



JAMES BEARD FOUNDATION

Kentucky Tourism, Arts and Heritage Cabinet Kentucky Department of Tourism

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FOR IMMEDIATE RELEASE

TOUTED KENTUCKY CHEF DUO TO BRING TASTE OF THE BLUEGRASS STATE TO THE BIG APPLE

Dinner Prepared for Prestigious James Beard House

(FRANKFORT, Ky.) – January 22, 2018 – On Tuesday, February 27, 2018, Kentucky bursts into the culinary world as two Kentucky chefs, Ouita Michel and Sara Bradley, bring Kentucky-rich cuisine to the distinguished James Beard House in New York City. For years, Kentucky has been a hidden gem of Southern fare – but now its evolving cuisine takes the national stage and proves why the culinary scene is Better in the Bluegrass.

“Kentucky continues to emerge as a top culinary destination, and being featured at The Beard House demonstrates that others are catching on to what we have to offer,” said Kristen Branscum, Commissioner for the Kentucky Department of Tourism. “Even more exciting is the opportunity to showcase our state’s hospitality and unique culinary culture through an exquisite menu created by two of Kentucky’s top chefs.”

Guests will be served locally-sourced Kentucky ingredients with canapés and cocktails to start, followed by five courses of Kentucky’s most beloved one-of-a-kind items, such as Lake Barkley bighead carp with paddlefish caviar and Franklin County chicken fried rabbit with rolled parsley dumplings. Naturally, it wouldn’t be a Kentucky meal without bourbon – that’s why one of the delectable desserts features an apple stack cake cobbler with Crank & Boom Bourbon honey ice cream.

Kentucky farmers and producers showcased include: Kenny’s Farmhouse Cheese, Heritage Farm, Weisenberger Mill, Freedom Run Farm, Hindman Settlement School, Crank & Boom Ice Cream, JD Country Milk, Broadbent Hams, Newsom’s Country Ham, Fin Gourmet Foods, Koru Gardens, Shuckman’s Fish Co., Reed Valley Orchard, Jim Nance Hickory Nuts, Country Rock Sorghum, Kennameade Farms, Two Shakes Ranch and many more.

To view the complete menu, click [here](#).

The dinner is open to James Beard Foundation members for \$135 and non-members for \$175 (inclusive of tax and gratuity). Proceeds from the event will benefit the James Beard Foundation.

For reservations and to learn more about the James Beard Foundation, visit www.jamesbeard.org or call (212) 627-2308. For more information about the chef team, please

visit Ouita Michel at www.ouitamichel.com and Sara Bradley at www.freighthousefood.com/team.

Additionally, this dinner promotes Kentucky making its mark as a culinary destination for the world to experience – because it is Better in the Bluegrass. The Kentucky Department of Tourism (KDT) is highlighting all of the unique culinary aspects of the commonwealth, including its chefs, locally grown and produced ingredients, farm-to-table dishes and one-of-a-kind culinary experiences to grow appreciation for Kentucky’s culinary history.

For more information about Kentucky’s culinary destinations or to join the conversation about how it’s #BetterintheBluegrass, visit www.kentuckytourism.com/food and share on social media.

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About Kentucky Department of Tourism

The [Kentucky Department of Tourism](http://www.kentuckytourism.com) is an agency within the Tourism, Arts and Heritage Cabinet, which promotes the Commonwealth as a travel destination. In 2016, Tourism in Kentucky experienced the strongest overall economic impact growth in the last ten years with an economic impact of more than \$14.5 billion. The Tourism industry supports over 193,000 jobs and generates more than \$1.5 billion in taxes.

About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America’s food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City’s Greenwich Village as a “performance space” for visiting chefs.

For more information, please visit jamesbeard.org. Get food news, recipes, and more at the James Beard Foundation’s blog, or subscribe to the free digital newsletter Beard Bites. Follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#) and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation’s Livestream channel. Find more JBF related video on the Foundation’s [YouTube channel](#).