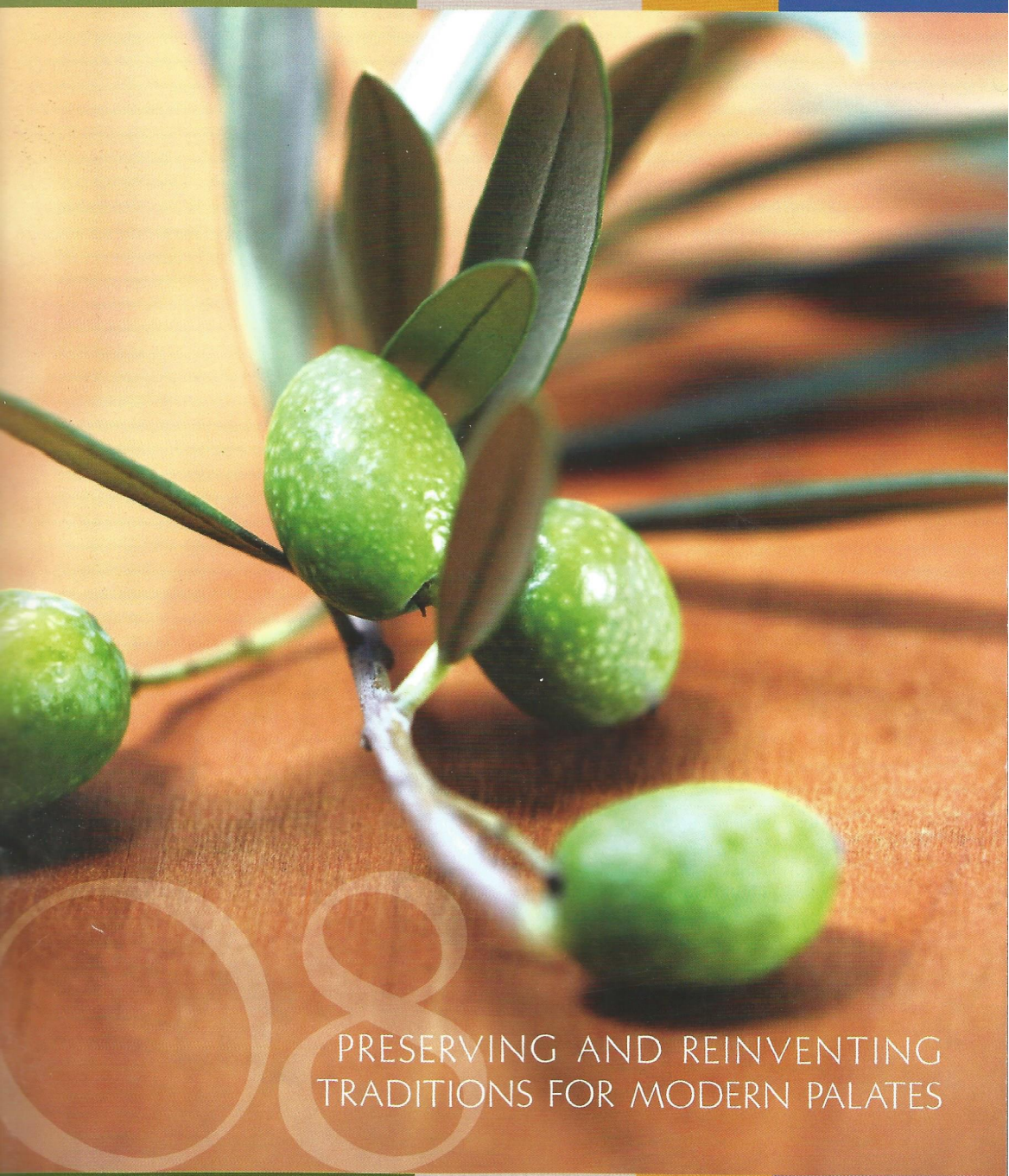
ELEVENTH ANNUAL THE CULINARY INSTITUTE OF AMERICA INTERNATIONAL CONFERENCE & FESTIVAL

A Mediterranean Flavor Odyssey



PRESERVING AND REINVENTING TRADITIONS FOR MODERN PALATES

WORLDS of FLAVOR

NOVEMBER 6 - 8, 2008

NAPA VALLEY, CALIFORNIA

WORLDS of FLAVOR

"From its beginning eleven years ago, the Worlds of Flavor conference has been an important force in bringing awareness of the global table to a range of American chefs, journalists, and just plain cooks. Its phenomenal growth over the years has only intensified its influence; now it's THE place to go for an amazing cross-fertilization of culinary ideas, techniques, and attitudes. Not to mention that it's great fun."

— JOHN WILLOUGHBY
Executive Editor, Gourmet Magazine



The Culinary Institute of America at Greystone
2555 Main Street St. Helena, CA 94574
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The Culinary Institute of America®

Speakers & Guest Chefs

The speakers and guest chefs listed on the following pages are joined in presenting this conference and festival by the faculty and staff of The Culinary Institute of America at Greystone.

CIA at Greystone faculty participating in staging A Mediterranean Flavor Odyssey conference include: Bill Briwa, Aaron Brown, Tucker Bunch, Adam Busby, CMC, Patrick Clark, John Difilippo, Stephen Durfee, Robert Jörin, Lars Kronmark, Brenda LaNoue, Toni Sakaguchi, Scott Samuel, Thomas Wong, and Ken Woytisek.



YIANNIS BAXEVANIS is the executive chef-owner of Ergastiri and Giorti Baxevanis in Athens. To a Greek audience, Chef Baxevanis needs no introduction. Voted many times the top chef of Greek cuisine in Greece, he is a passionate believer in Greek cuisine and the dietary value of traditional Greek products. Chef Baxevanis started his career in France, and was the first chef to introduce Greek cuisine to Dubai. In 2006 he made one of his dreams come true by starting a Little Chefs Program. Once a week, he and many other prominent Greek chefs set up cooking sessions where kids can learn about fresh products, a healthy diet, and the virtue of fast, easy, healthful cooking. Chef Baxevanis is the author of *My Best,* and is a consultant at an array of top restaurants in Greece. (Athens, Greece)



ALFONSO BELTRAN is the third-generation owner of Beltrán in Toledo, Spain. In 1924, Alfonso's grandparents opened the guest house *la Torrijeña,* and it was there where the family came into contact with gastronomy for the first time. Since then, three generations of the Beltrán family have been delighting the most refined palates. Beltrán is an example of one family devoted to quality gastronomy with a phenomenal reputation in and out of the Autonomous Community of Castilla-La Mancha. (Toledo, Spain)



RAFIH BENJELLOUN is the executive chef-owner of the Imperial Fez, a Moroccan restaurant he opened in Atlanta, GA in 1991. Imperial Fez has been praised by media and food critics across the U.S. and around the world. (Atlanta, GA)



PATXI BERGARA and his wife Blanca Ameztoy run the Bar Bergara in San Sebastian, Spain, which has been in Mr. Bergara's family since 1952. Under their management the Bar Bergara has focused on a more sophisticated, refined, and elaborate *pintxo* (bite-sized snacks on bread or a cocktail stick). Bar Bergara has been named "Best Pintxos Selection" at the Best of Gastronomy conference in San Sebastián-Kursaal, and has been named an honorary member of the Pintxo Association and the Anchovy Association. (San Sebastian, Spain)



LORENZO BONI is the executive chef for Barilla America. Chef Boni grew up in Bologna, Italy with a passion for Italian food. While studying culinary arts he traveled extensively throughout Italy, immersing his taste buds in the regional cuisines of the country. Chef Boni then traveled to the United States, where he served as the second chef at the San Domenico Restaurant in New York City. After working in New York, he returned to Italy and opened his own restaurant, Osteria du Madon, in Bologna. In 1999 Chef Boni joined Barilla at its world headquarters in Parma. In 2003, he was promoted to executive chef for Barilla America, returning once again to the U.S. In his current role, Lorenzo is responsible for product and recipe development, as well as managing the culinary execution of all Barilla-sponsored events. (Evanston, IL)