

## More IACP 2010: Wild and Rare 2.0

It was just announced last week that one of the optional dining events of the 2010 International Association of Culinary Professionals conference, which begins today in Portland, has a limited number of seats open for the public to get in on the action. The dinner, dubbed Wild and Rare 2.0, will be held on Friday night, April 23rd and features several of Portland's hottest young chef talents partnered up with the city's favorite French chef duo.

At the elegant Heathman Restaurant and Bar, Portland's premier game distributor, Nicky Farms, will host an evening of quail, rabbit, buffalo and elk paired with rare wines from the library of the International Pinot Noir Celebration. James Beard award-winning chef and the undisputed godfather of game cooking in Portland, Chef Philippe Boulot, will welcome local chefs for a five-course feast. The featured chefs and their assigned meats include Ben Bettinger of Beaker and Flask preparing quail, Pascal Sauton of Carafe Bistro will work with buffalo tenderloin and tongue, Tony Meyers of Serratto will offer up braised elk osso bucco, and Matthew Lightner of Castagna will focus on dessert.

Before dinner begins, cookbook author Janie Hibler, a Portland resident and past IACP president, will present tips and techniques for wild game cookery from her book "Wild About Game." Following dinner, an intimate storytelling session will commence, as chefs, ranchers, and culinary luminaries in attendance share memories of their most "wild and rare" moments in the restaurant's library room. Whitney Gauger, Executive Director of the International Pinot Noir Celebration held in McMinnville, Oregon each summer, has promised to pull the most unique wines stashed away for special occasions, and Pastry Chef Daniel Carlos Jasso of Genoa will present a "sugar cart" with edible sculptures made from pulled sugar.

This will be the second annual Wild and Rare, a tradition created after the wildly popular dinner at the 2009 Conference in Denver. Public tickets can be purchased by calling the Heathman at 503-790-7752. IACP members attending the conference can pick up tickets onsite at the Portland Hilton. Contact me at [andreaslonecker@gmail.com](mailto:andreaslonecker@gmail.com) if you have further questions about this, or any of the other Optional Dining Events of the conference.

For more information about the International Association of Culinary Professionals and the 2010 Conference, visit [iacp.com](http://iacp.com).