

# CHEF MIKE RANSOM

EXECUTIVE CHEF, IMA NOODLES  
DETROIT, MI



“Goin’ back to Cali – It’s been 5 years since I lived in San Francisco and I’m honored to rep Detroit with the Lions at a Mina Tailgate!”

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 @CHEFMICHAELRANSOM | @IMANOODLES

## FEATURED DISH

CHEF MIKE RANSOM’S UNI UDON CARBONARA  
ENGLISH PEAS, IKURA, SCALLIONS

Born in the Traverse City area and raised in East Lansing, Chef Ransom first moved to Detroit in 1999. It was then, while living with a sushi chef, that his love and knowledge of Japanese cuisine flourished.

Leaving Detroit in 2007, Ransom attended Kendall College, a French culinary school in Chicago and worked in Chicago, San Francisco and Baltimore before returning to his original Corktown neighborhood to open his passion project, ‘ima,’ a casual eatery featuring Japanese-inspired fare with an emphasis on Midwestern ingredients.

With 20 years of culinary experience under his belt, the concept of Japanese food is a perfect fit as it’s the cuisine which most-inspires his excitement to create and eat.

# CHEF ANTHONY LOMBARDO

EXECUTIVE CHEF, SHEWOLF  
DETROIT, MI



“#restoretheroar”

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## FEATURED DISH

CHEF ANTHONY LOMBARDO’S LAMB KOFTA  
BABA GHANOUJ  
SUMAC ONIONS & RADISHES

Chef Anthony Lombardo is the chef and co-owner of SheWolf Pastificio & Bar, the latest Italian restaurant to open in midtown Detroit. His humor is infectious, his disposition is calm and his cuisine is full of color. In August 2011, Anthony was appointed the Executive Chef of the historic 1789 Restaurant in Georgetown, Washington D.C. A 2004 graduate of The Culinary Institute of America in New York. Lombardo has also been invited to be a featured chef at the acclaimed James Beard House for August 2013.

Lombardo brings the skillful technique of being able to buy and incorporate whole humanely raised animals to his menu. He worked as a butcher in Italy and learned to deftly break down animals. His experience at the butcher and salami shop in the town of Bra, a region of Piedmonte, served him well at 1789.

In August of 2014, Chef Lombardo took over The Hamilton. Lombardo also worked in Southfield, Michigan for four years, as the chef de cuisine of Bacco Ristorante. He also gained valuable experience at other notable establishments including Galileo Ristorante in Washington D.C., Villa Maiella Ristorante in Guardiagrele, Italy and at the four-star, five-diamond Everest Room in Chicago.

Anthony loves people, he lives for cooking, and he strives to take good care of every person that walks through the doors of SheWolf. Chef wants everyone to eat well and feel right at home.



## CHEF RODGER BOWSER

CHEF, MANAGING PARTNER  
ZINGERMAN'S DELICATESSEN  
ANN ARBOR, MI  
ZINGERMANSDELI.COM

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Rodger started his career at Zingerman's Deli making sandwiches, 15 years later he is one of three managing partners in what has grown into a \$12 million, 187 employee business. Besides spearheading the food coming out of the Deli's kitchens as Head Chef, Rodger also leads all Purchasing and Marketing operations. Rodger has been instrumental in profitably introducing local, small-farm produce into the Deli's daily operations and streamlining a very complex buying operation that includes at least several nations and over 5000 products.

Before Zingerman's Deli, Rodger trained at Chez Panisse and Ballymaloe Cookery School in Cork, Ireland. Rodger combines his passion for food and Zingerman's commitment to the community by serving as an active board member on several non-profit organizations that are shaping the food system in Michigan, such as the Food System Economic Partnership, Ann Arbor's Westside Farmer's Market, and The Agrarian Adventure.

### FEATURED DISH

ZINGERMAN'S REUBEN SANDWICH  
SY GINSBERG'S CORNED BEEF, EMMENTALER  
SAUERKRAUT, JEWISH RYE



## BRAD HEDERMAN

ZINGERMAN'S MAIL ORDER  
ANN ARBOR, MI  
ZINGERMANSDELI.COM

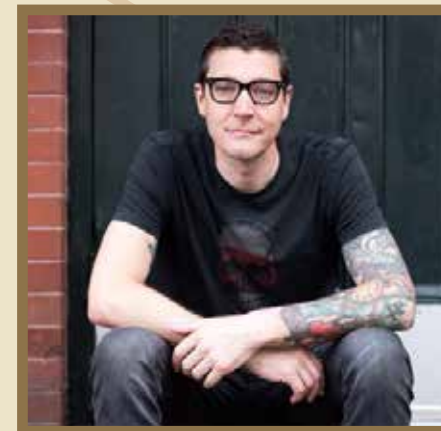
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On March 15th, 1982, Paul Saginaw and Ari Weinzwieg first opened the doors of Zingerman's Delicatessen in Ann Arbor, Michigan. From the beginning, the Zingerman's Reuben has been our most popular sandwich. We sell more than 50,000 reubens a year and it's made an impression on everyone from Barack Obama to Mindy Kaling to Oprah to my own mom. Loaded with hand-sliced, corned beef from Sy Ginsberg's United Meat & Deli in Detroit, real Emmentaler Swiss cheese, sauerkraut, house-made Russian dressing and Jewish Rye from our own Bakehouse, it's easy to see what all the fuss is about. One bite and you'll be hooked for life.




## SOMMELIER PATRICK CAPPIELLO

FOUNDER, RENÉGAT WINES

“✈️, 🍔, 🍷, repeat.”



PATRICKCAPPIELLO.COM

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 @PATRICKWINE  
 @FORTYOUNCEWINES

### FEATURED WINES

FORTY OUNCE ROSÉ, 2017  
LOIRE VALLEY, FRANCE

FORTY OUNCE RED, 2016  
LOIRE VALLEY, FRANCE

Patrick Cappiello is the founder of Renégat Wines, as well as Wine Director of Scampi Restaurant and Walnut Street Café. He is also the Chef Sommelier for Daniel Johnnes' "La Paulée", Food & Wine host for Playboy and founding member of Winemakers & Sommeliers for California Wildfire Relief.

With over 30 years of experience in the restaurant industry, his wine career has given him access to four of the worlds greatest wine cellars. All have been recipients of Wine Spectators "Grand Award;" TriBeCa Grill, Veritas, GILT, and Pearl & Ash.

Mr. Cappiello was named "Sommelier of the Year 2014" by Food & Wine Magazine, "Wine Person of the Year 2014" by Imbibe Magazine, and "Sommelier of the Year 2015" by Eater National.

He has been featured in the New York Times, Food & Wine Magazine, Men's Journal, the New York Post, Martha Stewart, and many additional times in Wine Spectator issues.