

TRIBUTE DINNER

HONORING

Marcus Samuelsson

AND

Jim Clerkin

PRESENTED BY



PART OF THE NYT COOKING DINNER SERIES

SATURDAY, FEBRUARY 22, 2020

LOEWS MIAMI BEACH HOTEL

FOOD NETWORK & COOKING CHANNEL SOUTH BEACH WINE & FOOD FESTIVAL PRESENTED BY CAPITAL ONE

BENEFITING THE CHAPLIN SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT AT FLORIDA INTERNATIONAL UNIVERSITY

HOSTED BY SOUTHERN GLAZER'S WINE & SPIRITS

WELCOME

Mark B. Rosenberg

President

Florida International University

Andrew Zimmern and Melba Wilson

Masters of Ceremonies

INTRODUCTION OF DISTINGUISHED GUESTS

Mel Dick

President Wine Division / Senior Vice President

Southern Glazer's Wine & Spirits

PRESENTATION TO JIM CLERKIN

Mel Dick

Wayne E. Chaplin

Chief Executive Officer

Southern Glazer's Wine & Spirits

PROTRAVEL INTERNATIONAL LIVE AUCTION AND PADDLE RAISE

Jim Berz

Auctioneer

TRIBUTE TO PATRICK “CHIP” CASSIDY

Patrick J. Cassidy

Executive Vice President General Manager Florida

Southern Glazer's Wine & Spirits

Stephanie Honig

Director of Sales and Communications

Honig Vineyard & Winery

INTRODUCTION OF CHEFS AND PRESENTATION TO MARCUS SAMUELSSON

Andrew Zimmern and Melba Wilson

Jim Clerkin

PRESIDENT OF STRATEGIC DEVELOPMENT AND ADVISOR TO THE CEO, MOËT HENNESSY

Over his 40-year career, Jim Clerkin has worked for many prominent companies in the wine and spirits industry. In his current role, as President of Strategic Development and Advisor to the CEO, Jim is an Executive member of the Moët Hennessy Operational Committee, carries responsibility for key areas of global strategic development and participates in defining and executing the global Mergers & Acquisition strategy. Furthermore, Jim leads the Woodinville Board of Directors. Jim joined Moët Hennessy in 2008, and prior to his current role, he held the roles of EVP and COO at Moët Hennessy USA and most recently of President and CEO of Moët Hennessy North America.

Jim began his career in Ireland, where he rose through the ranks at Guinness, to ultimately

become an executive member of the Board of Directors. In 1994, Grand Metropolitan recruited him to head its Irish wines and spirits division.

Following his tenure at Grand Metropolitan, Diageo appointed him as EVP and President, assuming responsibility for Diageo's wine and spirits division in the Western region of the United States, and consecutively, he joined Allied Domecq in 2003 as President for North America and Canada. Following Allied Domecq, Jim became CEO of the new and enlarged Beam Global Company for Canada, Mexico, and the U.S.

Jim is a Non-Executive Director of C&C Group plc since April 1, 2017. He is committed to supporting various philanthropic causes. Jim is the Chairman of Co-operation Ireland in the U.S., which is a nonprofit that promotes peace and reconciliation in Ireland.



Marcus Samuelsson

AWARD-WINNING CHEF, RESTAURANTEUR, AUTHOR AND CO-OWNER OF RED ROOSTER HARLEM

Marcus Samuelsson is the acclaimed chef behind many restaurants worldwide, including Red Rooster Harlem, MARCUS Montreal, and Marcus B&P in Newark.

Samuelsson was the youngest person to receive a three-star review from *The New York Times* and was the guest chef for the Obama Administration's first state dinner. He has won multiple James Beard Foundation Awards, including Best Chef: New York City and Outstanding Personality for *No Passport Required*, his television series with VOX/Eater.

Samuelsson was crowned champion of *Top Chef Masters* and *Chopped All Stars*, was the winning mentor on *The Taste*, and is also an executive producer of Viceland's *HUSTLE*. He currently serves as Executive Chef in Residence of BuzzFeed Tasty's newly launched talent program.

Samuelsson is the author of multiple books, including *The New York Times* bestselling memoir *Yes, Chef*. Recipes from his latest book, *The Red Rooster Cookbook: The Story of Food and Hustle in Harlem*, are also featured in his new Audible original, *Our Harlem: Seven Days of Cooking, Music and Soul at the Red Rooster*. A committed philanthropist, Samuelsson is Co-Chair of Careers through Culinary Arts Program (C-CAP), an enrichment program for underserved youth.

He also co-produces the annual week-long festival Harlem EatUp!, which celebrates the food, art, and culture of Harlem.

Samuelsson is the recipient of the 2019 Vilcek Foundation Prize in Culinary Arts, awarded to immigrants who have made lasting contributions to American Society.



Past Festival Honorees

Each year the Food Network & Cooking Channel South Beach Wine & Food Festival pays tribute to leaders in the wine and food world for their contributions to the industry, the Festival and Florida International University. The Tribute Brunches and Dinners at which these awards are presented are among the most popular Festival events.

We raise a glass to all Festival honorees to date!

2002

- **Robert Mondavi Family**, renowned family in the wine industry, *Southern Wine & Spirits Lifetime Achievement Award*
- **Joe R. Lee**, CEO of Darden Restaurants, *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*

2003

- **Joseph P. Micatrotto**, then Chairman, President and CEO of Buca, Inc., *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Alice Waters**, known for her creation of the Edible Schoolyard program and leader of the international non-profit Slow Food, *South Beach Wine & Food Festival Heirloom Award*
- **Colin Campbell**, then Managing Director of Sales for Moët-Hennessy, *Southern Wine & Spirits of America Lifetime Achievement Award*

2004

- **Ralph Brennan**, then President of the Ralph Brennan Restaurant Group, *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Jeffrey and Linda Chodorow**, restaurant pioneers of China Grill Management, *South Beach Wine & Food Festival Voss Artesian Water Heirloom Award*
- **Angelo Gaja**, then President and Owner of Gaja Winery, *Southern Wine & Spirits of America Lifetime Achievement Award*

2005

- **Richard J. Schnieders**, then Chairman and CEO of SYSCO Corp., *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Jonathan Tisch**, Chairman and CEO of Loews Hotels, *South Beach Wine & Food Festival Voss Artesian Water Heirloom Award*
- **Francis Ford Coppola**, winemaker and Oscar-winning producer, director and writer, *Southern Wine & Spirits of America Lifetime Achievement Award*

2006

- **Regynald Washington**, then Vice President and General Manager Disney Regional Entertainment (ESPN Zone) and former Chairman of the National Restaurant Association, *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Maida Heatter**, prize-winning confectioner, *South Beach Wine & Food Festival Lifetime Achievement Award*
- **Baron Eric de Rothschild**, world-renowned winemaker, *Southern Wine & Spirits of America Lifetime Achievement Award*

- **Ferran Adrià** world-renowned Spanish chef, known for his restaurant El Bulli which is located along Spain's Catalan coast

2007

- **Donald E. Lefton**, then Founder and Co-Principal of The Continental Companies, *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Martha Stewart**, *South Beach Wine & Food Festival Lifetime Achievement Award*
- **Peter and Robert Mondavi**, winemakers, *Southern Wine & Spirits of America Lifetime Achievement Award*
- **Eric Ripert** and **Maguy Le Coze**
Tribute to their restaurant, Le Bernardin

2008

- **Richard E. Rivera**, then Principal of the restaurant management and development firm Rubicon Enterprises, *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Jamie Oliver**, recognized for his work on improving the quality of meals offered in the UK school system, *South Beach Wine & Food Festival Global Citizen Award*
- **Mr. and Mrs. José Ferrer Sala**, Honorary Chairman of Spain's Freixenet Group, *Southern Wine & Spirits of America Lifetime Achievement Award*
- **Jean-Georges Vongerichten**, 2008 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree

2009

- The Wines and Foods of Spain in the presence of **Their Majesties King Juan Carlos I and Queen Sofia of Spain**
- **Emeril Lagasse**, 2009 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree

2010

- **Burt Cabañas**, Chairman and CEO of Benchmark Hospitality International, *FIU School of Hospitality Management Michael E. Hurst Distinguished Hospitality Leaders Award*
- **Daniel Boulud**, 2010 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree

2011

- **Alain Ducasse**, 2011 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree

2012

- **Piero Antinori**, "world-renowned Italian winemaker," 2012 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree
- **Charlie Trotter**, "legendary" restaurateur, 2012 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree

2013

- **Nobu Matsuhisa**: World-renowned chef and restaurateur, 2013 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree
- **Christophe Navarre**: CEO Möet Hennessey, 2013 Food Network South Beach Wine & Food Festival Tribute Dinner Honoree

2014

- **Danny Meyer**: Chief Executive Officer & Founder of Union Square Hospitality Group
- **Chuck Wagner**: Owner & Winemaker, Caymus Vineyards, and Founder, Wagner Family of Wine

2015

- **Juan Mari Arzak**: Celebrated chef and acclaimed pioneer of Basque cuisine
- **Ted Baseler**: President & CEO, Ste. Michelle Wine Estates

2016

- **Richard Sands**: Chairman, Constellation Brands
- **Rob Sands**: President & CEO, Constellation Brands
- **Jonathan Waxman**: Celebrated American chef, restaurateur and author

2017

- **Jean-Claude Rouzaud**: Chairman of the Board, Champagne Louis Roederer Group
- **Frédéric Rouzaud**: President & CEO, Champagne Louis Roederer Group
- **José Andrés**: Internationally-recognized culinary innovator, author, educator, television personality, humanitarian and chef/owner of ThinkFoodGroup

2018

- **Michael Clarke**: Managing Director and Chief Executive Officer, Treasury Wine Estates
- **Bobby Flay**: Chef, Restaurateur, Cookbook Author and Media Personality

2019

- **Rhonda Carano**: Owner & Chief Operating Officer, Ferrari-Carano Vineyards & Winery
- **Nancy Silverton**: Chef, Restaurateur and Co-owner, Pizzeria Osteria, Mozza, Mozza2GO, and Chi Spacca

IN MEMORIAM



Patrick "Chip" Cassidy

02/01/1947 - 10/28/2019

Professor Patrick "Chip" Cassidy was a world-renowned wine expert who made a life around his committed exploration of wine and sharing his passion with others, and ultimately with his beloved students. Professor Chip, as he was coined by his cherished students, was an immediate success as a teacher. As word got around, students flocked to his classes. Chip was the consummate teacher. The students caught on to his passion for the subject and that passion was infectious. He motivated students to learn and want to know more about wine. His teaching went beyond the classroom. Chip took students to wine dinners at local restaurants to teach them about food and wine pairing. He took students on wine tours to California and Spain. He arranged student internships in Napa Valley and abroad. Not only did he teach, but he also introduced to the students the idea of a career in the wine industry, and, he showed the way by initiating contact with employers.

Chip was the Director of the Wine Program at the Chaplin School of Hospitality & Tourism Management at Florida International University and was the driving force behind the program's success and reputation. He was a master educator, a master motivator and a master mentor. He was loved and respected by alumni around the world. Before he began what would become a truly remarkable career in the industry, Chip was an Army combat medic during the Vietnam War earning two Silver Stars and a Purple Heart for his distinguished service.



Leah Chase

01/09/1923 - 06/01/2019

Known as the "Queen of Creole Cuisine," Leah Chase has fed Quincy Jones, Jesse Jackson, Duke Ellington, Thurgood Marshall, James Baldwin, Ray Charles, Presidents George W. Bush, Barack Obama and countless others as Executive Chef of Dooky Chase's Restaurant, one of the best-known and most culturally significant restaurants in New Orleans. Leah Chase has more recently served as the inspiration for Princess Tiana in Disney's *Princess and the Frog*.

Leah developed her love for food and feeding others while waiting tables in the French Quarter. In 1946, she married local musician Edgar "Dooky" Chase Jr. and the two took over his father's business, a sit-down restaurant and a favorite local gathering place. In a town deeply divided by segregation, Dooky Chase's Restaurant was one of the only public places in New Orleans where mixed race groups could meet to discuss strategy for the local Civil Rights Movement, and Leah cooked for them all.

Her cookbooks, including *The Dooky Chase Cookbook*, *And Still I Cook*, and *Leah Chase: Listen, I Say Like This*, are popular and have received great praise among her most famous colleagues. Leah was inducted into the James Beard Foundation's Who's Who of Food & Beverage in America in 2010. She was honored with a lifetime achievement award from the Southern Foodways Alliance in 2000. The Southern Food and Beverage Museum in New Orleans, Louisiana named a permanent gallery in Chase's honor in 2009. Leah has four children, sixteen grandchildren and twenty-two great-grandchildren.