



Savoring Sustainable Seafood

With Tastings and Discussions

In Collaboration with the National Museum of Natural History and the Sant Ocean Hall

Explore the connection between a healthy ocean and the seafood that we eat in this weekend celebrating ocean life. Learn about protecting and preserving our ocean and making informed choices about the finfish and shellfish we consume in order to minimize our impact on the ocean environment. Enjoy delectable seafood dishes paired with American Rhone wines and meet some of the Washington area's top chefs, sustainable-seafood experts, and ocean scientists. A healthy ocean depends on us and our future health depends on its vitality. That's what this weekend is all about.



VIP Sustainable Seafood Reception

Fri., June 11, 6:30 to 7:30 p.m.

(Includes admission to the Savoring Sustainable Seafood Reception, 7:30 to 9:30 p.m.)

The National Museum of Natural History's Winston Gallery, home to the Hope Diamond and—for a short time—the Wittelsbach-Graff Diamond, is the intimate setting for this special evening. Sip on a cocktail created just for this occasion by **Jesse Dean**, mixologist at Libations Bar School in Alexandria, as you mingle with top local chefs **Carla Hall**, *Top Chef* runner-up and owner of Alchemy Caterers; **Llewellyn Correia**, Wegmans Food Markets; **Nora Pouillon** and **Benjamin Lambert** from Restaurant Nora; and **Michel Richard** from Citronelle and Central Michel Richard. Taste seafood delicacies they have prepared for you. Savor wines from Bonny Doon Vineyards, Guy Riedel Wines, Tablas Creek Vineyard, and Terry Hoage Vineyards, and meet winery owners **Randall Graham**, **Guy Riedel**, and **Terry Hoage** (yes, the former Washington Redskin), who discuss the characteristics of the wines being poured.



Chef Carla Hall



Chef Michel Richard

VIP reception attendees are given early access to the Savoring Sustainable Seafood reception beginning at 7:15 p.m.

QUICK TIX CODE: 1M2-511

Natural History Building, Winston Gallery (use Constitution Ave. entrance)
Resident Members \$150;
Gen. Admission \$175

Graham's book, *Been Doon So Long: A Randall Graham Vinthology* (University of California Press), is available for signing at both receptions.

Cocktails made possible by Libations Bar School; wine donations coordinated by the Rhone Rangers; and seafood donated by Wegmans Food Markets.



Chef Nora Pouillon

Savoring Sustainable Seafood Reception

Fri., June 11, 7:30 to 9:30 p.m.

Sample a wide variety of sustainable seafood, American Rhone wines, and an array of artisanal cheeses in this special evening in the Museum of Natural History rotunda and first-floor exhibit halls. More than 30 of Washington's best-known chefs—plus two from out of town—have created succulent seafood specialties for the reception. Slurp and compare East and West Coast oysters; choose from a selection of crawfish, calamari, clams, barramundi, cobia, lionfish, mahi mahi, mussels, Oregon pink shrimp, ivory king salmon, white sturgeon, and more, with accompanying wines. Mingle with the chefs who have created the evening's fare.



Chefs prepare tastings



Chef Bryan Voltaggio

QUICK TIX CODE: 1M2-512

Rotunda, Natural History Building (use Constitution Ave. entrance)
Resident Members \$90;
Gen. Admission \$125

Participating chefs include **Anthony Acinapura**, Kellari Taverna; **Cathal Armstrong**, Restaurant Eve, Eamonn's A Dublin Chipper, PX, and the Majestic; **Jeff and Barbara Black**, Black Restaurant Group; **Jeff Buben**, Bistro Bis and Vidalia; **Ann Cashion**, Johnny's Half Shell; **Terri Cutrino**,

Cafe Atlantico; **Xavier Deshayes**, Ronald Reagan Building and International Trade Center; **Roberto Donna**, Laboratorio da Roberto Donna, **Scott Drewno**, The Source; **Andrew Evans**, The BBQ Joint; **Todd Gray**, Equinox Restaurant; **Matt Hill**, Charlie Palmer Steak; **Mike Isabella**, Zaytinya; **Christine Keff**, Flying Fish; **Rob Klink**, The Oceanaire Seafood Room; **Ris Lacoste**, RIS; **Jamie Leeds**, CommonWealth Gastropub and Hank's Oyster Bar; **Ethan McKee**, Circle Bistro; **Janis McLean**, 15 ria; **Rick Moonen**, rm Seafood; **Tracy O'Grady**, Willow Restaurant; **Barton Seaver**, Blue Ridge and Diamond District Seafood Co.; **Vikram Sunderam**, Rasika; **Jeff Tunks**, Passion Food Hospitality Restaurants; **Bryan Voltaggio**, Volt; **Rob Weland**, Poste Moderne Brasserie; **Robert Wiedmaier**, Marcel's, BRABO, Brasserie Beck, and Mussel Bar.

Oysters provided by Hog Island Oyster Company, Rappahannock River Oysters, and Old Ebbitt Grill. Desserts from Santiago Luna Corral, Occasions Caterers; Kate Jansen, Willow; Susan Soorenko, Moorenko's; David Guas, Damgoodsweet Consulting Group. Cheese from the Pennsylvania Farmstead and Artisan Cheese Alliance. Wine donations coordinated by Rhone Rangers. Participating wineries include Bonny Doon Vineyard, Cline Cellars, Clos Saron, D.H. Gustafson Family Vineyards, Fess Parker Winery & Vineyards, Folin Cellars, Guy Riedel Wines, Katin, Rocca Family Vineyards, Sawtooth Winery, Stage Left Cellars, Stark Wine, Tablas Creek Vineyard, Tarara Winery, Tercero Wines, Terry Hoage Vineyards, and Vina Robles.

Understanding Sustainability

With Sustainable Seafood Breakfast

Sat., June 12

Breakfast: 9 to 10 a.m.

Seminar: 10 a.m. to 1:30 p.m.

Learn about the connection between a healthy ocean and the seafood that we eat and explore what needs to be done to protect our ocean, in this stimulating seminar.

The day begins with a breakfast buffet of smoked salmon, smoked trout, bagels and cream cheese, pastries, juice, and coffee. Then, **Richard Harris**, National Public Radio science correspondent, presides over lively panel discussions featuring experts on science, conservation, aquaculture, and food who explore such questions as: Can we achieve sustainability? What progress are we making toward a sustainable seafood supply? What's the current status of our fisheries, and what challenges do they face? Sustainable, organic, local, farm-raised, or wild-caught—what do consumers and chefs need to consider when selecting from the wide array of seafood available today?



10 to 10:10 a.m. **Welcome**

Welcome by **Cristian Samper**, director, the National Museum of Natural History.

10:10 to 10:30 a.m. **Keynote Address**

Eric C. Schwaab, assistant administrator for fisheries, National Oceanic and Atmospheric Administration.

10:30 to 11:15 a.m. **Achieving Seafood Sustainability**

Defining our terms. Success stories, challenges, and the status of our fish supply. What progress have we made? **Kerry Coughlin**, regional director for the Americas, Marine Stewardship Council; **Dawn M. Martin**, president, Seaweb; **Steve Murawski**, director of scientific programs and chief science adviser, National Oceanic and Atmospheric Administration; **Michael Sutton**, vice president and director, Center for the Future of the Oceans, Monterey Bay Aquarium's Center for the Ocean; **Natalie Webster**, co-founder, American Albacore Fishery Association.

11:15 a.m. to 12:15 p.m. **The Future of Aquaculture**

What are the scientific and technological challenges? What is a closed system? Is aquaculture the answer to our fish supply? How is global aquaculture monitored? **Sebastian Belle**,



Eric C. Schwaab



Panel discussion of experts in Baird Auditorium

12:30 to 1:30 p.m. **Sustainability at Home and in Restaurant Kitchens**

What you need to know and look for before purchasing fish. Questions to ask your fishmonger, restaurant waiter, or seafood supplier. The "new" fish and how to prepare them. **Jeff Black**, chef/owner, Black Restaurant Group; **Brett Koonse**, branch chief, program and enforcement office, Center for Food Safety and Applied Nutrition's Office of Seafood, Food and Drug Administration; **Christine Keff**, chef/owner, Flying Fish; **Rick Moonen**, chef/owner, rm Seafood; **Julie Mounts**, ichthyologist, Smithsonian National Museum of Natural History; **Linda O'Dierno**, National Aquaculture Association and Food Export USA; **Carl Salamone**, vice president, seafood merchandising, Wegmans Food Markets; **Barton Seaver**, Blue Ridge and Diamond District Seafood Co.

QUICK TIX CODE: 1M2-513

Breakfast: Atrium Cafe, Natural History Building
Seminar: Baird Auditorium, Natural History Building (use Constitution Ave. entrance)
Resident Members \$65; Gen. Admission \$75

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