



The
RENAISSANCE
Dinner & Ball

To benefit *La Maison Française*
at the Embassy of France

March 21, 2018



“

Il n'y a pas de bonne cuisine
si au départ elle n'est pas faite par amitié
pour celui ou celle à qui elle est destinée.”

Paul Bocuse

Ambassador G rard Araud



Distinguished Guests,

It is with great pleasure that I welcome you to this exceptional gala that is not only marking the *Go t de France / Good France* event but also paving the way for the renewal of the prestigious and unique venue that is *La Maison Fran aise*.

Such an evening is one of the best ways we can think of to celebrate French-American friendship, as *La Maison Fran aise* has long been a cornerstone of intercultural cooperation. Indeed, through the quality of its hospitality and the diversity of its programming, this institution fosters the fundamental cultural principles that make our connection so unique.

For years, *La Maison Fran aise* has hosted lively intellectual panel discussions and debates, prestigious scientific events, business meetings and encounters. It is also a unique setting in which to celebrate the French-American heritage and our common history through commemorations of veterans and award ceremonies.

To continue this great cultural journey, we must make sure we maintain the capacity to deliver quality programming in the best possible conditions. In other words, after 30 years of continuous use, *La Maison Fran aise* must be modernized. In 2016 and 2017, the French government embarked on high-priority renovation and restoration work, revamping in particular the sound and video systems and undertaking major infrastructure and security projects. Two major upgrades remain, notably the lighting system and the auditorium seating.

The word "Renaissance" refers to the beginning of spring, a time of rebirth, but also the renewal of *La Maison Fran aise* itself. And what better opportunity to celebrate our determination to strengthen our relationship than the *Go t de France / Good France* initiative? Organized by the French Ministry of Foreign Affairs, this annual event is held worldwide to celebrate French gourmet cuisine. It is a perfect way to share our heritage with you and to reassert our passion and commitment to promoting and deepening our intercultural bonds. I therefore hope you will enjoy this extraordinary evening showcasing the arts and French-American friendship and of course the exceptional dinner prepared by 12 of the Washington area's greatest chefs.

Intercultural cooperation remains one of the proudest achievements of our bilateral relationship – one that has flourished since our respective revolutions. To ensure the growth and endurance of such a precious accomplishment, we must preserve the strength of one of its pillars, *La Maison Fran aise*, making sure that its foundations remain stronger than ever.

I wish you all a wonderful evening.

Tribute

Leonard L. Silverstein

January 21, 1922 – February 14, 2018



On February 14, France lost a great American friend.

An attorney, a renowned nonprofit tax expert, a generous patron of the arts, a valiant World War II Navy veteran—Leonard Lewis Silverstein was all of these to those who knew him. But there was something else that could never be overlooked: his deep love for France.

In 1959, the New York Stock Exchange sent Mr. Silverstein on a mission that would forever change his life. Traveling to France to familiarize himself with the nation's policy on the taxation of capital gains, he fell hopelessly in love with *la belle France*, as he so often referred to it. Mr. Silverstein had studied the French language before his scholarly pursuits were interrupted by World War II—but once he saw, tasted, and experienced the France he had only read about in textbooks, it was the beginning of a truly great romance.

The list of Mr. Silverstein's appointments and memberships in the service of French culture was lengthy: President and board member of the Alliance Française, President and Founder of the French-American Cultural Foundation, board member of the French-American Foundation, Treasurer of the American Committee on the French Revolution, member of the Commanderie de Bordeaux and the Chevaliers du Tastevin.

Mr. Silverstein's commitment to U.S. cultural organizations was just as extensive, including advisory and philanthropic activities with the National Symphony Orchestra, the John F. Kennedy Center for the Performing Arts, the James Madison Council of the Library of Congress, the National Gallery of Art, the Corcoran Gallery of Art, the White House Historical Association, the Choral Arts Society of Washington, the Marjorie Merriweather Post Foundation, and the Rostropovich-Vishnevskaya Foundation.

When awarding Mr. Silverstein the rank of Commandeur of the Légion d'Honneur in 2015—a distinction held by only about a thousand individuals, the vast majority of whom are French citizens—Ambassador Gérard Araud said "it is difficult to imagine a more consummate Francophile than you... You remain an inspiration to us all, one of the greatest friends that France has in this great country."

Marcel Proust—an author Mr. Silverstein admired—once observed, "People do not die for us immediately, but remain bathed in a sort of aura of life which bears no relation to true immortality but through which they continue to occupy our thoughts in the same way as when they were alive. It is as though they were traveling abroad." Our friend has left us, and is now journeying in a different realm—but his heartfelt devotion to France will not soon fade from our memories.

Au revoir, cher ami!

La Maison Française



Designed by André Remondet, *La Maison Française* opened in 1985 on the grounds of the French Embassy.

As France's largest diplomatic mission, the Embassy offers a wide range of public activities and serves as a vibrant reflection of international diplomacy and cultural cooperation.

The historic ties between France and the United States—our shared values and ideals, and our close strategic relationship—are embraced and celebrated throughout the year at *La Maison Française*, a unique venue showcasing French-American cooperation.

Some 50,000 guests attend 150 events and functions at *La Maison Française* annually, enjoying a personal experience of French hospitality and culture.

A HOME FOR FRENCH AND AMERICAN EXCHANGE

The best of French cinema, music, and fine cuisine is presented through recurring series such as "French Cinémathèque" and special events.

A TOOL FOR HIGHLIGHTING FRENCH-AMERICAN COOPERATION

By hosting panel discussions, prestigious scientific events, and commemorations for veterans and others, the Maison Française serves as an important hub for the French community as well as Washington as a whole.

A HOST-VENUE FOR NON-PROFIT ORGANIZATIONS AND WORTHY CAUSES

Each year, some of the most prestigious non-profit organizations seek the Embassy's patronage for their benefit events at the Maison Française.

THE RENOVATION PROJECT

To continue effectively serving the public with the highest standards of hospitality and state-of-the-art equipment, the facility requires a number of upgrades.

Last month, for instance, a new digital cinema system was installed in the auditorium.

The French government has begun to undertake priority renovations and restorations, and the Maison Française is now seeking partners to join us on major projects. Next on the list of upgrades: the facility's lighting system and auditorium seating.

Resources USA

Resources USA Inc. is a 501(c)(3) organization whose mission is to promote French-American cooperation to encourage partnerships in innovation, science, culture, technology and higher education.

Goût de France / Good France



Cuisine – French cuisine – represents joie de vivre, lightness, optimism and pleasure, ideas which are central to the image of Destination France.”

—ALAIN DUCASSE,

Event creator for the Ministry
for Europe and Foreign Affairs



The *Goût de France / Good France* event is inspired by Auguste Escoffier, who launched his “Dîners d’Épicure” in 1912; these “Epicurean Dinners” featured the same menu, on the same day, in several cities around the world, for as many guests as possible. In the same spirit, *Goût de France / Good France* aims to include every category of restaurant worldwide.

First held in 2015, this international event marks the inclusion of the “gastronomic meal of the French” on UNESCO’s intangible cultural heritage list.

Every year on March 21, participating chefs offer their guests a chance to experience French *art de vivre* and enjoy the country’s innovative cuisine and the values that it represents. They showcase French gourmet fare and local ingredients and, more broadly, promote France as an international tourist destination.

In 2018, **more than 3,000 restaurants in 150 countries registered to participate**, and for the first time, **there will be a regional focus, with the Nouvelle Aquitaine selected as region of honor.**



The RENAISSANCE Dinner & Ball

**LAURA EVANS
MANATOS**
Mistress of
Ceremony

6:00 PM **L’Apéritif**
Music by the Mid-Atlantic
Symphony Orchestra
String Trio

7:00 PM **Welcome Remarks**
Gérard Araud,
Ambassador of France

Le Dîner

Musical Intermission

An operatic performance
by the Washington Opera Society

Introduction remarks by **Maestro Julien
Benichou** (Music Director, Mid-Atlantic
Symphony Orchestra; Principal Conductor,
Washington Opera Society)

Selections from Gounod’s opera, *Faust*:
- *Vous qui faites l’endormie*
- *Le Veau d’Or*

Selection from Bizet’s opera, *Carmen*:
- *L’air du Toréador*

Live Auction

9:30 PM **Ball**
Music by Francis Jocky

Chefs



Mark Courseille – Café Descartes

Chef Mark Courseille's passion for the culinary arts started at a young age. Before he was old enough to vote, he knew that a chef's coat was truly his calling, and this is reflected in the passion he brings to his food today.

A native of Bordeaux, where he attended the Culinary High School of Talence, Chef Courseille continued his culinary journey in the kitchens of many high profile restaurants, including Michel Richard's Citronelle in Washington, D.C., Yannick Cam's Le Paradou, and Le Saint-James (Relais & Chateaux) in Bouliac, France. Chef Courseille has earned the recognition and respect of the world's leading chefs, restaurateurs, and culinary experts.



Michel Bastid – Residence of France

Born in Narbonne, France, Michel Bastid was shaped from his earliest childhood by the warmth and friendliness of this sunny part of Southern France, where meals shared with friends and family are a key part of one's way of living. It was therefore quite natural for him to be drawn to the hospitality industry, and at age 15 he decided to attend a hotel management school. At 17, he discovered professional cooking thanks to the great Michelin two-star chef Michel Portos, who taught him the basics of Mediterranean cuisine.

He began his career as *chef de partie* in the kitchen of three-star chef Régis Marcon for nearly three years. He continued to learn from the masters of French cuisine, serving as *sous-chef* to longtime Michelin three-star chef Michel Troisgros. He spent four years at Troisgros's renowned family establishment.

In 2016, Michel Bastid rejoined Régis Marcon at his bistro La Coulemelle and won the 2016 Gault&Millau Young Talent award. He then left for Washington, D.C., to become the chef to the Ambassador of France.



Bertrand Chemel – 2941

Executive Chef Bertrand Chemel brings a welcome dose of Gallic flair to 2941. Born and raised in the Auvergne, where he swept flour from the floors of the bakery and pastry shop next to his grandmother's house, he became obsessed with cooking early on.

He was taken under the wing of renowned chef Michel Gaudin at his eponymous destination restaurant in Megève, France. Gaudin became his mentor, sending Chemel to Geneva's Hotel du Rhône for training. Chemel also spent time at La Bastide St-Antoine in Grasse, France, and at the Savoy Hotel in London.



Alvin Dela Cruz – Westend Bistro

Since Chef Alvin Dela Cruz joined Westend Bistro as its Chef de Cuisine, he has made sure to convey passion through the dishes he creates and has taught his team an important lesson: "We don't just serve a meal, we create a lasting memory through the guest's dining experience."

Alvin Dela Cruz was Restaurant Chef at The Conservatory of The Ritz-Carlton, Half Moon Bay, where he fostered his passion for organic, locally grown produce and developed creative, seasonal dishes that showcased his culinary talent. At Westend Bistro, Chef Dela Cruz looks forward to upholding the restaurant's strong tradition of refined, skillfully crafted cuisine, while offering creative new dishes that exhibit his unique strength, and highlight the tremendous local sources of the D.C. area.



Xavier Deshayes – Ronald Reagan Building and International Trade Center

A native of Beziers, France, Chef Deshayes has been the Executive Chef at the Ronald Reagan Building since 2001 where he oversees the kitchens of one of the nation's largest buildings and is on the forefront of developing sustainable and environmentally conscious menus by thoroughly researching his product sources.

Xavier has been cooking in the U.S. and Canada since 1989, delighting patrons of Soho Restaurant in Santa Barbara, the Four Seasons and Citrus in Los Angeles, before moving East. At the Four Seasons in Toronto, he became the restaurant chef at the award-winning Truffles. During Xavier's tenure, Truffles was the only restaurant in Canada to receive the coveted AAA/CAA five-diamond designation. He received accolades in *Bon Appétit*, *Gourmet* and *Esquire* magazines. Xavier left the Four Seasons to open Senses in Georgetown. In January 2000, *Gourmet* called it the best new restaurant. Before accepting the position at the Ronald Reagan Building, Xavier became Executive Chef at the venerable Capitol Hill restaurant La Colline.

The Chef takes pride in his volunteer endeavors, including his service as a member of The National Marine Sanctuary Foundation's Advisory Committee.



Mark Furstenberg – Bread Furst

Mark opened Marvelous Market in 1990, the first bakery in Washington to offer traditional European breads. The concept and quality of his breads were so novel to the city that customers stood in lines that extended down the street to buy the two loaves to which they were limited.

In 1997 he opened The BreadLine, a restaurant serving traditional bread-based food that won him nominations from the James Beard Foundation as best chef in the Mid-Atlantic, ratings as a top restaurant in America by *Zagat*, and selection as one of the *Washington Post's* favorite spots. After selling The BreadLine, he consulted for several top chefs and bakers. He helped to open Thomas Keller's Bouchon Bakery, Bien Cuit in Brooklyn and developed the bread program for the Napa Valley campus of the Culinary Institute of America. In 2014, he opened Bread Furst and in 2017 the James Beard Foundation named him Outstanding Baker of the United States.



Sébastien Giannini – St. Régis Hotel

Sébastien Giannini has been named Executive Chef for the restaurant at the iconic St. Regis Washington, D.C., in 2018. Originally from Toulon in the South of France, Chef Giannini most recently was Executive Chef and Culinary Director at the W Montreal, Canada. His culinary career began at Michelin-starred restaurants in France and culminated with the role of Executive Chef at Le Méridien Nice (2007-2013). Chef Giannini then took his career international, serving as Executive Chef for the Fairmont Queen Elizabeth hotel in Montreal before joining the W Hotel to launch their new restaurant concept.

Chef Giannini was trained by internationally respected Michelin-starred chefs including Alain Ducasse, Frank Cerutti, Philippe Joannès and Guy Gedda. He was a finalist in the prestigious Bocuse D'Or Culinary Competition in 2010 and had the honor of being the Official Coach of Team Canada in the 2015 International Final of the Bocuse D'Or in Lyon, France. Chef Giannini is a member of Slow Food International, Grand Cordon D'Or de la Cuisine Française, Jeune Espoir de la Gastronomie Française, disciple d'Auguste Escoffier, Toques Blanches Internationales and l'Académie Nationale de Cuisine.



Jon Krinn – Clarity

Chef Jon Krinn began his culinary journey at L'Academie de Cuisine in Gaithersburg, Maryland, and after four years with Michelin two-star Chef Gerard Pangaud in D.C., he took off to France to work with the likes of Alain Ducasse and Michel Rostang, among others. Then he moved to New York City where he worked at Danny Meyer's Gramercy Tavern under Chef Tom Collichio, and at the famed Union Pacific under Food and Wine 10 Best Chef Rocco DiSpirito. Settling back in the D.C. area in 2001, he opened 2941 Restaurant to critical acclaim, earning 3 Stars in the *Washington Post* and landing perennially in the top 10 of *Washingtonian's* Top 100 Restaurants. Building on his success at 2941, Jon created Inox in Tyson's Corner in 2008, and although he again achieved 3 Stars in the *Washington Post*, the recession squelched his dream restaurant – ironically, a blessing and true teaching moment that led him to Vienna to open Clarity, 3 Stars *Washington Post* and #3 in *NOVA Mags* Top 50.



Frédéric Loraschi – Frederic Loraschi Chocolate

Frédéric Loraschi spent years learning his craft alongside chefs from all over the world, and his artisanal chocolate shop, which offers hand-crafted luxuries, has reinvented chocolate perfection.

Frédéric Loraschi Chocolate is committed to sourcing the finest ingredients, from the rich, dark chocolates of Venezuela to the exotic cocoa of Mexico, Ecuador and the Dominican Republic. Only the finest hazelnuts, almonds and peanuts are specially selected to be caramelized and expertly processed in the Frédéric Loraschi workshop, to become the smooth pralines that fill their delicious chocolate creations.

Their commitment to excellence led Frédéric Loraschi Chocolate to win the "Best Tasting" award at the U.S. Selection for the World Chocolate Masters in 2010; it was named one of the "Top 10 Best Chocolatiers" in North America by *Dessert Professional* magazine in 2011.



Cédric Maupillier – Convivial

Chef Cedric Maupillier began his culinary journey at the age of 15 in Toulon. Humble beginnings at Levilly Bakery and Monte Carlo's Café de Paris sparked a passion for the industry that led him back to school, where he received his BA in Restaurant & Hotel Management. Upon graduating, Maupillier moved to England where he quickly proved himself working under noted chef Julian Clauss-Ehlers, as well as staging in several Michelin-rated chefs' kitchen. He later returned to France to work for few years at the Michelin three-star La Cote St. Jacques and at Relais & Chateaux's Du Pralon.

The chef's next move was across the pond where he parlayed his experience into a position at the Ritz Carlton's Maestro in 2002, under the leadership of Fabio Trabocchi. From there Maupillier went to work for the famed Michel Richard at Citronelle as the executive sous chef. Cedric Maupillier met restaurateur Saied Azali who was opening a new restaurant in Adams Morgan, Mintwood Place, where Maupillier continues to serve as Executive Chef.

In November 2015, Chef Maupillier and business partner Saied Azali opened Convivial Restaurant in Washington, D.C.'s Shaw neighborhood. Since its opening, Convivial and Maupillier have garnered accolades including a 3 star review from the *Washington Post* and a 3.5 star review from the *Washingtonian*. He was also a James Beard Award semifinalist for Best Chef Mid-Atlantic for the fourth year in a row. At Convivial, Chef Maupillier incorporates both French and American influences, a fitting tribute to his dual citizenship, as he became a U.S. citizen in February of this year.



Claudio Pirollo – Et Voilà!

Chef Claudio Pirollo has been sharing his passion for and dedication to traditional Belgian cuisine at his popular, award-winning Palisades eatery, Et Voilà!, since 2008. Come and experience the tastes of Italy and Belgium, from crepes and French fries to mussels and one-of-a-kind seasonal desserts, in this warm neighborhood restaurant consistently ranked among some of the best in Washington, D.C.

Chef Pirollo has earned a well-deserved reputation among his peers, the media and, most importantly, his guests. His bistro has been included on *Washingtonian* Magazine's list of 100 Very Best Restaurants in the Washington area and praised in *The Washington Post*. Claudio Pirollo and his team warmly welcome you to Et Voilà!, where seasonality and sustainability are the keys to earthy yet delicious flavors. A diverse wine list, including organic wines, and a large selection of Belgium beers, promises to offer you the best bistro experience possible.



Nicholas Stefanelli – Masseria

Nicholas Stefanelli is the chef and owner of Masseria in Washington, D.C. Stefanelli grew up in suburban Maryland. Influenced by his Greek and Italian roots, Stefanelli's visits to Puglia, the home of his Italian grandparents, inspired his interest in "masseria" – centuries-old agricultural estates whose residents worked the land, created their own food, and welcomed visitors, neighbors, and friends. When he struck out on his own and launched his culinary career in the nation's capital Stefanelli was determined to recreate this same ambience and atmosphere in his first establishment. The result was Masseria. Stefanelli graduated from L'Académie de Cuisine; his experience includes Roberto Donna's Galileo, and Laboratorio del Galileo; Fabio Trabocchi's Maestro and Fiamma; Thomas Keller's French Laundry; and Bibiana, the successful haute Italian restaurant he opened with legendary restaurateur Ashok Bajaj. Under Stefanelli's tenure, Bibiana was named a "Best New Restaurant" by Esquire. Stefanelli was named 2010 Rising Star by the Restaurant Association of Metropolitan Washington [RAMW], and was included as a nominee for the Rising Star Award by the James Beard Foundation. In 2016, Masseria was prominently featured in *The Wall Street Journal*, and earned a RAMW nomination for "New Restaurant of the Year."



Robert Wiedmaier – Marcel's, Brasserie Beck, Siren

Born in Germany to a Belgian father and Californian mother, all of Wiedmaier's establishments reflect his European heritage and his links to Belgium.

Named Washington's Chef of the Year by RAMW in 2009, Chef Wiedmaier was inducted – in Brussels, in the summer of 2012 – into the Knighthood of the Brewers' Mash Staff, a century-old brewer's guild that honors individuals who embrace and promote Belgian beer.

When he's not in the kitchen Wiedmaier is out on his 32-foot Luhrs, having fun with his boys as he teaches them the full meaning of bringing local fish to the table. Wiedmaier is a member of the Wild Alaska Seafood Congress of Conscious Chefs, reflecting his deep respect for nature.

His culinary approach caught the attention of the U.S. State Department and James Beard Foundation who tapped him to participate in its Diplomatic Culinary Partnership Initiative in August 2012; and in 2014, he crossed the pond to cook for the new U.S. Ambassador to the U.K. Matthew Barzun at an exclusive event in London at the new embassy location.

L'Apéritif

CHEF BERTRAND CHEMEL

Cannelé au Jambon de Bayonne et Tomme des Pyrénées

Cannelé with Bayonne Ham and Tomme des Pyrénées cheese

Champagne Jeeper

Cuvée Grand Rosé

Champagne Moët & Chandon

Impérial

CHEF SEBASTIEN GIANINNI

Saumon mariné au citron confit, moutarde Savora et julienne de Granny Smith rafraîchie au Champagne

Candied lemon marinated salmon, Savora mustard, julienned Granny Smith apple with Champagne

CHEF ALVIN DELA CRUZ

Confit de canard revisité

Duck confit revisited

CHEF XAVIER DESHAYES

Piperade, tartare de thon au piment d'Espelette

Tuna tartare piperade Espelette pepper

Le Dîner

CHEF JON KRINN

Soupe d'huîtres au safran, croustillant de riz noir soufflé

Saffron infused oyster soup with crispy puffed black rice

Château Couhins, La Gravette

Cru classé de Graves,

Pessac-Léognan 2014

CHEF ROBERT WIEDMAIER

Terrine de foie gras, purée de figues au Porto, brioche au beurre toastée

Foie gras terrine, Port wine and fig purée, toasted butter brioche

Château Les Justices

Grand Cru, Sauternes 2011

CHEF CÉDRIC MAUPIER & CHEF CLAUDIO PIROLLO

Merlu de ligne vapeur accompagné de poireaux du Poitou au Sémillon et moules de Bouchot au piment d'Espelette

Steamed line-caught hake with Poitou leeks in Sémillon wine, Bouchot mussels and Espelette pepper

Jean-Luc Colombo, Amour de Dieu

Condrieu 2015

CHEF NICHOLAS STEPHANELLI

Pavé de bœuf, Soubise d'oignons, sauce Bordelaise, truffe noire

Dry aged beef strip loin, onion Soubise, Bordelaise sauce, black truffle

Jean-Luc Colombo, Les Ruchets

Cornas 2009

Fromages

Assortment of cheeses

Château Rollan de By

Cru Bourgeois, Médoc 2011

CHEF MARK COURSEILLE & CHEF MICHEL BASTID

Dacquoise aux noisettes, poires caramélisées, ganache chocolat Nyangbo Valrhona et fèves Tonka

Hazelnut dacquoise cake, caramelized pears, Valrhona Nyangbo chocolate ganache and Tonka beans

Château Canon La Gaffelière

Grand Cru classé

Saint-Emilion 2011

CHEF FRÉDÉRIC LORASCHI

Assortiment de chocolats

Assortment of chocolates

Le Digestif

Cognac Hennessy X.O



Jean-Luc Colombo

Jean-Luc Colombo is a man of warmth, energy, and passion with an insatiable appetite for the good things in life. His dedication to fine food and wine took root early on. His mother was a talented chef in Marseille and as a small boy he spent many happy hours helping her in the kitchen; he became an excellent cook himself. Jean-Luc's subsequent decision to study oenology and create wines that would measure up to his mother's cuisine was inevitable!

Together with his wife Anne, also an oenologist, he created the "Centre Oenologique des Côtes du Rhône" in Cornas in 1984, and has been a winemaking consultant for some of the best estates in the Rhône Valley, Provence and Bordeaux ever since.

Jean-Luc fulfilled a childhood dream when he purchased his first vineyard, a small plot of old vines planted on a granite hillside overlooking the village of Cornas. Jean-Luc's first vintage of Cornas "Les Ruchets" in 1987 was a great success and became the first in a long series of vintages, universally regarded as Colombo's iconic wine. Following this success, Jean-Luc has, over the years, remained true to his passion for winemaking and his guiding principle, namely respect for nature and the unique qualities of each and every terroir.

A world-acclaimed winemaker, Jean-Luc is also known for his conviviality, generosity and passion for defending the rich cultural heritage of French gastronomy.

Jean-Luc and Anne have given their love for good food and good wine to their daughter Laure who joined the family domaine in 2010. Laure serves as viticulturist, oenologist and world traveler. She is full of life and brings delicacy, sensitivity, freshness and authenticity!

Comité Interprofessionnel du Vin de Bordeaux

Bordeaux Wine Council

CIVB, founded in 1948, represents the three families of the Bordeaux wine industry: winegrowers, wine merchants and brokers. As such, the CIVB aims at developing the notoriety of Bordeaux wines in France and abroad, acquiring data and improving knowledge relating to the production, the markets and the sale of Bordeaux wines throughout the world, and improve the industry's understanding of various technical issues relating to the production and quality of Bordeaux wines.

Wine & Spirits



Jeeper Cuvée Grand Rosé

Wine growers in the Bordeaux region since the 18th century, the Goutorbe family's Maison Jeeper story truly began in 1949. It was then that, upon returning from the Second World War, Armand Goutorbe, son of Victor Goutorbe, decide to produce and sell Champagne. Armand Goutorbe christened his brand Champagne JEEPER for the Jeep given to him by local officials to help him ascend the vineyard slopes with ease. This Champagne is sparkling pale rose. Fruity and floral (peony, rose) on the nose. Delicate and fruity, supple and fresh with hints of red fruit (black cherry). A sweet pleasure with a subtle length and pronounced elegance.



Moët & Chandon Champagne Impérial

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It is created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy. The assemblage reflects the diversity and complementarity of the three grape varietals: the body of Pinot Noir (30% to 40%), the suppleness of Pinot Meunier (30% to 40%), and the finesse of Chardonnay (20% to 30%). It offers a generous palate combining sumptuousness and subtlety with the delicious opulence of white-fleshed fruits (pear, peach, apple), the alluring caress of fine bubbles, and the soft vivacity of citrus fruits and hints of gooseberry.



Château Couhins-La Gravette Pessac-Léognan, Cru classé de Graves, 2014

This Cru Classé de Graves blanc is produced by Château-Couhins, an experimental vineyard owned by the National Institute of Agronomic Research, where researchers develop modern, environmentally friendly winemaking techniques. This vintage is produced from vines grown in clay soil with limestone bedrock which stores water and releases it during periods of drought. This Pessac-Léognan has a fresh and elegant palate with notes of citrus and white fruits. It also has a delicate bouquet of spring flowers; it has depth, liveliness and lingers on the palate.



Château Les Justices Grand Cru, Sauternes 2011

Le Château Les Justices is an 8.5-hectare property located in Preignac in the northern Sauterne region between the Garonne and the Ciron, in an area of clay-limestone soil. The grapes are grown without chemicals, resulting in healthy harvests that respect the environment. One thing that is unique about this vineyard is that it eschews wood in the wine-making process, to avoid oaky flavors and obtain wines that are as fruity as possible. Only 20,000 bottles are produced each year. The 2011 vintage has fruity aromas, a sumptuous nose with notes of citrus peel and honey. It is soft and elegant on the palate. This is one of the top wines of its appellation.



Jean-Luc Colombo, Amour de Dieu Condrieu 2015

Jean-Luc Colombo is a wine expert and connoisseur of fine food. Together with his wife Ann, also a wine expert, he opened a wine laboratory near Cornas in 1984. Recognizing the potential of the Cornas terroir, the couple became winegrowers in 1987 after purchasing their first plot of land on a steep hillside: Les Ruchets. Old-world syrah is typical of the region but Colombo went on to create this much-admired white wine – Condrieu. The 2015 vintage has a golden color with a silvery sheen. It has a floral, slightly woody and spicy aroma with notes of apricot, peach and honeysuckle. It is round, mineral and fresh on the palate and very aromatic.



Jean-Luc Colombo, Les Ruchets Cornas 2009

First produced in 1987, "Les Ruchets" was the first of many successful vintages from Jean-Luc Colombo. An immediate hit, it soon become the vineyard's signature wine, with its splendid dark hue and its fine, complex nose, both floral and fruity, characterized by violets, dark berries, spices, and a few touches of vanilla. In the mouth it is powerful and well-structured with soft ripe tannins – a rich, complete wine. The 2009 vintage is outstanding in every way, and has won praise from the greatest sommeliers. It is served, notably, at the Elysée Palace, at the President's table.



Château Rollan de By Cru Bourgeois, Médoc 2011

Acquired from the Old Town Company, Domaines Rollan de By – a highly rated Cru Bourgeois – is one of the most significant properties in the Médoc region. This is due in part to the nearly 500 acres and exceptional terroir located around the area of By. Domaines Rollan de By have achieved a rare balance, respecting the local environment while also embracing modern technologies that further enhance these outstanding wines. The Château's vineyards sit on 128 acres of clayey-chalky soils dating from the quaternary era. The vines are 35 years old on average. This wine features a very ripe, suave style, with modern mocha, licorice and black tea aromas that lead the way to a solid core of blackberry and plum, with a velvety finish.



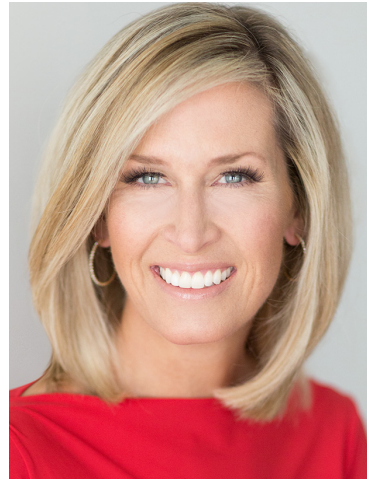
Château Canon La Gaffelière Grand Cru classé, Saint-Emilion 2011

Le Château Canon La Gaffelière is located on the edge of the Saint-Emilion appellation at the foot of the southern slopes. A Saint-Emilion Grand Cru Classé, it is unquestionably one of the great wines of this appellation. The 2011 vintage du Château Canon La Gaffelière is a lovely deep red. Its nose is characterized by ripe red berry aromas and a hint of pepper. The wine also has notes of undergrowth and eucalyptus. In the mouth, the attack is fresh and mentholated. The mid-palate is dynamic, with a nice woodiness and definite elegance. This is a well-structured, complex wine that boasts a lovely finish.



Cognac Hennessy X.O

Hennessy X.O is the iconic cognac of the Hennessy House. The original X.O was created in 1870 by Maurice Hennessy for family and friends – Hennessy X.O or "Extra Old" has become the worldwide benchmark for cognac, and the standard of excellence for all X.O cognacs (a cognac in which the youngest spirit in the blend is at least 7 years old). It remains original and unchanged since it was created: a blend of more than 100 different spirits of various age, the oldest being more than 30 years old.



Laura Evans Manatos

Laura Evans Manatos is a veteran journalist who most recently served as an anchor for *Fox 5 News* at 5 in the nation’s capital. In her nearly two decades as a reporter and anchor in Washington, D.C., she covered some of the biggest stories of our time. Laura’s field anchoring assignments included presidential inaugurations, political conventions, the 9/11 attack on the Pentagon, the sniper attacks, and Pope Francis’s recent visit. She secured one-on-

one, sit-down interviews with numerous newsmakers including Vice President Joe Biden and Health and Human Services Secretary Sylvia Matthews Burwell.

In her 26-year career, Laura earned several honors and awards including multiple Emmys and Emmy nominations, Associated Press Awards, Golden Mics and a Radio and Television News Directors Association Award for Best News Series.

Laura recently left the anchor chair to launch Laura Evans Media, a media consulting company helping business leaders, social entrepreneurs, and community-builders who work on the side of social good.

Laura is a mom of 3 young kids and an active supporter of multiple charities, serving on several boards, as an emcee, honorary chair and on executive committees. She’s involved with the Lazarex Cancer Foundation, Rare Care for Kids, Leukemia Lymphoma Society, and she and her husband Mike recently chaired the 2017 Make-A-Wish Foundation Gala.

A native of Moraga, Laura moved to the nation’s capital from Santa Barbara where she anchored for the *ABC* affiliate and covered everything from California wildfires, the Northridge earthquake to the OJ Simpson murder trial.



**A three night stay
at the Ritz-Carlton Hotel Arts in Barcelona**

in a deluxe room, including breakfast



**A two night stay
at the Ritz-Carlton in Berlin**

in a beautiful Suite, including breakfast buffet for two guests



**A two night stay
at the Bulgari Hotel in Milan**

in the best available room for two guests,
including breakfast with an upgrade to a Suite based upon availability



**A table for six
by A Mano**

Astier de Villatte dinner plates, wine glasses
and Garnier-Thiebaut tablecloth



**A two night stay
at the Royaumont Abbey in Asnières-sur-Oise**

in the best available room for two guests, including breakfast



Original watercolor of renowned chef Jean-Louis Palladin in his kitchen

A gift from Jean-Louis Palladin’s family



A Daum Crystal Eagle decanter

Made by hand in France



Julien Benichou
Music Director



The Mid-Atlantic Symphony Orchestra (MSO)

The MSO, led by Music Director Julien Benichou, is the only professional symphony orchestra on the Eastern Shore of Maryland and Delaware and is rapidly emerging as one of the region's premier ensembles. With performance venues from Washington, DC, to Southern Delaware, the MSO presents about 10 programs per year, featuring varied repertoire and major soloists. For its season finale on April 20 and 22, the orchestra will welcome pianist Leon Fleisher in Mozart's Piano Concerto No. 12 and Soprano Brandie Sutton in Mahler's Fourth Symphony.

Washington Opera Society (WOS)

Intimate Opera for the City

At the WOS, every seat is a center seat. WOS presents opera performances of the highest caliber in intimate venues such as embassies and ambassadors' residences. WOS prides itself on presenting some of the great voices of our time, and some of the best new talents. Its performances often feature lead singers, orchestras, and choruses, and are led by its Principal Conductor, Maestro Julien Benichou. Its mission also includes outreach to youth, including at-risk youth, and it will soon offer scholarships to young singers at universities in the DC metropolitan area. In recent seasons, WOS has produced grand operas at the Embassy of France, Poland, Slovenia, and Indonesia, at the Woman's National Democratic Club, and at the Ambassador of Colombia's residence, and will produce its 2018 Gala at *La Maison Française* on June 23, staging a production of Bizet's *Carmen* featuring renowned singers such as Kevin Short, Brandie Sutton, Jonathan Tetelman and Lisa Chavez.



Kevin Short

Bass-Baritone

Versatile bass-baritone Kevin Short is thrilling audiences around the globe in a broad repertoire ranging from Mozart's *Die Entführung aus dem Serail* and Monteverdi's *L'incoronazione di Poppea*, to Verdi's *Attila* and *Don Carlos* and Bizet's *Carmen*. Highlights of his operatic engagements in North America include appearances in more than 20 operas with The Metropolitan Opera, as well as leading roles with the Los Angeles Opera, Washington National Opera, Santa Fe Opera, Lyric Opera of Chicago, New York City Opera, and Canadian Opera Company, among others. In concert, he has appeared with the National Symphony Orchestra, San Francisco Symphony, Boston Symphony, Cleveland Orchestra, Philadelphia Orchestra, and the Detroit Symphony. Kevin has made Switzerland his home for a number of years now, and he has performed abroad at Paris's Opéra Comique, Cologne Opera, Theater Basel, Theater Bern, Vienna Volksoper, Teatro Comunale di Bologna, New Israeli Opera, at the International Festival of Music and Dance in Granada, Spain, and with the Festival Santiago de Compostela in Spain.



Christopher Schmitt

Piano

Christopher Schmitt is a classical concert pianist, teacher and chamber musician living in Washington, DC. He holds a Doctorate in Piano Performance from The Juilliard School, and performs regularly in small ensembles at the White House and in the DC metropolitan area as a member of the President's Own U.S. Marine Band. Described as "carefully colored" and "sensitive" by The Washington Post in November of 2015, Christopher Schmitt was also hailed as a "formidable talent" and "mature beyond his years" by The Santa Barbara News-Press for his performance of Liszt's Piano Concerto No. 1 with the Music Academy of the West Festival Orchestra. He has performed and taught at the Festival Málaga Clásica in Spain, as well as performing in July of 2016 in the inaugural year of his own chamber music festival in Barcelona, Classics in Catalan.



Francis Jocky

Singer, songwriter, producer & actor

Francis Jocky is something of an enigma: he is an artist with universal appeal and he is blessed with a unique voice. Raised in Paris, France and now living in New York City, Francis Jocky has developed a sound that transcends borders.

Francis was invited to play at the Nemo Music Festival (as part of the Boston Music Awards). He also participates in the festivals organized by the "Tout le Monde Chante" association. The festivals, which take place twice a year - in Paris at the magical Olympia Hall and in Aveyron in the south of France - feature top artists who donate their time to this non-profit organization which helps children with cancer.

Francis Jocky has worked with many artists, including Jon Anderson, Stevie Wonder, Bono, Isaac Hayes, Jacques Higelin and Wally Badarou; his second solo release, "SANCTIFIED," focuses on love, the state of the world and the human condition.

Francis Jocky is the recipient of a Ph.D. in International Relations from the prestigious Sorbonne University in Paris, France.

The
RENAISSANCE
Dinner & Ball



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