

2011 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE

FRIDAY, JUNE 17

SEM#	TIME	TITLE	SPEAKER
101	10:00 am - 10:45 am	Great Family Cooking	Jacques & Claudine Pépin
102	10:00 am - 10:45 am	One Pot Meals	Ming Tsai
103	10:00 am - 10:45 am	Grilling Master Class	Tim Love
104	10:00 am - 10:45 am	Wine Jeopardy	Leslie Sbrocco
105	10:00 am - 10:45 am	Stellar Sparkling Wines	David Lynch
106	10:00 am - 10:45 am	Spanish Grapes: Hot Red & Cool White	Marnie Old
107	10:00 am - 10:45 am	Old Wines are Awesome	Ray Isle
108	10:00 am - 10:45 am	Iron Sommelier	Joshua Wesson
109	10:00 am - 10:45 am	The Age of Argentina	Andrea Robinson
110	10:00 am - 10:45 am	Grilled Cheese, Please	Laura Werlin
PT1	10:45am - 11:30 am	Private Trade Grand Tasting	
GT1	11:30 am - 1:15 pm	Grand Tasting	
201	2:00 pm - 2:45 pm	Seafood of the Adriatic	Mario Batali
202	2:00 pm - 2:45 pm	Top Chef: Salty & Sweet	Tom Colicchio & Gail Simmons
203	2:00 pm - 2:45 pm	Global Street Food	Susan Feniger
204	2:00 pm - 2:45 pm	Extreme Wines	Paul Grieco
205	2:00 pm - 2:45 pm	Great Grenache Smackdown	Anthony Giglio
206	2:00 pm - 2:45 pm	Amazing Napa Cabernet	Paul Roberts
207	2:00 pm - 2:45 pm	Sauce on the Side: Wine, Wieners & the Works	Danny Meyer
208	2:00 pm - 2:45 pm	Bling vs. Bargain: Guess the Wine Price	Belinda Chang
209	2:00 pm - 2:45 pm	The Cocktail Guide	Kate Krader & Jim Meehan
210	2:00 pm - 2:45 pm	Wine Pairing Tricks of the Trade	Andrea Robinson
301	3:30 pm - 4:15 pm	Seafood of the Adriatic	Mario Batali
302	3:30 pm - 4:15 pm	Sexy Vegetable Dishes	José Andrés
303	3:30 pm - 4:15 pm	Greek at Home	Michael Symon
304	3:30 pm - 4:15 pm	Barolo's Best Vineyards	David Lynch
305	3:30 pm - 4:15 pm	Italian with a German Accent	Anthony Giglio
306	3:30 pm - 4:15 pm	Sommelier Secrets	Marnie Old
307	3:30 pm - 4:15 pm	Cheeses and Wines from Spain	Kristin Donnelly & Laura Werlin
308	3:30 pm - 4:15 pm	Classic and Modern Bordeaux	Belinda Chang
309	3:30 pm - 4:15 pm	Sophisticated Sipping Rums	Kate Krader & Jim Meehan
310	3:30 pm - 4:15 pm	Beat the Heat: Wines for Spicy Food	Mark Oldman
GT2	4:30 pm - 6:15 pm	Grand Tasting	

2011 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE

SATURDAY, JUNE 18

SEM#	TIME	TITLE	SPEAKER
401	10:00 am - 10:45 am	The New New Orleans	John Besh
402	10:00 am - 10:45 am	One Pot Meals	Ming Tsai
403	10:00 am - 10:45 am	Sustainably Delicious	Michel Nischan
404	10:00 am - 10:45 am	Wine Jeopardy	Leslie Sbrocco
405	10:00 am - 10:45 am	Riesling: The Dry Side	Paul Grieco
406	10:00 am - 10:45 am	Spanish Grapes: Hot Red & Cool White	Marnie Old
407	10:00 am - 10:45 am	California & Oregon Pinot Noir	Paul Roberts
408	10:00 am - 10:45 am	Iron Sommelier	Joshua Wesson
409	10:00 am - 10:45 am	The Age of Argentina	Andrea Robinson
410	10:00 am - 10:45 am	Grilled Cheese, Please	Laura Werlin
PT2	10:45am - 11:30 am	Private Trade Grand Tasting	
GT3	11:30 am - 1:15 pm	Grand Tasting	
501	2:00 pm - 2:45 pm	Brunch with Bobby	Bobby Flay
502	2:00 pm - 2:45 pm	Top Chef: Salty & Sweet	Tom Colicchio & Gail Simmons
503	2:00 pm - 2:45 pm	Grilling Master Class	Tim Love
504	2:00 pm - 2:45 pm	How to Taste Wine Like a Pro	Mark Oldman
505	2:00 pm - 2:45 pm	Great Grenache Smackdown	Anthony Giglio
506	2:00 pm - 2:45 pm	Amazing Napa Cabernet	Paul Roberts
507	2:00 pm - 2:45 pm	Sauce on the Side: Wine, Wieners & the Works	Danny Meyer
508	2:00 pm - 2:45 pm	Bling vs. Bargain: Guess the Wine Price	Belinda Chang
509	2:00 pm - 2:45 pm	The Cocktail Guide	Kate Krader & Jim Meehan
510	2:00 pm - 2:45 pm	Wine Pairing Tricks of the Trade	Andrea Robinson
601	3:30 pm - 4:15 pm	Brunch with Bobby	Bobby Flay
602	3:30 pm - 4:15 pm	Sexy Vegetable Dishes	José Andrés
603	3:30 pm - 4:15 pm	Greek at Home	Michael Symon
604	3:30 pm - 4:15 pm	Barolo's Best Vineyards	David Lynch
605	3:30 pm - 4:15 pm	Italian with a German Accent	Anthony Giglio
606	3:30 pm - 4:15 pm	Sommelier Secrets	Marnie Old
607	3:30 pm - 4:15 pm	Cheeses and Wine from Spain	Kristin Donnelly & Laura Werlin
608	3:30 pm - 4:15 pm	Classic and Modern Bordeaux	Belinda Chang
609	3:30 pm - 4:15 pm	Sophisticated Sipping Rums	Kate Krader & Jim Meehan
610	3:30 pm - 4:15 pm	Beat the Heat: Wines for Spicy Food	Mark Oldman
GT4	4:30 pm - 6:15 pm	Grand Tasting	

2011 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE

SUNDAY, JUNE 19

SEM#	TIME	TITLE	SPEAKER
701	10:30 am - 12:00 pm	CLASSIC QUICKFIRE!	Sissy Biggers, Kevin Sbraga
702	10:30 am - 11:15 am	Spicy Italian Cooking	Michael Chiarello
703	10:30 am - 11:15 am	Riesling: The Dry Side	Paul Grieco
704	10:30 am - 11:15 am	Stellar Sparkling Wines	David Lynch
705	10:30 am - 11:15 am	Top Wines for Tacos	Richard Betts
706	10:30 am - 11:15 am	Burgundy: Best Wine on the Planet. Period.	Robert Bohr
707	10:30 am - 11:15 am	Australian All-Stars	Leslie Sbrocco
GT5	12:30 pm - 2:00 pm	Grand Tasting	

AMERICAN EXPRESS RESTAURANT TRADE PROGRAM

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