



For Immediate Release:

CONTACT: For Chef Sean Brock / McCrady's Restaurant:
Elizabeth Moore, Green Olive Media LLC, (404) 815-9327 emoore@greenolivemedia.com
Kempton Taylor, Green Olive Media LLC, (404) 815-9327 ktaylor@greenolivemedia.com

For Chelsea Market :
David Semanoff, Quinn & Co., (212) 868-1900 ext. 222, dsemanoff@quinnandco.com

Chef Sean Brock Collaborates with New York City's Chelsea Market to Benefit Culinary Scholarships

**A Gourmet Approach to Family-Style Dining Will be Realized at the
Inaugural "Sunday Supper at Chelsea Market" on March 29**

CHARLESTON, South Carolina – (March 9, 2009) – **Chef Sean Brock** will be joining industry peers for an authentic dining experience at [Chelsea Market](#), New York City's most iconic artisanal marketplace. The event, "**Sunday Supper at Chelsea Market**" creates a philanthropic platform for well respected chefs and small artisanal producers to gather as committed members of the culinary community.

"**Sunday Supper at Chelsea Market**" will be an open-to-the-public fundraiser held on March 29, 2009, benefiting the industry's future talents. The first-ever event will transform Chelsea Market's 400-foot concourse into one long "supper table" serving a farm-to-table, multi-course dinner for 250 guests. Chef Sean Brock will be highlighting the McCrady's Restaurant philosophy of fresh farm-to-table cuisine by contributing one course for the meal. '**Sunday Supper**' guests will share several family-style options paired with wines and spirits from sponsors Moët Hennessy USA, a Chelsea Market neighbor, and Chelsea Wine Vault, a Chelsea Market resident.

"I am extremely honored to be a part of this historical event – and there is no better venue than the Chelsea Market. Bringing a taste of my farm on Wadmalaw Island [just outside of Charleston] to New York is a dream come true." said Chef Sean Brock of McCrady's Restaurant.

"**Sunday Supper at Chelsea Market**" chose the concept of family-style dining to be symbolic of Chelsea Market's passion for grass roots community-building. At a time when most are cutting back on charitable contributions, this group of chefs and sponsors has joined forces to champion this cause. Monies raised in conjunction with "**Sunday Supper**" will support culinary scholarships for the residents of Chelsea's Robert Fulton Houses and advance the mission of the [James Beard Foundation](#). Hampshire Hotels & Resorts, currently developing a property in the neighborhood, has also committed to hiring scholarship recipients to its culinary staff.

"**Sunday Supper** is serving the community through this extraordinary collaboration of emerging and celebrity chefs, local food purveyors and diners. It is their contribution, authenticity and presence that will define this experience," says Alane Berkowitz, vice president and general manager of Chelsea Market.

“Sunday Supper” host chefs include Chelsea Market residents: **Mary Cleaver**, The Green Table, Cleaver and Company; **Sarabeth Levine***, Sarabeth's; **Amy Scherber**, Amy's Bread; as well as Atlanta's **Anne Quatrano*** of Bacchanalia.

Additional participating chefs include (alphabetical by last name)

- **Nate Appleman** A16 and SPQR, San Francisco
- **Rick Bayless*** Frontera Grill and Topolobampo, Chicago
- **Michelle Bernstein*** Michy's and Sra. Martinez, Miami
- **Rebecca Charles** Pearl Oyster Bar, NYC
- **John M. Currence** City Grocery, Oxford, MS
- **Shaun Doty** Shaun's, Atlanta
- **Justin Ernsberger** Walter Foods, NYC
- **Gale Gand*** Tru, Chicago
- **Alexandra Guarnaschelli** Butter Restaurant, NYC
- **Kurt Gutenbrunner** Blaue Gans and Wallsé, NYC
- **Rich Hanson** Cleonice Mediterranean Bistro, Ellsworth, ME
- **Patti Jackson** Centovini and i Trulli, NYC
- **Anne Kearney*** Rue Dumaine, Dayton, OH
- **Melissa Kelly*** Primo, Rockland, ME
- **Anita Lo** Annisa, NYC
- **Margaritte Malfy and Barbara Sibley** La Palapa Cocina Mexicana, NYC
- **Tony Mantuano*** Spiaggia, Chicago
- **Akhtar Nawab** Elettaria, NYC
- **Ken Oringer*** Clio Restaurant, Boston
- **Jesse Perrin** Redbird Provisions, Northeast Harbor, ME
- **Nora Pouillon and Benjamin Lambert** Restaurant Nora, Washington, D.C.
- **Andrea Reusing** Lantern, Chapel Hill, NC
- **Missy Robbins** A Voce, NYC
- **Brent Sims** The Green Table, NYC
- **Tryg Siverson** Friedman's Lunch, NYC
- **Ryan Skeen** Irving Mill, NYC
- **Holly Smith*** Cafe Juanita, Seattle
- **Lon Symensma** Buddakan, NYC
- **Ryan Tate** Savoy, NYC
- **Bill Telepan** Telepan Restaurant, NYC
- **John Tesar**
- **Allison Vines-Rushing*** MiLa, New Orleans

*Designates James Beard Foundation Award Winner

“**Sunday Supper at Chelsea Market**” will take place from 7:00 p.m. to 11:00 p.m. on Sunday, March 29, 2009 and is open to the public. Reservations are \$176.00 for James Beard Foundation members and \$220.00 for non-members, and can be made by calling (212) 627-2308 or visiting: <http://jamesbeard.org/chelseamarket>.

Sponsors include AMA, Archetype, Capalino and Company, Chelsea Market, Friedman's Lunch, Gibson, Dunn & Crutcher LLP, Goldstein Associates, Jamestown Properties, Moët Hennessy USA, Newmark Knight Frank, Studios Architecture and TuckerMott.

Supporters include Chelsea Wine Vault, Crunch Gym, DeBragga.com, Food Network, Gansevoort Hotel, Greenshopper Bags, Hampshire Hotels & Resorts LLC, Imperial Wagyu Beef, Joyce Foods, Jurgielewicz Duck, The Lobster Place, Niman Ranch, Ninth Street Espresso, Robert K. Futterman and Associates, Ronnybrook Farm, Satur Farms, Schooner Bay, SEI, T Salon, The Space and The Standard Hotel.

About McCrady's Restaurant

Architecture and design combine to produce modern, sophisticated style in a 229-year old setting, providing the perfect home for Chef Sean Brock's innovative dishes created with modern technique and the finest locally-grown ingredients available. The impressive cuisine is beautifully complemented by the restaurant's historic charm and its promise of quiet and gracious Southern hospitality. McCrady's Restaurant was named in 2008 by Opinionated About Dining (OAD) as one of the top 10 restaurants in North America. The restaurant maintains the AAA's Four-Diamond Award and earned the 2008 Wine Spectator "Best of Award of Excellence." McCrady's Restaurant is located at 2 Unity Alley in the heart of downtown Charleston and is open Sunday through Thursday, 5:30 p.m. to 10:00 p.m., and Friday and Saturday, 5:30 p.m. to 11:00 p.m. For reservations or additional information, call 843.577.0025 or log onto <http://www.mccradysrestaurant.com>.

About Chelsea Market

Since it opened its doors to the public in 1996, Chelsea Market has been *the* insider's resource for artisanal goods in Manhattan. Chelsea Market is an authentic destination for culinary connoisseurs, chefs and local residents. Serving as the bridge between two iconic Manhattan neighborhoods, Chelsea and the Meatpacking District, Chelsea Market continues its commitment to the artisanal marketplace and craft manufacturing, and to the community that surrounds it. For more information, visit www.chelseamarket.com

About the James Beard Foundation

Founded in 1986, the James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit www.jamesbeard.org.

About Robert Fulton Houses

The Robert Fulton Houses is located between West 16th and 19th Streets and Ninth and Tenth Avenues. Completed in 1965, Fulton Houses includes 11 buildings containing 944 low-income apartment units.

Each year, when the Fulton Houses student-tenants are on their school break, Chelsea Market hires them for various summer jobs, while offering them a glimpse into a new world of occupational opportunities. As part of the summer program, Chelsea Market organized a tour of Food Network studios, with a behind-the-scenes look into the full spectrum of jobs that exist, including a live taping and conversation with a Food Network star.

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