

# CHEFSTABLE

## PRESENTS:

5 Chefs – 5 Courses  
For 40 People  
Plus: Cocktails, Wine Pairings, and Live Entertainment



## GET READY FOR A ONCE IN A LIFETIME EXPERIENCE!

This exclusive dining experience has been arranged for 40 people by Chefstable's Kurt Huffman. You'll enjoy incredible dishes and wine pairings prepared just for you by renowned Portland chefs, specialty cocktails created for the event, live entertainment, and parting gifts for your guests.

This one-of-a-kind event could be used to **celebrate a holiday, anniversary, birthday, wedding or other special occasion.** Think rehearsal dinner, top performers gathering, company holiday party, or any other party for a corporate, foundation, family or friends group – the possibilities are endless! The date for your party can be set with some flexibility through April 15, 2015 based on chef availability.

## YOU'LL EXPERIENCE:

### 5 delicious courses prepared by 5 of Portland's hottest chefs:

- **Rick Gencarelli** (Lardo, Grassa)
- **Aaron Barnett** (St. Jack, Foster Burger)
- **Anthony Cafiero** (Racion)
- **Cathy Whims** (Nostrana, Oven & Shaker)
- **Chef Extraordinaire** (Chefstable talent TBA)

### Unforgettable signature cocktails by Portland's most famous mixologist:

- **Ryan Magarian** (Oven & Shaker, Easy Company)

## Bid Now!

Visit [www.va-or.org/bid](http://www.va-or.org/bid) for the current bid and to place your own. Bids will be accepted until 10:00pm on Thursday, April 9th.

Questions: Call or email Christi at 503-225-5900 x233 / [christi@va-or.org](mailto:christi@va-or.org).



## A gorgeous setting and perfect wine pairings provided by Cooper's Hall:

You'll be on the private mezzanine overlooking the winery at Cooper's Hall, the newest Chefstable venue opening in late April 2014. Cooper's Hall will offer 36 wines on tap. St. Jack Sommelier, Joel Gunderson will lead this urban winery. Paired with East Willamette Valley's AlexEli Vineyards it promises to be an epic experience for wine lovers.

## Fantastic entertainment during dinner:

Choose from a list of extraordinary artists (based on date and availability) to entertain you during your party. Plus, you and your guests (21 and over) will each leave with a **bottle of wine compliments of Coopers Hall!**

## MAKE IT YOURS BY BIDDING NOW!

Chefstable has generously donated this priceless package in support of the 55<sup>th</sup> anniversary of Young Audiences of Oregon & SW Washington, the preeminent arts education nonprofit serving our region. This experience in this location is a once in a lifetime opportunity so bid early and bid often. Visit [www.ya-or.org/bid](http://www.ya-or.org/bid) for the current bid and to place your own.

To place a bid, visit [www.ya-or.org/bid/form](http://www.ya-or.org/bid/form) and fill out the required information. Then call Christi Crowley at Young Audiences 503-225-5900 x233 (between 8:00am-10:00pm) and provide your credit card information to finalize your bid. *Because we value your security, we will not collect credit card information in the online form.*

## ABOUT THE CHEFS

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### RICK GENCARELLI

*Lardo, Grassa*



Upon graduating from the Culinary Institute of America in New York, Rick spent four years as sous chef at Todd English's Olives. Rick moved cross country to San Francisco where he worked at both Rubicon and One Market restaurants. He crossed the continent once again to open Miramar Restaurant and Olives Restaurant in New York City. Later, Rick became the Chef at the Inn at Shelburne Farms, located on the non-profit environmental education center and working farm in Shelburne, Vermont. In 2009, Rick and his family moved to Portland, drawn to the diverse food culture and its commitment to local, sustainable, farm to table cuisine. Rick opened Lardo as a food cart in September 2010, and now has three thriving brick-and-mortar restaurants.

### AARON BARNETT

*Foster Burger, St Jack*



After graduating from the California School of Culinary Arts' Cordon Bleu, Aaron did an externship in his native Canada at Lumière in Vancouver, BC and was immediately taken with the flavors and produce available in the Pacific Northwest. He moved back to California to work under Gary Danko in San Francisco, shortly thereafter taking a sous chef position at Myth under Sean O'Brien. After working in Portland kitchens for a couple of years, he opened St. Jack in 2010. St. Jack has won multiple awards in Portland, including The Oregonian's Rising Star.

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## ANTHONY CAFIERO

*Racion*



Anthony, a former furniture builder and Reed College fine arts graduate, wholeheartedly brings his art background into the food he cooks. The artist-cum-chef moved from upstate New York to attend college in Portland in 2000, paying his way through school working at Veritable Quandary and Paley's Place. By 2004, Cafiero was working at Nostrana, under the tutelage of James Beard-nominated Chef Cathy Whims. Completely immersed in rustic Italian cooking, he learned the importance of using local ingredients, sharpened his skills and speed, and mastered the vital skill of cooking by instinct. After a year and a

half, Cafiero joined the team at Chef Adam Berger's restaurant Ten 01 and then Berger's Tabla Mediterranean Bistro. In 2011 Anthony took a month long culinary journey through Spain, attending the culinary expo in Madrid, and visiting kitchens in Barcelona, Madrid and San Sebastian to study modern Spanish cooking techniques. In 2013, Anthony opened Racion, where he brings that experience to Portland.

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## CATHY WHIMS

*Nostrana, Oven and Shaker*



Cathy, a five-time James Beard Award finalist, opened Nostrana with her partner David West in 2005. Prior to establishing Nostrana, she was co-owner of Portland's pioneering Italian restaurant, Genoa. In the course of her professional career, Cathy has studied with Marcella and Victor Hazan at their home in Venice, and Madeleine Kamman at the School for American Chefs. She has cooked with Giancinto Albarello at Genoa and in his own kitchen at the Antica Torre Trattoria in Barbaresco, and with Marco Forneris at Osteria La Libera in Alba, both renowned restaurants of the Langhe. In 2011, Cathy opened Oven and

Shaker with Ryan Magarian. A never-ending curiosity takes Cathy to Italy often, where she continues to make new friendships and enjoy the complex flavors evoked by simple cooking. In 2007, The Oregonian named Nostrana, Restaurant of the Year.

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## RYAN MAGARIAN

*Oven and Shaker, Easy Company*



Over the past 16 years, Portland native Ryan Magarian's passionate approach to mixing drinks has gained him recognition as one of the Northwest's most respected craft bartenders. Ryan, considered a purist by his industry peers, emphasizes classic and vintage cocktails occasionally re-imagined with whimsical and intelligent twists. An artisan dedicated to the extreme details of his craft, Ryan has received recognition from around the globe for his recipes and perspectives in media outlets including the Wall Street Journal, The New York Times, Food and Wine, Bon Appetit, Food Arts, People, Us Weekly, Men's Health, Details, Wallpaper, Gary Regan's Joy of Mixology, Dave

Wondrich's Imbibe, Robert Hess's The Essential Cocktail Guide, and has further been featured on Food Network's Unwrapped and the Women's Entertainment Channel's Young, Sexy, and Cookin'.