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Enough to make your mouth water **Bermuda Gourmet Getaway announces its** **programme of events**

The Bermuda Gourmet Getaway promises to be a weekend for food-lovers to over-indulge.

There will be plenty of mouths watering at the mere mention of the events taking place from Thursday, February 28 to Monday, March 3.

The fifth annual Bermuda Gourmet Getaway promises to be bigger and better than previous events with local and celebrity chefs cooking up a storm in the kitchen.

Rahman 'Rick' Harper, who is best known as this year's winner of the Gordon Ramsay's TV series Hell's Kitchen, will host the event.

Event organizer Michelle Halpin, senior event manager of Total Marketing and Communications, said: "The Bermuda Gourmet Getaway is an international showcase of celebrity and local chefs, gourmet food, wine and culinary personalities".

"We have expanded this year's event and have included an international food court, the first ever Iron Team Challenge where two teams of three chefs will compete with a mystery basket as well as various competitions including ice sculpting, veggie carving and cake decorating to bring one of the islands best culinary experiences to Bermuda's food community".

Overseas chefs taking part will include Todd Winer, executive chef of The Metropolitan Club in Boston, Jeff Tunks, owner and head chef of TenPenh, DC Coast, Acadiana, and Ceiba in Washington, Jason Wilson, owner and executive chef of Crush in Seattle, Matthew Gennuso, owner and executive chef of Chez Pascal in New York and Jon Ashton, resident chef of Daily Buzz in Florida.

The event will also showcase some of Bermuda's finest talent, including John Pritchard from Café Coco, Shaker Estephane from Newport Room, Rick Bartram from Seahorse Grill, Derek Myers from Barracuda Grill and Baba Tan from Blu Bar & Grill.

Throughout the day on Saturday and Sunday (March 1 and 2) Viking Village will be held at the Fairmont Southampton. You can see cooking demonstrations by Rahman 'Rock' Harper, sample gourmet delicacies, participate in wine seminars, visit the international food court and watch the Bermuda fish chowder competition.

On the same two days there will also be a Kids Village, which is an interactive, fun and educational programme to keep the



learning from the professionals: Bermuda Gourmet Getaway will give you a chance to pick up some tips from Hell's Kitchen winner Rahman 'Rick' Harper. * Photo supplied.

Want to know more?

Tickets available at www.boxoffice.bm.

For more information about Bermuda Gourmet Getaway visit www.bermudagourmetgetaway.bm or contact Michelle Halpin, on (441) 278-8895 or at michelle@totalgroup.bm.

young chefs occupied. Youngsters will learn how to make ice cream, smoothies and chicken nuggets and they get to take home their aprons as a keepsake.

Mrs Halpin said tickets were selling fast. She added: "This is an amazing opportunity for all Bermudians to come out and support this home-grown event, taste some delicious food prepared by both Bermuda's and the world's best chefs and sample the largest selection of wines ever presented in one location in Bermuda."

What's happening?

Bermuda Gourmet Getaway includes the following events:

Escoffier Cup (Until February 14th) - The finest chefs compete and determine Bermuda's 'Best Chef'. The competition is held every Thursday evening at 6:00pm at International Imports which consists of live, 25 minute cook-offs. Attendees and professional judges sample tasting portions from each chef and cast their vote. The four finalists will go head to head live 'Iron Chef' style at the "Village" on Sunday, March 2 to determine the winner of the Escoffier Cup for the title of Bermuda's Best Chef.

People's Choice Challenge (February 1st - 29th) - Simply dine at one of the participating restaurants, order just a dish or the entire People's Choice Menu, with or without wines, and become a judge for the evening. Fill out your ballot and have your say as to who is Bermuda's Best.

Taste Bermuda (February 28th) - For the first time, guests can mingle with visiting celebrity chefs and local Bermudians to toast each other while sampling dishes prepared by local chefs and restaurants, held at Bacardi International.

Symphony of Flavours (February 29th) - Entice all your senses at Café Coco while you sip wine, savour the delectable aphrodisiac menu, listen to the sounds of music and mingle with celebrity chefs.

Grillin' & Chillin (March 1st) - Rahman 'Rock' Harper and celebrity chef Jason Wilson; along with local chefs prepare their signature dishes as you stroll through the Aquarium, Museum & Zoo. Sample fine wines, beers and rums and listen to some of Bermuda's best musicians.

Celebrity Chef & Winemakers' Dinner (March 1st and 2nd) - with local and international chefs preparing amazing dinners at the best restaurants around the island. Overseas wine experts have matched these meals with some of their best vintages.

Organic Farm & Hydroponics' Tour (March 1st and 2nd) - Tom & Nancy Wadson have designed and operated a farm in

Bermuda that has become a model of sustainable agriculture. Right next-door, visionary Warren Brown Jr. experiments with hydroponics, harvesting vine ripened specialty tomatoes, cucumbers and more!

Organic Brunch (March 1st and 2nd) - at Wadson's Farm prepared by local chefs.

Golf (March 3rd) - Annual golf tournament Riddell's Bay Golf & Country Club with chefs, sponsors and guests. Proceeds go to the Bermuda Culinary Development Fund.

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