FOOD NETWORK NEW YORK CITY WINE & FOOD FESTIVAL SCHEDULE

DATES: OCTOBER 17 - 20, 2013

General Information

info@nycwff.org

Box Office: 866-969-2399

Event Name	Date	Time	Price
"I Love NY" hosted by Daniel Humm & Will Guidara Part of the Bank of America Dinner Series	Thursday, Oct 17, 2013	7:00pm	$300
Yardbird HK hosted by Matt Abergel Part of the Bank of America Dinner Series	Thursday, Oct 17, 2013	7:00pm	$200
Farm-to-Table Dinner hosted by Bill Telepan and Andrea Reusing Part of the Bank of America Dinner Series	Thursday, Oct 17, 2013	7:00pm	$250
Manresa: An Edible Reflection hosted by David Kinch Part of the Bank of America Dinner Series	Thursday, Oct 17, 2013	7:00pm	$250
FOOD & WINE Select Pass	Friday, Oct 18, 2013	Various	$580
Pier 92 Pass	Friday, Oct 18, 2013	Various	$490
Gotham West Market Opening Party	Friday, Oct 18, 2013	10:00pm	$105
Bullfrog & Baum Panel: Got Soul	Friday, Oct 18, 2013	11:00am	Invitation only
Southern Wine & Spirits of New York Trade Tasting presented by Beverage Media Group	Friday, Oct 18, 2013	12:00pm	$3
Bullfrog & Baum Panel: Will Travel for Food	Friday, Oct 18, 2013	12:00pm	Invitation only
Bullfrog & Baum Panel: Is The Customer Still King	Friday, Oct 18, 2013	3:00pm	Invitation only
Top Taster for Top Fliers - Embark on the Ultimate Wine Flight with Delta and Master Sommelier Andrea Robinson: 6 Blind Wines in 25 Minutes!	Friday, Oct 18, 2013	5:30pm	$95
Meatpacking Uncorked presented by Cupcake Vineyards	Friday, Oct 18, 2013	6:00pm	$85
Blue Moon Burger Bash presented by Pat LaFrieda Meats hosted by Rachael Ray	Friday, Oct 18, 2013	7:00pm	$225

The Chef and the Doctor hosted by David Bouley and Dr. Mark Hyman Part of the Bank of America Dinner Series	**Friday, Oct 18, 2013**	**7:00pm**	**$400**
Time Warner Cable presents Chicken Coupe hosted by Whoopi Goldberg	**Friday, Oct 18, 2013**	**7:00pm**	**$200**
Thrillist's Barbecue and the Blues sponsored by Creekstone Farms hosted by Robert Irvine	**Friday, Oct 18, 2013**	**7:00pm**	**$125**
Cross-Country Dinner hosted by Sean Brock, George Mendes, and Daniel Patterson Part of the Bank of America Dinner Series	**Friday, Oct 18, 2013**	**7:00pm**	**$250**
D.O.M.: Rediscovering Brazilian Ingredients hosted by Alex Atala Part of the Bank of America Dinner Series	**Friday, Oct 18, 2013**	**7:00pm**	**$300**
One Plate at a Time hosted by Rick Bayless Part of the Bank of America Dinner Series	**Friday, Oct 18, 2013**	**7:00pm**	**$250**
Italian Paradise Dinner hosted by Giada De Laurentiis Part of the Bank of America Dinner Series	**Friday, Oct 18, 2013**	**7:00pm**	**$300**
Inside the Empire: Dinner hosted by Pubbelly Part of the Bank of America Dinner Series	**Friday, Oct 18, 2013**	**7:00pm**	**$250**
FOOD & WINE Best New Chefs 25th Anniversary Party	**Friday, Oct 18, 2013**	**7:30pm**	**$300**
GODIVA Truffle Showdown hosted by Duff Goldman	**Friday, Oct 18, 2013**	**10:00pm**	**$105**
Rockin' Dumplings and Rollin' Sushi hosted by Masaharu Morimoto	**Friday, Oct 18, 2013**	**11:00pm**	**$150**
Grand Tasting Weekend Pass	**Saturday, Oct 19, 2013**	**12pm-6pm**	**$315**
Martha Stewart Cake-Decorating Master Class	**Saturday, Oct 19, 2013**	**10:00am**	**$275**
Four and Twenty Blackbirds Pie-Making Master Class	**Saturday, Oct 19, 2013**	**10:00am**	**$200**
FOOD & WINE: Food Memories A Panel Discussion at Bumble and bumble	**Saturday, Oct 19, 2013**	**11:00am**	**$20**
Pizza Making 101 with Jim Lahey	**Saturday, Oct 19, 2013**	**11:00am**	**$100**
The New York Times presents Geoffrey's Greenmarket	**Saturday, Oct 19, 2013**	**11:00am**	**$125**
Times Talks: Alex Atala and David Chang	**Saturday, Oct 19, 2013**	**11:00am**	**$35**

A South African Wine Odyssey: From Its Origins to the House of Mandela hosted by Selena Cuffe and Judia Black Wine Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**12:00pm**	**$85**
Sausage Making 101	**Saturday, Oct 19, 2013**	**12:00pm**	**$100**
Soup'er Sandwich hosted by Jeff Mauro	**Saturday, Oct 19, 2013**	**12:00pm**	**$125**
All That Jazz Brunch presented by Foods from Chile hosted by Alex Guarnaschelli	**Saturday, Oct 19, 2013**	**12:00pm**	**$150**
New Testament Gospel Brunch hosted by Paula Deen	**Saturday, Oct 19, 2013**	**12:00pm**	**$150**
Grand Tasting presented by ShopRite with KitchenAid® Culinary Demonstrations presented by MasterCard®	**Saturday, Oct 19, 2013**	**12:00pm**	**$175**
Mastercard® Priceless® New York Demo Pass at the Grand Tasting presented by ShopRite with KitchenAid® Culinary Demonstrations presented by MasterCard	**Saturday, Oct 19, 2013**	**12:00pm**	**$225**
Times Talks: Emeril Lagasse	**Saturday, Oct 19, 2013**	**1:00pm**	**$35**
Pitch Me A Panel Discussion at Bumble and bumble	**Saturday, Oct 19, 2013**	**1:00pm**	**$20**
The Price is Wine hosted by Ray Isle Wine Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**1:00pm**	**$85**
Date Night Memories: Tempting Tastes and Passionate Pairings from Union Square Café hosted by Andrea Robinson and Carmen Quagliata Pairing Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**1:30pm**	**$85**
Jets + Chefs: The Ultimate Tailgate hosted by Mario Batali	**Saturday, Oct 19, 2013**	**2:00pm**	**$125**
Unusual Grape Varieties with Jancis Robinson Wine Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**2:30pm**	**$85**
Times Talks: David Bouley	**Saturday, Oct 19, 2013**	**3:00pm**	**$35**
Le Pain Quotidien Tartine-Making Master Class hosted by Alain Coumont	**Saturday, Oct 19, 2013**	**3:00pm**	**$200**
Family Meal: Daniel Boulud's Culinary Kin A Panel Discussion at Bumble and bumble	**Saturday, Oct 19, 2013**	**3:00pm**	**$20**
The Marrow Pairing Seminar: Italian vs German hosted by Ray Isle and Harold Dieterle Pairing Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**3:30pm**	**$85**
Porktastic Pours: Top Choices for Artisanal Charcuterie hosted by Josh Wesson and Taylor Boetticher and Toponia Miller of the Fatted Calf Pairing Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**3:45pm**	**$85**

The Art of Crafting Bubbly- How the World's Greatest Wine Is Made and How to Drink It hosted by Henriot Cellar Master Laurent Fresnet Wine Seminars hosted by FOOD & WINE	**Saturday, Oct 19, 2013**	**4:00pm**	**$85**
Times Talks: Mario Batali & Michael Symon	**Saturday, Oct 19, 2013**	**5:00pm**	**$35**
Classico E Moderno hosted by Michael White and the Altamarea Group Chefs Part of the Bank of America Dinner Series	**Saturday, Oct 19, 2013**	**7:00pm**	**$300**
The Ultimate Catch hosted by Ben Sargent Part of the Bank of America Dinner Series	**Saturday, Oct 19, 2013**	**7:00pm**	**$200**
Flavors of the West Coast: Tyler Florence brings Wayfare Tavern to New York City Part of the Bank of America Dinner Series	**Saturday, Oct 19, 2013**	**7:00pm**	**$250**
Exploring the Mediterranean: Dinner hosted by Yotam Ottolenghi and Sami Tamimi Part of the Bank of America Dinner Series	**Saturday, Oct 19, 2013**	**7:00pm**	**$250**
Olmeca Altos Tequila presents Tacos and Tequila hosted by Bobby Flay	**Saturday, Oct 19, 2013**	**7:00pm**	**$225**
The Reimagined Classics: Dinner hosted by Quince's Michael Tusk Part of the Bank of America Dinner Series	**Saturday, Oct 19, 2013**	**7:00pm**	**$250**
The Silver Standard Dinner hosted by Dan Silverman and Michael Schlow Part of the Bank of America Dinner Series	**Saturday, Oct 19, 2013**	**7:00pm**	**$250**
Beecher's After Dark	**Saturday, Oct 19, 2013**	**8:30pm**	**$85**
Delta Air Lines' Global Night Market at The Plaza Food Hall hosted by Todd English featuring Hot Bread Kitchen	**Saturday, Oct 19, 2013**	**10:00pm**	**$105**
Guy Fieri Rock of Ages Party	**Saturday, Oct 19, 2013**	**10:00pm**	**$95**
The Art of Chocolate Making with Tache Artisan Chocolate	**Sunday, Oct 20, 2013**	**10:00am**	**$100**
Hot Bread Kitchen Master Class	**Sunday, Oct 20, 2013**	**10:00am**	**$200**
Blood, Bones, and Bubbly Pairing Seminar with Gabrielle Hamilton and Anthony Giglio Pairing Seminars hosted by FOOD & WINE	**Sunday, Oct 20, 2013**	**12:00pm**	**$85**
The Art of Pickling with McClure's Pickles	**Sunday, Oct 20, 2013**	**12:00pm**	**$100**
Gerard Bertrand, Diversity from South of France hosted by Mark Fine Wine Seminars hosted by FOOD & WINE	**Sunday, Oct 20, 2013**	**12:00pm**	**$85**
Pasta Making 101	**Sunday, Oct 20, 2013**	**12:00pm**	**$100**

The Lobster Place presents Oyster Bash sponsored by Negra Modelo hosted by John Besh	**Sunday, Oct 20, 2013**	**12:00pm**	**$125**
ABSOLUT Best Bloody Mary Brunch hosted by the Cast of Chopped	**Sunday, Oct 20, 2013**	**12:00pm**	**$150**
Grand Tasting presented by ShopRite with KitchenAid® Culinary Demonstrations presented by MasterCard®	**Sunday, Oct 20, 2013**	**12:00pm**	**$175**
MasterCard® Priceless® New York Demo Pass at the Grand Tasting presented by ShopRite with KitchenAid® Culinary Demonstrations presented by MasterCard	**Sunday, Oct 20, 2013**	**12:00pm**	**$225**
Sake Simplified: From Rice to Riches hosted by Monica Samuels Wine Seminars hosted by FOOD & WINE	**Sunday, Oct 20, 2013**	**1:00pm**	**$85**
Fab Wines for Funky Fromage: The Best Bottles for Challenging Cheeses hosted by Josh Wesson and Terrance Brennan Pairing Seminars hosted by FOOD & WINE	**Sunday, Oct 20, 2013**	**1:30pm**	**$85**
Master Sushi Rolling Class with Morimoto	**Sunday, Oct 20, 2013**	**1:30pm**	**$150**
Artisanal Ice Cream Making with Phin & Phebes of Brooklyn	**Sunday, Oct 20, 2013**	**2:00pm**	**$100**
Bacon and Bourbon at Commerce	**Sunday, Oct 20, 2013**	**2:00pm**	**$100**
Dale's Dim Sum Party at Buddakan	**Sunday, Oct 20, 2013**	**2:00pm**	**$100**
On a Roll, NYCWFF's Salute to Oktoberfest, hosted by Andrew Zimmern presented by Pat LaFrieda Meats sponsored by Village Voice	**Sunday, Oct 20, 2013**	**2:00pm**	**$95**
Château D'Esclans: The Rosé Lifestyle of St. Tropez hosted by Paul Chevalier and Sasha Lachine Wine Seminars hosted by FOOD & WINE	**Sunday, Oct 20, 2013**	**2:30pm**	**$85**
Classic Crab Boil at Willow Road	**Sunday, Oct 20, 2013**	**3:00pm**	**$85**
Sarabeth's Master Class	**Sunday, Oct 20, 2013**	**3:00pm**	**$200**
Gramercy Tavern: Harvest Vegetables hosted by Michael Anthony, John Ragan, and Juliette Pope Pairing Seminars hosted by FOOD & WINE	**Sunday, Oct 20, 2013**	**3:30pm**	**$85**
Cheese Making 101	**Sunday, Oct 20, 2013**	**4:00pm**	**$100**
La Sagra Sunday Slices sponsored by Time Out New York hosted by Anne Burrell and Adam Richman	**Sunday, Oct 20, 2013**	**4:00pm**	**$95**
Hooked	**Sunday, Oct 20, 2013**	**6:00pm**	**$100**

The Mix at Bagatelle	**Sunday, Oct 20, 2013**	**7:00pm**	**$100**
Taste of Tokyo Dinner hosted by Ivan Orkin Part of the Bank of America Dinner Series	**Sunday, Oct 20, 2013**	**7:00pm**	**$200**