




Hudson Farm

ment'orTM
Inspiring Culinary Excellence


Mr. Bob O'Hara & Mr. Robby Younes invite you to:

Experience the Tradition of Sporting Clays, Award-winning Wines
and the Culinary Excellence of Top Chefs all while supporting the
non-profit organization men'tor with Guest of Honor Daniel Boulud.

Sunday, May 6TH 2018

8:30 in the morning

Hudson Farm Club

270 Stanhope Sparta Road
Andover, New Jersey

THE EXPERIENCE – \$1,250 Per Person

Kindly RSVP to Dawn Scapicchio: dscapicchio@csresort.com by April 28, 2018



A DAY AT HUDSON FARM

Sunday, May 6th

The New Jersey Wine & Food Festival comes to Hudson Farm Club with a unique charity fundraiser benefiting ment'or. Guests will enjoy Sporting Clays, an exquisite lunch with Guest of Honor Daniel Boulud, prepared by top Chefs, champagnes and wines, a live auction and more.



ABOUT ment'or, A NONPROFIT ORGANIZATION

Ment'or is a nonprofit organization devoted to inspiring culinary excellence and preserving the quality of cuisine in America. Its mission is to enhance the careers of ambitious culinary professionals by offering them unique educational opportunities and access to a Culinary Council of esteemed mentors across the country.

In 2008, legendary French chef Paul Bocuse asked Chef Boulud to develop a structure to provide support to the US Bocuse d'Or team, particularly for the training period leading up to the global competition. Chef Boulud engaged Thomas Keller and Jérôme Bocuse to form the Board of Directors of what is now ment'or.

Ment'or's Grant Program provides aspiring chefs with internships at some of the best kitchens in the world. They have awarded almost \$1MM in grants over the past three years. The Young Chef & Commis Competitions allow young cooks to showcase their skills before renowned chefs and mentors in a competition setting.

They select and train Team USA for the Bocuse d'Or in Lyon, the world's most prestigious culinary competition. With its 1st Gold win in 2017, following 2015's Silver medal, American chefs and cuisine have gained a newfound level of respect and recognition.



ALL PROCEEDS FROM THE EVENT SUPPORT TEAM USA'S PARTICIPATION IN THE 2019 BOCUSE D'OR COMPETITION

GOOD MORNING & WELCOME

8:30am Breakfast & Registration

Prepared by Scott Jacobson – Hudson Farm Club, Executive Chef

9:30am Safety Speech

10:00am 100 Clay Course

Bespoke Couture from Berluti & Loewe



Good Afternoon

1:00pm Champagne Reception & Lunch

An homage to legendary Chef Paul Bocuse.

Welcome Champagne Reception.

Lunch will feature a 3-course menu prepared by the chefs Paul Bocuse has inspired throughout the years.

Each dish will be paired with a wine from one of our featured winemakers.

There will be a Live Auction with all proceeds benefiting ment'or.



GUEST OF HONOR
CHEF DANIEL BOULUD



TIMOTHY HOLLINGSWORTH
Otium, Los Angeles;
formerly Chef de Cuisine
at The French Laundry



JUSTIN COGLEY
Aubergine, Carmel, CA
Food & Wine Best New Chef 2013
and multiple James Beard
Award nominee



RICHARD ROSENDALE
Former Executive Chef,
The Greenbrier Resort
in West Virginia



SCOTT JACOBSON
Hudson Farm Club
Executive Chef



JESSICA JULMY
Krug



PIERRE CASENAVE
Veuve Clicquot



MARC PERRIN
Chateau de Beaucastel



FRANK & JULIE HUSIC
Husic Vineyards