



CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS
2018 GRAND CHAPÎTRE BAILLIAGE DES ETATS-UNIS D'AMÉRIQUE
SEATTLE, OCTOBER 3-7



PLANNED DAYTIME ACTIVITIES



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SEATTLE: ADVENTURE AWAITS YOU



Situated at the neck between Lake Washington and Puget Sound, Seattle is an exciting urban city surrounded by unmatched natural beauty. In addition to the surrounding parkland, forests and mountains, the city offers plenty in the line of culture and history. The stunning Chihuly Garden and Glass is the masterpiece of the artist Dale Chihuly and leaves visitors mesmerized with its intriguing pieces. The iconic landmark of Seattle is the observation tower known as the Needle. From its 520-foot observation deck, you can take in Mount Rainer, Mount Baker and the Cascade Mountains. Seattle's cool and buzzing Pike Place Market, one of the country's oldest farmers' markets, is a delightful mixture of stores and specialties. Whether it's antiques, collectibles, fruit or flowers you are after, this bustling market is the place to go. Attention Trekkies: Head to the Museum of Pop Culture, dedicated to contemporary popular culture, which showcases truly fascinating exhibits. The Living Computer Museum provides interesting insight into the history of computers and technology. No matter what you're looking for, the perfect adventure awaits



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WASHINGTON WINE COUNTRY: A CAPSULE OF TASTING IN WOODINVILLE IN ONE DAY AND LUNCH AT CHATEAU STE. MICHELLE - *\$195pp with transportation and lunch*

Washington Wine Country is diverse, dynamic and exploding with opportunity. The vineyards lie in Eastern Washington's arid, hot agricultural region, much different from Western Washington's notorious cool, damp climate. But Western Washington is filled with discovery possibilities with hundreds of wineries and tasting rooms scattered throughout the area. Woodinville Wine Country offers the greatest opportunity and concentration of these vinous delights. This itinerary is curated by Bob Betz, Master of Wine. Betz started his wine career in 1975 at Chateau Ste. Michelle when there were just eight wineries in the state. Today, Washington State has 900+ wineries and is the 2nd largest premium wine producer in the United States.



Betz Family Winery

We will start the tour and tasting here for a comprehensive overview of Washington grape growing and wine making as well as a review of top flight wines. Betz Family Winery is one of Washington's most acclaimed wineries, combining heritage, small volume production and innovation. The Winery today is headed by Steve and Bridgit Griessel who are committed to the incredible heritage that Bob and Cathy Betz have created. Betz wine is a blend of the best elements of the new and old worlds, full ripe fruit and yet structured for longevity.



Chateau Ste. Michelle

This winery started and fostered the Washington wine culture. Chateau Ste. Michelle's roots date back to the post prohibition days of the 1930s, but their vision, precision and dimension keeps them at the leading edge of Washington winemaking. The visitor center is newly remodeled and is among the best on the entire West Coast. Their culinary center features some of the best food in the NW, and is a beautiful setting for our lunch.

William Church Winery

Located in the Woodinville Warehouse District, William Church Winery is one of the original 8 warehouse wineries, crafting small volumes of eclectic and traditional varietals from Eastern Washington vineyards. It focuses on traditional old world style winemaking with limited use of new oak that makes the wines approachable at release with the acidity to pair well with food.



J. Bookwalter Tasting Studio

Founded in 1983 by legendary grape grower Jerry Bookwalter, Bookwalter Winery has a long and rich history of producing exceptional wines from some of Washington State's finest vineyards. The Winery is now owned and operated by second generation winemaker John Bookwalter. John and his winemaker, Caleb Foster, focus their efforts on high quality small production red wines.



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TOUR OF MODERNIST CUISINE'S COOKING LAB

\$100pp with transportation

Experience a once-in-a-lifetime opportunity to visit The Cooking Lab, Nathan Myhrvold's innovative food lab in Bellevue, WA. The Cooking Lab, typically closed to the public, is home to a state-of-the-art research kitchen, laboratory, and publishing house that is the backbone of the Modernist Cuisine exhibit, gallery and books. Guests will experience a guided tour through the Intellectual Ventures and Cooking Lab facilities and meet some of the research and development chefs who work alongside chemists, physicists, and machinists to push culinary boundaries.

About the Modernist Cuisine Team and The Cooking Lab

The Modernist Cuisine team is an interdisciplinary group in Bellevue, Washington, founded by Nathan Myhrvold. The team is comprised of scientists, research and development chefs, a full editorial and photography department and business and marketing staff—all dedicated to advancing the science of the culinary arts through creativity and experimentation. They have published *Modernist Cuisine: The Art and Science of Cooking* (2011), *Modernist Cuisine at Home* (2012), *The Photography of Modernist Cuisine* (2013) and *Modernist Bread* (2017) and are currently working on their next book, *Modernist Pizza*. They have also produced *The Photography of Modernist Cuisine: The Exhibition* as well as two Modernist Cuisine Gallery shop locations in Las Vegas and New Orleans where Nathan's photography is sold.

The Cooking Lab is *Modernist Cuisine's* in-house publishing division. Their new research laboratory provides one of the best-equipped kitchens in the world and includes access to a full set of machining, analytical, and computational facilities. Equipped with a state-of-the-art photography studio, the team uses groundbreaking photography techniques.



Space is very limited. Non-disclosure agreements will be required from each attendee.



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FLY AWAY WITH US!

BOEING FACTORY TOUR IN EVERETT, FLYING HERITAGE & COMBAT ARMOR MUSEUM AND LUNCH AT IVAR'S MUKILTEO LANDING



Flying Heritage & Combat Armor Museum

You may wonder who started the Museum? Paul Allen (co-founder of Microsoft with Bill Gates) is the answer. The exhibits are Paul Allen's collection which he started acquiring in 1998. His passion for aviation and history, and his awareness of the increasing rarity of original WWII aircraft, motivated him to restore these artifacts to the highest standard of authenticity and share them with the public.

The Flying Heritage & Combat Armor Museum facility is at the southwest corner of Paine Field in Everett, in a pair of working hangars not too far from Boeing. The Museum has a rare private collection of WWII era aircrafts, tanks, combat armor and other technologies, painstakingly restored to working condition and displayed alongside interactive multimedia exhibits like Why War: The Causes of Conflict.

\$200pp with transportation and lunch

Boeing Factory Tour

The Boeing tour is the only public tour of a commercial jet assembly plant in North America, and even better, Boeing is the largest aerospace company in the world.



The 90-minute tour will start at the Future of Flight Aviation Center. At the Center you will learn the history and future of aviation design.

Then you will walk up two steep flights of stairs at each end of the factory and walk through two large tunnels, ride two freight elevators to balconies (Strato Deck) overlooking the Boeing factory floor. This is the largest building in the world by volume. You will then witness the awe-inspiring process of jumbo jets assembly, including 747, 777 and the Dreamliner. You will also get a virtual tour of a 787 flight deck.



Lunch at Ivar's Mukilteo

Ivar's Seafood Restaurants began in Seattle in 1938 when the Seattle native Ivar Haglund opened his city's first aquarium at Seattle's Pier 54. He needed a vendor to feed his guests, so he used his own classic Northwest seafood recipes and thus Ivar's was born. Ivar's Mukilteo Landing is pleasantly situated on the water next to the ferry dock in historic Mukilteo. You will dine on the seasonal produce and freshest seafood sourced sustainably.





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AN ITALIAN DAY IN SPACE

Tour of Starbucks First Reserve Store at its headquarters, followed with a space shuttle trainer simulator at the Museum of Flight and lunch at Ethan Stowell's new restaurant

\$190pp with transportation and lunch

First Reserve Store of Starbucks

Visit the first Reserve store of Starbucks at its headquarter in SODO (South of Downtown). It is a concept about "open, marketplace-style" spaces that offered not only its luxury-branded coffees, but also fresh baked goods, Italian bites and even cocktails. This is slightly different than the supermassive Reserve Roasteries (one in Seattle), and is more like an Eataly-style Megastore. It offers exclusive drinks like a spiced ginger cold brew on tap, and the first full in-house Princi Bakery (from Italy) as well as a full "mixology bar" where you can have an Italo-centric cocktail like an Aperol Spritzes or a Negroni.



Space Shuttle Trainer

The largest independent air and space museum in the world is located in Seattle - The Museum of Flight. Not only are you going to have a docent tour of the Museum, you will be taken into an exclusive 30-minute tour of the Space Shuttle Trainer Crew Compartment. This Full Fuselage Trainer (FFT) is a full-scale mockup of the space shuttle orbiter without the wings. It typically took at least a year and sometimes longer for astronauts to train, depending on the objectives of the mission. You will be split into teams of 6 and the experience will allow you to go where few have gone before, something you will never forget.



Lunch at Cortina Restaurant

Lunch will be at Cortina, the newest restaurant owned by Ethan Stowell. Chef Ethan is a self-trained cook who credits his family kitchen for his culinary roots. Stowell's parents ran the Seattle ballet, and as soon as he realized at a young age that he was a terrible dancer, he took up food instead. Cortina just opened in May 2018, and has a 60-foot bar. This new Italian concept offers small plates, pizza, pasta, entrees and local and Italian wine.





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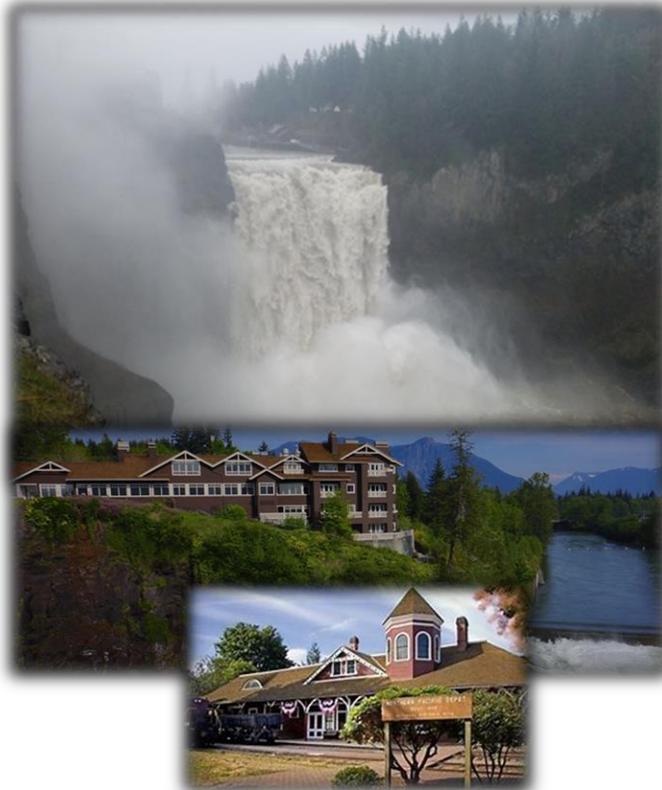
SNOQUALMIE FALLS & BRUNCH AT SALISH LODGE FOLLOWED WITH A TOUR AT THE NORTHWEST RAILWAY MUSEUM

\$165pp with transportation and brunch

Snoqualmie is a Salish word meaning moon. As a spiritual place, it gave birth to many legends in the Native American culture.

The Snoqualmie Falls is one of Washington State's most popular scenic attractions. The 270 foot waterfall is surrounded by a two-acre park, with an observation deck, gift shop and The Salish Lodge. The ½ mile trail is steep, but it leads to the base of the falls so you will get an up close and personal view of the falls. During high water, the falls take on a curtain form.

It is hard to imagine that the Salish Lodge & Spa is located in this beautiful setting. Only 30 minutes from Seattle, Salish Lodge provides a quintessential Pacific Northwest experience. The Lodge itself is part of Snoqualmie history. Originally named, The Snoqualmie Falls Lodge, it began as an eight-room inn built in 1916 as a rest stop for travelers. It quickly became famous for its Country Breakfast, then called the Farm Breakfast. In 1988 the building was completely remodeled and reopened as The Salish Lodge. It was also the setting for Twin Peaks™, the David Lynch TV mystery series.



The Country Breakfast is a Salish Lodge tradition (since 1916) featuring four courses, including the famous steel-cut oats and the iconic Honey from Heaven™ service where honey from their hives is poured from high above your plate onto buttery house-made biscuits. You will be having this sumptuous breakfast after your walk around or down to the falls in the beautiful setting of the iconic Salish Lodge.

Before returning to Seattle, you will also visit the Northwest Railway Museum which was built in 1890. You do not have to be a train enthusiast or even a history buff to be awed by the sheer extent of the train collections here. You will see long lines of derelict equipment which are waiting for their turns to be restored. Some will be preserved cosmetically for static display, and others will come to life again under steam.



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TOUR OF CHIHULY MUSEUM, LUNCH AND WINE TASTINGS

\$200pp, transportation provided

Charles Smith Wines



Charles Smith grew up in California with his Welsh mother and French father, and lived in Denmark as manager of rock bands and concert tours throughout Europe for nine years. In 1999 he returned to the Pacific Northwest, passed through Walla Walla, and the rest is history. A self taught winemaker, Charles is a true artisan and a pioneer in the wine world.

Chihuly Garden & Glass Museum



World renowned glass artist Dale Chihuly, a local of Washington State was introduced to glass while studying interior design at the University of Washington. Since then he has cofounded the Pilchuck Glass School, held extraordinary exhibitions worldwide.

In 2012, Chihuly Garden and Glass was opened at Seattle Center. No photos can do justice to the installations, you have to see the breathtaking art with your own eyes. Followed by a delicious lunch, and onto wine tasting at two of the most interesting wineries right in Seattle.

Nine Hats Wines



Nine Hats Wine was launched in 2007, inspired by the Long Shadow's team of nine internationally renowned vintners. In the beginning there was one Nine Hats wine, a red blend. But the overwhelming success lead to the expansion of the brand and Nine Hats has come out of the "shadows" to assemble a portfolio of nine uniquely sophisticated wines.



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BAINBRIDGE ISLAND FERRY RIDE TO THE ISLAND, TOURS OF TWO WINERIES AND BAINBRIDGE ISLAND HISTORICAL MUSEUM AND LUNCH

\$210pp with transportation and lunch

So many TV shows have a view of Seattle skyline from the water, and most notably is Grey's Anatomy. The view is taken from a ferry ride to Bainbridge Island, a small town that offers natural beauty, rural character, and history. The picture perfect island is also home to seven artisan wineries, a brewery and an organic distillery. While much of the Washington grapes are grown in Eastern Washington where the climate is much warmer, the grapes that are grown on Bainbridge are grown in cool climate and much rarer.

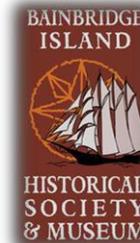
Bainbridge Vineyards

Bainbridge Vineyards was established in 1977 when Gerard and JoAnn Bentryn were inspired by their study of Viticulture and enology in Europe, New Zealand, Australia and South Africa. Having cultivated a particular affinity for the elegant, aromatic wines of the Loire in France and the Mosel in Germany, the Bentryns sought out a bioregion with similar growing conditions, and were moved to create an experience of food and wine deeply rooted in place here in the Pacific Northwest. The wine is all made from grapes grown on their seven acre, organic certified vineyard. The varietals include Madeleine Angevine, Müller-Thurgau, Siegerrebe, Pinot Gris and Pinot Noir, as well as small plots of Zweigelt, Agria and Dunkelfelder. The new owner/winemaker Betsey Wittick uses Bentryn's original 7 vines of Siegerrebe and continues to craft a delicious white table wine and a stunning dessert wine.



Perennial Vintners

Mike Lempriere started Perennial Vintners in 1997. In 2003 he moved his family to Bainbridge Island and began planting the vineyard. He started with Müller-Thurgau and has enjoyed great success with this cool climate varietal. Melon de Bourgogne is another varietal that Perennial Vintners offer.



Café Nola

Lunch will be at Café Nola, a European style café with innovative, eclectic cuisine in a bistro setting. Chef/Owner Kevin Warren creates delicious, artfully executed plates using seasonal ingredients from the Pacific Northwest. Café Nola was featured as the best brunch spot in Seattle in an episode of Giada's *Weekend Getaways* on Food Network.

Historical Museum

Bainbridge Island Historical Museum is located in a 1908 school house. See the Japanese-American internment exhibit and the accompanying Ansel Adams photos of Manzanar and learn about the Port Blakely lumber mill (which at one time was the most productive lumber mill in the country), the Native American families that used the island as their seasonal hunting and fishing grounds, the explorers who charted Puget Sound and anchored right off the island, the early families who homesteaded the island, or the Croatian fisherman who settled in Eagle Harbor in the 1880s.



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FAIRMONT HOTEL HISTORIC SITE TOUR AND COOKING DEMONSTRATION

\$75pp with tastings



The Fairmont Olympic Hotel, originally The Olympic Hotel, is a historic hotel. It was built on the original site of the University of Washington's first campus. The Hotel was opened in 1924, and in 1979 it was added to the National Register of Historic Places. In 2016 the Hotel completed a \$25 million renovation of all guestrooms and corridors.

The Buzzes. In 2011 the Hotel started an on-site honeybee program. The Hotel installed five rooftop hives that will be home to a half million honeybees. You will be able to go to the rooftop with executive chef to see these beehives. Also, the chef will demonstrate making the Hotel's famous honey meringue cookie.

What do you think they do with the extra honey? One of the local breweries, The Pike Brewery Company, is using it to make a special brew for The Fairmont Olympic, called Olympic Honeymoon Suite Ale. You will be able to taste this delicious beer with the honey meringue cookies.





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PIKE PLACE BREWERY TOUR AND LUNCH AT TANKARD & TUN AVAILABLE ON FRIDAY AND SATURDAY

\$95pp, walking distance from The Fairmont; with lunch

Charles Finkel, the President and Owner of Pike Place Brewery and his wife Rose Ann founded the brewery in 1989 after falling in love with the many beers on travels in Europe. Charles will be giving you a personal tour where you will learn about the ingredients used to make quality craft beer and the Brewery's unique flavors created using gravity flow, steam powered equipment.

You will then be able to peruse thousands of years of beer history at the Microbrewery Museum located inside the Pike Pub. This world renowned collection of Breweriana is personally curated by Charles Finkel, who put together a visual treat of beer memorabilia spanning the globe and showcasing the noble brewing profession from Sumerian times to the present day.

Lunch will be served in the Tankard & Tun Restaurant, which is beer and Northwest seafood centric, including the best from the local farms, forests and oceans.





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AN EXCLUSIVE PRIVATE EVENT AT LULY YANG STUDIO

FASHION PRESENTATION AND BEHIND THE SCENES PREVIEW - *\$95pp with Champagne and Nibbles*

The Fairmont Olympic Hotel is home to Luly Yang's studio, the renowned fashion designer known as the "Vera Wang of the West Coast." Luly Yang was born into a family of artists, designers, engineers and architects. Originally from Taiwan, Luly and her family relocated to Washington State when she was 10 years old. As a child, she developed an impressive design aesthetic and started exploring her vision through illustrating gowns and silhouettes.



With a graphic design degree from the University of Washington, Luly realized her love for fashion in 1999 after her first fashion show benefiting the Art with Heart Foundation by showcasing The Monarch Dress, which became an iconic garment and an instant sensation. In 2000 Luly opened her Luly Yang Studio. She focuses on designing couture and ready-to-wear evening gowns and cocktail dresses. In no time celebrities such as Vanessa Minillo, Josie Bissett and Mary Hart all requested original Luly Yang gowns.

Today you will have an up close and personal event opened exclusively for registered Chaîne member. While sipping Champagne and having canapés, Luly will talk about her journey of becoming a fashion designer.



Luly will share the process from how she gets inspiration to the fashion runway. In salon style models will wear a retrospective of Luly's favorites, biggest hits and the current collection.

Have a chat with Luly as you may find that very special unique dress for an incredible event. Stay an extra day and attend Luly's Fashion Show on October 7th at The Fairmont Olympic Hotel. VIP and regular tickets will be available. See the "Early Arrival and Post Convention Activities" section of this Grand Chapitre program.



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PLANNED DAYTIME ACTIVITIES - DETAILS AND SUMMARY

DATE	TIME*	EVENT	PRICE	GUESTS		DRESS CODE	COMMENTS
				MIN	MAX		
Thursday, Oct 4	9:15am - 4:00pm	Woodinville Wine Tasting & Lunch at Ch Ste Michelle	\$195	20	25	Casual, No decorations. Wear comfortable shoes.	Transportation provided
Thursday, Oct 4	10:15am - 2:00pm	Friends of the Foundation Lunch	Free to FoF		100	Business Attire + Decorations	Attendees must RSVP. Transportation provided
Thursday, Oct 4	12:30pm - 3:00pm	Tour of Modernist Cuisine's Cooking Lab	\$85	10	15	Casual. No decorations. Closed-toe shoes.	Non-disclosure agreement required.
Friday, Oct 5	8:45am - 4:00pm	Tours: Boeing Factory and Heritage & Combat Armor Museum and Lunch	\$200	20	25	Casual, No decorations. With walking and flights of stairs. Wear comfortable shoes.	Transportation provided
Friday, Oct 5	9:00am - 2:00pm	Museum of Flight, Space Shuttle Trainer and Lunch	\$190	12	12	Casual, No decorations.	Transportation provided
Friday, Oct 5	9:00am - 3:00pm	Snoqualmie Falls, Brunch and NW Railway Museum	\$165	8	12	Casual, No decorations. Wear comfortable shoes.	Transportation provided
Friday, Oct 5	9:00am - 3:30pm	Tour of Chihuly Museum, Lunch and Wine Tastings	\$200	8	12	Casual, No decorations. Wear comfortable shoes.	Transportation provided
Friday, Oct 5	9:00am - 4:00pm	Ferry Ride to Bainbridge Island, Tours of Wineries and Historical Museum and Lunch	\$210	8	12	Casual, No decorations. Wear comfortable shoes. Bring sweater or coat	October averages in the island: temp - low 50s; rainy days - 12
Friday, Oct 5	10:00am - Noon	Fairmont Hotel Tour and Cooking Demo	\$75	10	15	Casual, No decorations.	Fairmont premises
Friday, Oct 5	11:00am - 1:00pm	Pike Place Brewery Tour and Tankard & Tun Lunch	\$95	10	15	Casual, No decorations. Wear comfortable shoes.	Walking to venue 3/10 mile, 8 minutes
Friday, Oct 5	11:00am - 1:00pm	Luly Yang: Fashion Presentation, Champagne and Nibbles	\$95	10	15	Casual, No decorations.	Fairmont premises
Saturday, Oct 6	10:00am - Noon	Fairmont Hotel Tour and Cooking Demo	\$75	10	15	Casual, No decorations.	Fairmont premises
Saturday, Oct 6	11:00am - 1:00pm	Pike Place Brewery Tour and Tankard & Tun Lunch	\$95	10	15	Casual, No decorations. Wear comfortable shoes.	Walking to venue 3/10 mile, 8 minutes

- ❖ Indicated start/end times refer to respective departure from/return to The Fairmont. Attendees are required to be at the hotel lobby (assembly point) 15 minutes before departure time. Please be prompt.
- ❖ Prices quoted are inclusive of lunch and beverage (if indicated), taxes and gratuities and transportation, if appropriate.
- ❖ Dress code and other specific requirements are as noted.