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Sunday, August 8

2010 Great Chefs Dinner Showcasing Notable Manhattan Chefs And Top Local Talent

When:

5:00 pm to 9:00 pm

Where:

Hayground School
151 Mitchells Lane
Bridgehampton

Eric Ripert, Tom Colicchio, Marc Meyer and Laurent Tourondel are among the world famous chefs returning to the 2010 Great Chefs Dinner this summer in the Hamptons. The much-anticipated event now in its sixth year in the ongoing series, will be held on Sunday, August 8th from 5 - 7 p.m. on Hayground School's campus as a benefit for Hayground School's Jeff's Kitchen and the Jeff Salaway Scholarship Fund. The event will include a cocktail party from 5 - 7 p.m. featuring notable Manhattan chefs Tom Colicchio (Craft Restaurants and Top Chef TV) and Josh Capon (Lure Fishbar) as well as top local chefs preparing hors d'oeuvres using local bounty.

Confirmed chefs providing hors d'oeuvres at the cocktail party include: Gerry Hayden & Claudia Fleming (North Fork Table & Inn), Cheryl Stair (Art of Eating), Sam Talbot (Mondrain, Surf Lodge, Top Chef), Kevin Penner (1770 House), Bryan Futerman (Foody's), Jason Weiner (Almond), Tom Schaudel (A Mano), Christian Mir (Stone Creek Inn), Joseph Realmuto (Nick & Toni's) and Keith Luce (Hawkins and Luce). Joe Watson (Vine Wine Bar) and other vendors will provide specialty drinks for the cocktail party.

VIP Wine Dinner in Jeff's Kitchen Featuring Top Manhattan Culinary Talent

The sit-down dinner to follow the cocktail party from 7 - 9 p.m. features a four-course meal with courses prepared by Eric Ripert (Le Bernardin), Laurent Tourondel (BLT), Marc Meyer (Cook Shop, Five Points, 100 Acres), Miche Bacher (Sacred Sweets) and Michael and Tracey Cavaniola (Cavaniola's Cheese Shop). The dinner will be paired with wines selected by Joe Watson of Vine Wine Bar, who will serve as the sommelier. As well, a portion of the produce used in sit down dinner will be sourced from Hayground School's Slow Foods Greenhouse. There will also be a live auction following the dinner featuring exclusive culinary and travel packages such as cooking sessions with celebrity chefs and five star travel packages.

Ticket Prices and VIP Wine Tables

The cocktail party will be held in a festive tent on the Hayground School beautiful grounds and will feature live music, a silent auction and several tasting tables. Tickets for the cocktail party only are \$150 per person. Tickets for the dinner and the cocktail party are \$500. VIP wine tables are also available, limited availability, featuring fine wine selections and premium seating in Jeff's Kitchen with prices starting at \$7500 for a table of six. Tickets for children will be available for \$35, which includes creative childcare by Hayground Camp counselors, plus a separate kids' dinner.

An Annual Tribute to the Late Jeff Salaway

The Great Chefs Dinner is the primary fundraiser for Bridgehampton's own Hayground School and an annual tribute to the late Jeff Salaway, a widely respected and beloved restaurateur and one of the school's co-founders. The 2009 event raised over \$200,000 for Jeff's Kitchen and the Jeff Salaway Scholarship Fund. Says Nick & Toni's Toni Ross, who was also the late Salaway's wife, "Jeff believed that the growing, preparation and sharing of food is a primal human experience and the foundation of family and community." Jeff's Kitchen is a full service professional kitchen and classroom fitted with top-of-the-line Viking appliances; classes in nutrition, food science and cooking are held there for both children and adults. Completing the facility, recently a professional Farmtek greenhouse was erected by Hayground students, staff and friends with funds provided by Slow Food.

Contact Information:

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631-327-0573

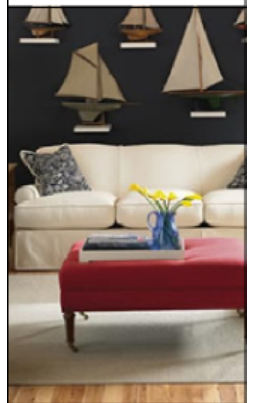
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