BY INVITATION ONLY





THE JAMES BEARD FOUNDATION CHARITY DINNER 12 April 2002, Friday, Grand Byatt Singapore

TOQUE OF THE TOWN

The World Gourmet Summit 2002 saw 13 master chefs congregating in Singapore to wow fans with their culinary skills and signature dishes. One of the notable events held to celebrate the art of fine dining was the James Beard Foundation Charity Dinner which took place in sumptuous splendour at the Grand Hyatt.

The late James Beard is widely recognised as the father of American gastronomy. He spent his life advocating for the highest standards and served as a mentor for emerging talents in the field of the culinary arts. He made significant contributions to the industry and after his passing in 1985, the James Beard Foundation was established as a tribute to his untold efforts.





56 PRESTIGE JUNE



Today, the Foundation lives up to the spirit of James Beard. It honours American culinary artists, provides scholarship and educational opportunities, serves as a resource for the industry, and offers members the opportunity to enjoy the delights of fine dining. James Beard was the pre-eminent resource for all things gastronomic, and today, the Foundation and the House step up to assume that role.

Proceeds from the charity dinner were contributed to the Community Chest of Singapore. That evening, guests were given a taste of the supreme skills of Masterchef Marcus Sammuelsson from Aquavit, special guest chef Michael Ginor, as well as talented local chefs Sam Leong from ASIAN Restaurant Bar. Justin Quek from Les Amis, Brian Cleere and Gottfried Schuzenberger from Grand Hyati.

Guest of honour of the night was Mr Len Pickell, President of the James Beard Foundation. The evening also saw an exclusive silent auction of premium products, including fine wines contributed by participating vintners, and table settings by Christofle.

SE PRESTIGE JUNE