



Sunday, August 9, 2009

2009 Great Chefs Dinner

Event Time: 5:00PM-10:00PM

Phone: (631) 327-0573

Address: The Hayground School, 151 Mitchells Lane,
Bridgehampton, NY, 11932

Fee: \$125-\$500

The 2009 Great Chefs Dinner will be held on Sunday, August 9th from 5 - 7 p.m. at The Hayground School. The annual event will benefit The 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 local chefs preparing hors d'oeuvres using local bounty and a dinner to follow from 7 - 10 p.m. featuring a four-course meal with courses prepared by Eric Ripert (Le Bernardin), Joseph Realmuto (Nick & Toni's), Christian Mir (Stone Creek Inn) and Claudia Fleming (North Fork Table & Inn). Confirmed chefs providing hors d'oeuvres at the cocktail party include: Gerry Hayden (North Fork Table & Inn), Cheryl Stair (Art of Eating), Matt Connors (The Lake House), Sam Talbot (Surf Lodge, Top Chef), Kevin Penner (1770 House), Bryan Futerman (Foody's), Jason Weiner (Almond), Michael Dometrovitch (Montauk Yacht Club), Tom Schuadel (A Mano), Michael Osinski (Widow's Hole Oysters), Michael Cavaniola (Cavaniola's Gourmet), Jesse & Reese Boone (Mark it with G) and Miche Bacher (Sacred Sweets). Joe Watson (Vine Wine Bar) will provide specialty drinks for the cocktail party. Tickets for the event are \$125 for the cocktail party only and \$500 for the cocktail party and the sit down dinner with a live musical performance. Tickets for children will be available for \$35, which includes creative childcare by Hayground Camp counselors, plus a separate kids' dinner. As well, a portion of the produce used in sit down dinner will be sourced from the student operated Hayground organic garden.