York City. In the same summer, Tj was invited to execute a dinner for United States President George H.W. Bush's 90th birthday.

With an extensive training and education range, Delle Donne was awarded Best Young Chef in the Northeast region by the Chaîne des Rotisseurs, where he now sits on the board as Conseiller Culinaire. Nowadays, T.J. is an Associate Instructor at Johnson & Wales University. He was also guest chef at EFTH in 2010, and is also a frequent contributor to specialized magazines. T.J. is a Certified Executive Chef through the American Culinary Federation.



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Alexandre Silva ^(PT)

Loco
e Alexandre Silva no Mercado

June 22nd



Alexandre Silva is 33 years old and is from Abrigada. He graduated in Culinary Arts and F&B Management at Lisbon Hotel and Tourism School. Alexandre is chef/owner at “Alexandre Silva no Mercado” at Mercado da Ribeira, in Lisbon and founder of the project 4th Floor - Experimental Kitchen. He is also preparing the opening of Loco, a new restaurant in Lisbon.

He was Executive Chef at Bica do Sapato and responsible for the opening of Alentejo Marmóris Hotel & Spa as Executive Chef. Before that, Alexandre was Chef in Bocca Restaurant, in Lisbon. Silva worked in Tivoli, Royal and Sofitel groups, and also collaborated at the prestigious El Celler de Can Rocca (***) Michelin). He is often invited as a Jury in many competitions and speaker in national events such as “Essência do Vinho”, “Peixe em Lisboa” or National Culinary Congress. In 2012 he won the portuguese television contest TOP CHEF.

Alexandre Silva has won several awards and competitions including: Garfo de Ouro at Restaurante Bocca (2009, 2010, 2011 e 2012) and a gold medal in a Gastronomy Contest with Oporto’s Wine (2009 and 2011).

In 2009, he is considered Portuguese Revelation Chef, and awarded by the Portuguese President in the young talented chefs recognition ceremony in 2011.

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Bruno Timperman ^(BE)

Bristo Bruut

June 23rd



Born and raised in Bruges, Bruno has 39 years old. He studied to work in a laboratory, and he never went to a culinary school, but at the age of 24 he decided to follow his passion: cooking!

His first internship was in one of the greatest restaurants in Bruges - the Hotel Die Swaene (4 stars). After that, for 3 years, he worked in the famous restaurant "Den Gouden Harynck" (*Michelin), followed by another year in the most famous bistro in Bruges called "Rock Fort".

After that he was invited to join the team of "Danny Horseele", a 2 Michelin stars restaurant, where he worked for three years plus 2 and half years as Head Chef. However, Bruno knew something was missing on his life: he needed a space of his own, and so "Bistro Bruut" was opened!

Bistro Bruut is a Bruges néobistro with gastronomic values focused on local produce and a territory philosophy. After one month opening, Bistro Bruut was the highest climber in the Gault Millau guide in Flanders. With a natural vision, Bruno Timperman stole the hearts of the locals, and is now one of the most respected chefs of his home town.

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in Ponta Delgada. Join us with a toast to the surprising combinations
of Azores food, with tastes from Alentejo.

Pierre Sahut (FR)

La Gauloise

June 24th



Pierre Sahut is from Cahors, a small town in the south west of France, land of black truffles, foie gras and good wine. His interest in such amazing products was instilled by his parents and grandparents, both of them farmers.

Sahut, at a young age, decided to follow his passion – culinary – and registered as a student at Quercy Perigord hotel school, where he graduated high school in 2003. During an internship at Louis XV restaurant, in Monaco, he discovered the world of Alain Ducasse. For seven years he worked hard in some renowned restaurants in Paris and London such as Plaza Athénée, Eiffel Tower, Spoon and Dorchester.

Besides Ducasse, Pierre Sahut also had the privilege to work with Stéphane Gaborieau, the “Meilleur Ouvrier de France 2002”. After that, Pierre decided to keep learning and then for a while he joined the team of the Royal Monceau Raffles, in Paris.

He took on his first job as executive chef at La Gauloise, where is still works. This historical restaurant, located in the heart of Paris, is known to be attended by famous French people, such as the former President François Mitterrand. Pierre created a simple and elegant menu, based on excellent French products cooked with a special touch: love

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Miguel Castro e Silva ^(PT)

De Castro Flores e
Largo

June 25th



Miguel Castro e Silva was born in Oporto in 1961. Son of a German mother and a Portuguese father, ever since he was a little child he loved cooking only one traditional Portuguese recipe in a small pot: Sweet Rice. He ended up getting sick of it after cooking it so many times. While growing up, he decided to study biology in Germany. Many years later, Miguel decided to return to his homeland and finally study, at Algarve, to learn what he loved the most: cooking!

After graduating, he started working in the music industry as a sound technician and later on as a product manager in the textile industry, for five years. At the age of 31, he married with Graça and together they opened Quinta dos Vales, in Maia, and later on, the restaurant “Miguel na Foz”.

However, Miguel only got international recognition when he was invited to open Bull&Bear, a restaurant at Oporto’s Stock Market. The Financial Times declared it as one of 25 best restaurants of the world. In 2009, the couple decided to move to Lisbon and opened De Castro Elias, followed by O Largo, both under his signature. Together with Joaquim Figueiredo and Vítor Sobral, Miguel formed a trio that helped to transform the Portuguese cuisine. Furthermore, Miguel Castro e Silva is one of the responsible for spreading the sous vide techniques or, in other words, the low temperature cooking, which today is very important in high-end restaurants.



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Jamie Kennedy ^(CA)

Gilead Café & Bistro

June 26th



For over three decades Jamie Kennedy has been instrumental in shaping the culinary landscape in Canada. His innovative approach to gastronomy, commitment to sustainable agriculture and advocacy of local food have been unwavering.

Jamie has helped pioneer 'farm to table' practices nationwide and has continued to foster important ties between farmers and chefs across Ontario. He has applied the slow food philosophy in every aspect of his business. His seasonal methods of cooking and involvement with the local food movement continue to inspire progress in agricultural and gastronomical communities across Canada.

He has been executive chef and owner of several acclaimed Toronto restaurants, including Palmerston, Jamie Kennedy at the R.O.M. (aka JK ROM), and the Jamie Kennedy Wine Bar. His company, Jamie Kennedy Kitchens, currently comprises Gilead Café and Bistro, Jamie Kennedy Event Catering, Jamie Kennedy at the Gardiner Café, and Provenance Regional Cuisine.

In 2010, Jamie was honoured for his contributions with two major appointments; with Chef Michael Stadtländer, he was awarded for his leadership at the inaugural Governor General's Award in Celebration of the Nation's Table, and soon after he was appointed to the rank of Member of the Order of Canada.

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João Rodrigues ^(PT) ✿

Restaurante Feitoria

June 27th



João Magalhães Rodrigues graduated in Culinary Arts at the Lisbon Hotel and Tourism School at the age of 21, although his ambition was to become a sea biologist. Throughout the three years course, he worked at the Sheraton Hotel and the Ritz Hotel and part-time at the Lisboa Plaza Hotel.

Later on, João Rodrigues registered at Hotel and Tourism College in Estoril, graduating as a bachelor in Food Production. In the same year, he started working at the restaurant Bica do Sapato, where he stays for three years. After that, he moved to restaurant Ritz Hotel, where he worked with the Head Chef Sebastien Gropelzier (2 Michelin Stars), having the opportunity to acquire more knowledge.

2007 was a great year for João Rodrigues, not only for his work at Pragma Restaurant, where he worked with Chef Fausto Airoidi, but also for winning the portuguese competition Chef of the Year. Later on, João was invited to participate on the National Team at WACS Mediterranean Challenge, winning two silver medals.

In 2009, João Rodrigues takes part in the opening of the Altis Belém Hotel & Spa as head chef and chef of the restaurant Feitoria where he won his first Michelin Star. In January 2013 he became Executive Chef at Altis Belém Hotel & Spa, where he continues to win the Michelin Star. In the same year João is considered one of 10 Favorite Chefs of Mesa Marcada, one of the most known blogs in Portugal. In 2014 Rodrigues is part of Jury of the Portuguese Chef of the Year.

Jamie Drummond (CA)

Good Food Media

June 27th



A lifelong love affair with both food and wine led Jamie Drummond to where he is today.

Hailing originally from Edinburgh, Scotland, after university in London, England, Jamie began working as Sommelier at his hometown's acclaimed Atrium restaurant, whilst at the same time studying with the Wine and Spirits Education Trust. Moving to his adopted home of Toronto, Canada in 1997, Jamie has worked as the Wine Director for both Toronto's prestigious Granite Club and later for Chef Jamie Kennedy's numerous restaurants, most notably the much-missed Jamie Kennedy Wine Bar.

After the closure of the Jamie Kennedy Wine Bar, and some fifteen years working as a Sommelier, Jamie wished to stay in the world of wine, but longed to embrace his other passion... writing. In 2010 Jamie and co-founder Malcolm Jolley established Good Food Media, a non-profit dedicated to educating people about good food and wine through the weekly online publication Good Food Revolution.

As well as writing for a wide variety of publications, and squeezing in some wine judging when time allows, Jamie also serves on Ocean Wise's Ontario Advisory Board, and the organizational board of Toronto's annual Terroir symposium, which is now entering its ninth year.

In March of 2012 Jamie was awarded a Fellowship of the Ontario Hospitality Institute for his contributions to the culinary, hospitality, and tourism industry, along with his personal and professional industry achievements.



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