

# CHEF RORY HERRMANN

CHEF & FOUNDER  
HERRMANN HOSPITALITY  
LOS ANGELES, CA



**“Nothing brings family, friends, great food and football together better than an awesome tailgate party!”**

## FEATURED DISH

**BIG “MACK” CHICAGO BEEF  
ROTISSERIE PRIME RIB**

Chef Rory Herrmann is an accomplished Chef and founder of Herrmann Hospitality, a restaurant and talent acquisition group. Most recently, Chef Herrmann was the Director of Culinary Operations for Sprout Restaurant Group L.A. and was responsible for such highly-acclaimed L.A. restaurants as Otium, Bestia, Republique and Barrel & Ashes.

Herrmann was the opening Chef de Cuisine of Thomas Keller’s Bouchon in Beverly Hills. During his 3-year tenure, Bouchon received a 3-star rating from *The Los Angeles Times*. In 2010, Herrmann received the Los Angeles-San Diego Rising Star award from *Starchefs*.

After graduating from the French Culinary Institute, Herrmann worked under many notable chefs, including 3-star Michelin Chef Alain Ducasse and Chef Dan Barber.

Herrmann actively contributes his culinary talents to charitable organizations such as Meals on Wheels, Cystic Fibrosis Foundation, March of Dimes, the Starlight Children’s Foundation and Hawaii Food & Wine Festival’s Keiki in the Kitchen.

# CHEF DOUG PSALTIS

CHEF/PARTNER  
RPM STEAK & RPM ITALIAN  
CHICAGO, IL



**“This Chicago-style beef is in honor of Bear’s linebacker, Khalil Mack, whose love for RPM is as big as he is.”**

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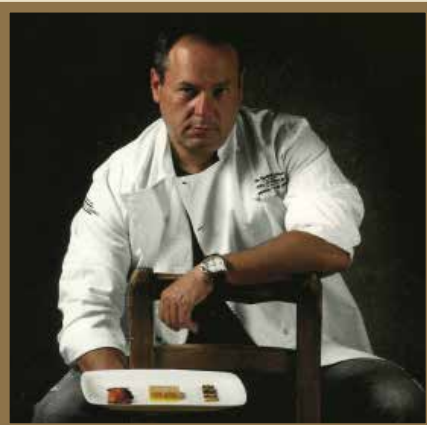
## FEATURED DISH

**BIG “MACK” CHICAGO BEEF  
ROTISSERIE PRIME RIB**

Chef Doug Psaltis has worked in some of the world’s most prestigious kitchens with the industry’s most lauded chefs, having earned three stars from *The New York Times* and a Michelin star while running the kitchen at Country restaurant in New York City. Today, he is part of the nationally renowned Lettuce Entertain You Enterprises (LEYE) and serves as chef/partner of some of the company’s newest ventures—RPM Italian and RPM Steak—in conjunction with celebrity couple Bill and Giuliana Rancic and R.J., Jerrod and Molly Melman. He has also partnered with the Melman siblings to open some of Chicago’s most sought-after restaurants including BBQ and country music spot, Bub City; the tiki-inspired underground lounge, Three Dots and a Dash; lively neighborhood noodle shop, Ramen-san; joint restaurant and music-and-events space, Bub City & Joe’s Live, in Rosemont, Illinois; the expansion of RPM Italian to Washington, D.C.; the classic-meets-contemporary Booth One in the Ambassador Chicago; the “not-your-typical” sushi joint, Sushi-san; and most recently the expansion of Ramen-san to Chicago’s Fulton Market district. Psaltis and his partners also host each summer the nation’s premier country music and BBQ festival, Windy City Smokeout. The team has several upcoming projects in the works including RPM On The Water, slated for 2019 on the Chicago riverfront.

# CHEF MICHAEL GINOR

CHEF & OWNER | LOLA RESTAURANT  
CO-FOUNDER, CO-OWNER & PRESIDENT | HUDSON VALLEY FOIE GRAS  
GREAT NECK, NY



“A duck confit and black truffle gravy French fries poutine, along side a foie gras and Chicago-style duck bratwurst is a football fan’s dream cuisine.”

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@HUDSONVALLEYFOIEGRAS

## FEATURED DISH

“FOIE GRAS POUTINE”  
DUCK CONFIT, BLACK TRUFFLE  
FRENCH FRIES

“FOIE GRAS & DUCK BRATWURST”  
SPICY AJÍ AMARILLO MAYO  
PINEAPPLE SALSA

Michael Aeyal Ginor is co-founder and Chef of Hudson Valley Foie Gras. HVFG has received the 1993 Gold Merit Award from Chefs in America and the 1996 Award for Excellence from The James Beard Foundation. In 1996, HVFG received the Five Star Diamond Award from the American Academy of Hospitality Sciences and the 1998 Award of Excellence from the American Tasting Institute. In May 1996, Michael received the first Olive Branch Award from the Jewish National Fund for humanitarian and professional achievements. He was honored with the 1997 Angel Award from The James Beard Foundation for dedication, contribution and foresight and in 1998, Michael received the American Master Taster Award from the American Tasting Institute. Both Michael and Izzy Yanay were inducted into the James Beard Foundation’s Who’s Who of Food and Beverage.

Michael was born in Seattle, WA, in 1963. He is a graduate of Brandeis University and studied for an MBA at New York University. After four years on Wall Street as a Senior Vice-President with David Lerner Associates, Michael joined the Israeli Defense Forces. He served as a patrol-commanding Captain in the Gaza Strip and as an Israeli Defense Forces spokesperson. It was in Israel that Michael first discovered the potential of modern-age Foie Gras processing. Michael pursued his dream by establishing today’s major Foie Gras producer in the United States. In September 2009, Michael opened Lola, a Mediterranean restaurant in Great Neck, NY and received top ratings from the *New York Times*, and *Newsday*. In February 2011, *Food & Wine Magazine* nominated Michael for the People’s Choice as Top Ten Chefs in New York and he received *Food Arts’* Silver Spoon Award. In March 2016, Michael was awarded the American Culinary Federation’s Long Island Chapter “Cutting Edge Chef of the Year. In September, 2016, 2017 and 2018, Lola was recognized as one of Long Island’s best ten restaurants by *Newsday*.

# MIXOLOGIST NICK JONES

KEY ACCOUNT MANAGER  
SAGAMORE SPIRIT  
SAN FRANCISCO, CA



“Too much of anything is bad, but too much good whiskey is barely enough.”

- Mark Twain

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## FEATURED COCKTAILS

“SAGAMORE CIDER”  
SAGAMORE 83 RYE, APPLE CIDER, LIME, CINNAMON  
“HOLIDAY FIZZ”  
SAGAMORE 83 RYE, SPICED CRANBERRY, LEMON, CLUB SODA

Nick Jones has over 15 years of experience in the hospitality industry and has lived in San Francisco for the past 4 years. Born in California, Nick grew up in North Carolina where he amassed much of his decade’s worth of experience in the restaurant industry. His passion for professional bartending blossomed while working with acclaimed restaurants across the country like PABU, a Michael Mina restaurant, and Ruth’s Chris Steak House. It was during these years that Nick discovered a love of bartending and the personal interaction with each guest. His innovative work was frequently recognized by influential trade media such as *Nation’s Restaurant News*, *Liquor.com* and *CHEERS Magazine*. Nick recently took the role of Key Account Manager for Sagamore Spirit in the Bay Area. Sagamore Spirit is a Baltimore based whiskey company focusing on Maryland-style rye.

# CHEF JEREMY MCMILLAN

EXECUTIVE CHEF/VP OF CULINARY  
INTERNATIONAL SMOKE  
SAN FRANCISCO, CA



“The most important ingredient in a dish is not the one you put into it, but the one you leave out! Simplicity lets Mother Nature shine through.”

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## FEATURED DISH

GUEST CHEF JEREMY MCMILLAN'S  
“INTERNATIONAL SMOKE TAKEOVER”

A former Division I tight end at Western Illinois University, the Phoenix native didn't set out with a culinary career in mind. It was only after he took a side job at a private club in Seattle while in school, that it clicked.

A native of Arizona, Jeremy McMillan began his culinary career at Scottsdale's Zinc Bistro, where he rose from commis to chef de cuisine over a period of nearly six years. After a stint on the line at chef Richard Reddington's Redd in California's Napa Valley, McMillan relocated to New York, first serving as chef de cuisine at Westchester County's Bedford Post. He'd later work as sous chef and chef de cuisine of A Voce's two Michelin-starred locations in New York City before returning to Bedpost Post as its executive chef, earning an “Excellent” rating from *The New York Times*. At Talula's Garden, McMillan worked closely with local producers to project the distinctly elegant farm-to-table mentality of owners Stephen Starr and Aimee Olexy.

While the region heavily influences him, he also pursues the delicate balance of progress and restraint that defines a fully realized dish.

McMillan has been featured on *Today*, *the Cooking Channel* and in *The New York Times*.

# CHEF CHARLES PHAN

EXECUTIVE CHEF/FOUNDER  
THE SLANTED DOOR GROUP  
SAN FRANCISCO, CA



“My choice of brown is bourbon and my choice of clear is mezcal.”

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 @CHARLESPHANSF  
 @THESLANTEDDOOR

## FEATURED DISH

“BRAISED BEEF SHORT RIBS”  
LEMONGRASS, RED WINE

Charles Phan is the inventor of modern Vietnamese cuisine in America and Executive Chef and Owner of the Slanted Door family of restaurants. Born in Da Lat, Vietnam, Charles Phan and family relocated just before the fall of Saigon in 1975. Phan opened his first restaurant, The Slanted Door, on Valencia Street in San Francisco's Mission District in 1995. It was quickly recognized for its unique Vietnamese flavor. The restaurant relocated from its original space to its current location in the historic Ferry Building in 2004. Phan's current restaurants in San Francisco are: Out the Door, OTD, Hard Water and the newly opened Rice & Bones in Berkeley.

Charles has been featured on Food Network's *Iron Chef America* and Mark Bittman's *How to Cook Everything*. In addition to his awards and accolades, Phan is a leader in San Francisco food community and has participated in countless charitable events including Share Our Strength, Project Open Hands, Big Brothers Big Sisters, Make a Wish Foundation, Meals on Wheels, CUESA, Alex's Lemonade, One Vietnam, 18 Reasons, Taste of the Nation.

In 2004, Phan won the James Beard Foundation award for “Best Chef: California”. Charles wrote two cookbooks: “Vietnamese Home Cooking” and “The Slanted Door”. Both of which won IACP Cookbook awards in 2013 for Chefs and Restaurants; and in 2015 for Photography respectively.




# OMAR MAMOON'S DOUGH XX

FOUNDER  
DOUGH XX®  
SAN FRANCISCO, CA



“Making a  
Difference, One  
Cookie at a Time.”

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## FEATURED DISH

DOUGH XX'S  
“COOKIE TAKEOVER”

DOUGH XX® is the pioneer and premier purveyor of delicious egg-free cookie dough that can be enjoyed both baked and unbaked. Made in small batches by hand and mixer, we use only real ingredients: premium baking flour, real butter, pure Madagascar vanilla, and two types of chocolate. Instead of eggs, we finely grind whole white chia seeds then mix with water, making for a cookie dough that is nuttier, slightly healthier, and safe-to-eat both unbaked and baked. We top with a few flakes of crunchy Maldon Sea Salt for that salty/sweet contrast. Find us in rad restaurants, cafes, and coffee shops all around.

DOUGH XX was started by Omar Mamoon (@ommmar). His first apartment in San Francisco was located directly across the street from La Cocina, a non-profit that helps low-income, immigrant women of color start food businesses. Omar began volunteering regularly and grew inspired to start his very own food business. He left his job and started DOUGH & CO in 2013 as a commercial user of La Cocina, changing to DOUGH XX in 2018. In the same spirit of giving back, DOUGH XX has to date raised and donated tens of thousands of dollars AND cookies back to different non-profits doing good work.

# MCBRIDE SISTERS COLLECTION

ROBIN & ANDRÉA MCBRIDE  
CO-FOUNDERS & CO-OWNERS

“Our story is proof of the  
bond that can form over a  
glass of wine, and through  
that bond, anything can  
be manifested.”

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## FEATURED WINES

### MCBRIDE SISTERS

SAUVIGNON BLANC  
MARLBOROUGH, NZ 2016

RED BLEND  
CENTRAL COAST, CA 2015

Though continents apart, we were raised on newly developing wine regions (Monterey, California and Marlborough, New Zealand), each independently fostering our own appreciation for the craft of winemaking and each unaware of the other for nearly half our lives. Despite the 7,000 miles that separated us we would find our way to each other in 1999.

Within a few short years we would become the first African American Sisters to found and own a wine company. Sisters Robin and Andréa McBride have combined the love of their environments and their passion for wine to create The McBride Sisters Collection, a line of wines that reflect each of the Sister's upbringing on opposite ends of the globe.