



CHEF MICHAEL SOLOMONOV

EXECUTIVE CHEF/CO-OWNER
ZAHAV
PHILADELPHIA, PENNSYLVANIA

ZAHAVRESTAURANT.COM

 @MICHAELSOLOMONOV
  @ZAHAVRESTAURANT

Michael Solomonov is the executive chef and co-owner of Philadelphia's pioneering Israeli restaurant, Zahav. He is the 2011 James Beard Award winner for "Best Chef, Mid-Atlantic", a 2016 James Beard Award winner for "Best International Cookbook" and "Book of the Year" for his and business partner/co-author Steven Cook's first cookbook, Zahav: A World of Israeli Cooking, and the 2017 James Beard Award's "Outstanding Chef." In addition to his duties at Zahav, Chef Solomonov co-owns Philadelphia's Federal Donuts, Dizengoff, Abe Fisher, Goldie, Miami's Federal Donuts and Dizengoff, NYC's Dizengoff, and the philanthropic Rooster Soup Company, which donates 100% of its profits to Broad Street Ministry Hospitality Collaborative that provides meals and essential services to individuals experiencing homelessness and hunger in Philadelphia. Also in 2017, Solomonov and the Israel Ministry of Tourism (IMOT) created a partnership to champion Israel's extraordinarily diverse and vibrant culinary landscape.

FEATURED DISH

FRIED CHICKEN SANDWICH
MARTIN'S POTATO ROLLS, AMERICAN CHEESE
ROOSTER SAUCE, DILL PICKLES

FEATURED BEVERAGES

JACK DANIEL'S
DIANE'S BLOODY MARY

GAME DAY ARTIST: CARISSA ROSE  @CARISSAMULLS
FOR INQUIRIES: CARISSAMULLS@GMAIL.COM



CHEF CASSIDEE DABNEY

EXECUTIVE CHEF
THE BARN AT BLACKBERRY FARM
TOWNSEND, TENNESSE

BLACKBERRYFARM.COM

 @CASSIDEE
 @THEBARNATBLACKBERRYFARM

Gardening, canning, and cooking were an ever-constant happening for Cassidee Dabney growing up. As the daughter of a wildlife biologist in the Forest Service, Dabney moved from National Forest to National Forest. Spending her summers in the family garden, Cassidee anchored her palate with the fresh flavors of seasonal ingredients harvested at their most expressive moments. Her passion for food led Dabney to a career in the culinary field. A graduate of the New England Culinary Institute, Dabney's diverse background includes stops in Germany, Boston, Atlanta, Hawaii, Arkansas and Wyoming, most of which was spent working for the Four Seasons. Dabney came to Blackberry Farm in 2010 as a Sous Chef before working her way up to Executive Sous Chef. In 2015, Dabney was named the Executive Chef of the Barn. Dabney's team prepares beautifully served multicourse menus of the farm's signature Foothills Cuisine®, inspired by seasonal, farm-fresh products and produce grown in a garden a short walk away from the Barn. The Barn has been recognized as one of the top restaurants in the South and hosts the 2014 James Beard award for Outstanding Wine Program and the 2015 James Beard award for Outstanding Service.

FEATURED DISH



CHEF CASSIDEE DABNEY'S SLOW-ROASTED DRY-AGED RIBEYE
SMOKED BEET PURÉE, HORSERADISH BÉARNAISE



OMAR MAMOON

FOUNDER/COOKIE DOUGH ENTREPRENEUR
DOUGH & CO.
SAN FRANCISCO, CALIFORNIA

DOUGHAND.CO

 @OMMAR
 @DOUGHANDCO

DOUGH & CO is a one-person cookie dough operation started by Omar Mamoon. 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 their food businesses. He left his job and started DOUGH & CO in 2013, renting commercial kitchen space at La Cocina. His cookies can be found in some of the best restaurants all around the bay and have been enjoyed by the likes of Jacques Pépin, Thomas Keller, David Chang, Rene Redzepi and more.