

come to COPIA

SATURDAY, SEPTEMBER 16, 2006
2:30 PM TO 3:45 PM

NYU CRITICAL TOPICS SERIES AT COPIA

WINING AND DINING IN LAS VEGAS

Panel discussion, book signing and reception

The celebrity chef has profoundly changed the Las Vegas dining scene, and America will never be the same. Visitors to Las Vegas can experience a galaxy of culinary stars, choosing from the most famous chefs of New York, San Francisco, Los Angeles, Paris and London. Even for the most sophisticated and wealthy visitors, the choices can be overwhelming, the price tag alarming and the impact, far-reaching. Noted restaurant consultant Clark Wolf moderates panelists Mitchell Davis, John Curtas, Bryan Ogden and Michael Dellar in a spirited discussion of the implications and impact of Las Vegas on the American Table. Explore the question of who is changing whom, and see what happens when “what happens there comes here.”



\$25 (INCLUDES ADMISSION)/ FREE FOR STUDENTS WITH CURRENT PHOTO ID/\$15 COPIA MEMBERS, NYU ALUMNI, AND MEMBERS OF THE AIWF, BAKER'S DOZEN, CALIFORNIA ARTISAN CHEESE GUILD, IACP, LES DAMES D'ESCOFFIER, SAN FRANCISCO PROFESSIONAL FOOD SOCIETY, SLOW FOOD, SONOMA COUNTY CULINARY GUILD, AND WOMEN CHEFS & RESTAURATEURS

Special thanks to the SFPFS for their assistance with the reception.

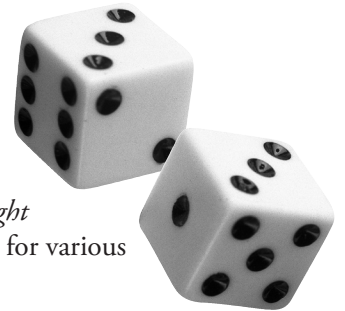
GUEST PANELISTS:

Mitchell Davis is director of publications of The James Beard Foundation, author of *Cook Something*, and coauthor of *Foie Gras...A Passion*. He is an adjunct professor in New York University's Department of Nutrition and Food Studies.

John Curtas is Las Vegas' longest serving restaurant critic whose weekly commentary, *Food for Thought* is a popular feature on News 88.9 KNPR. Curtas has written about Las Vegas restaurants extensively for various guide book publications.

Bryan Ogden serves as chef de cuisine and Wine Director for Las Vegas restaurant Bradley Ogden, where he helps generate daily changing seasonal menus that reflect a multi-generational interpretation of modern American cooking.

Michael D. Dellar is co-founder and co-proprietor, with Bradley M. Ogden, of the \$37,000,000, eight-restaurant Lark Creek Restaurant Group, founded in 1988 and dedicated to offering seasonal farm-fresh American fare, all-American wine and quality service.



Save the Date: Dec. 2 • The Truth About Luxury Dining: The History, Ethics and 21st Century Dynamics of the Best



General Admission

Wednesdays are
half price for Napa
and Sonoma residents.

COPIA Members: Free
Adults: \$5.00
Seniors / Students: \$4.00
Children (12 and under): Free
(Fee programs include general admission)

COPIA is Open Daily

10:00 am – 5:00 pm (except Tues.)

500 First Street
Downtown Napa, CA 94559

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