



Press Contact:
Penny Willette
Events Manager
(802) 442-5210 ext. 2214
pwillette@santemagazine.com

SANTE RESTAURANT SYMPOSIUM DEEMED A SUCCESS

Restaurant Professionals Enjoy Educational, Social, and Networking Opportunities

Santé Magazine's 2008 Santé Restaurant Symposium, a full-service educational conference designed specifically for restaurant professionals in the upscale and fine-dining industry sector, took place over four glorious days, June 1–4, at The Equinox, a grand but convivial resort in Manchester, Vermont. The third annual comprehensive conference united the elite of the on-premises world with their top suppliers and service providers and offered a perfect platform for fulfilling Santé's mission to be the premier provider of food, wine, spirits, and management content for restaurant professionals.

The collegiality of the 300 participants flourished in the fresh Vermont air, as attendees shared information formally in seminars and informally during exhibition forays under the tent; nourishing and festive receptions, luncheons, dinners; and rollicking evening hospitality parties. Many corporate sponsors, including Gold Sponsors Moët Hennessy USA, William Grant & Sons, and Wines from Spain, provided delicious products, which stood proudly on their own, complemented sumptuous foods, or were transformed into edible and liquid art by talented guest chefs and mixologists.

-MORE-



Press Contact:
Penny Willette
Events Manager
(802) 442-5210 ext. 2214
pwillette@santemagazine.com

CARLOS YTURRIA WINS IRON BAR CHEF COMPETITION

Santé Restaurant Symposium Event Identifies the Next Generation of Mixology Talent

San Francisco's Carlos Yturria defeated six leading bar tenders from across the country in the Santé Restaurant Symposium's two-day Iron Bar Chef competition on June 2nd and 3rd. New York City's Tad Carducci and Chicago's Charles Joly took second- and third-place spots, respectively. The contest featured charismatic emcee Tony Abou-Ganim; judges including such greats as Dale DeGroff, Francesco Lafranconi, Livio Lauro, and Charlotte Voisey; and sponsor William Grant & Sons with additional support from The Perfect Purée.

In each round contestants were allotted 45 minutes to make an aperitif, a tall drink, and a dessert concoction employing the backbar's vast array of ingredients, including one that remained a secret until just before the competition began. Contenders created winning libations using tea for the first round and gold kiwi for the second. They chopped, muddled, whipped, strained, shook, stirred, steeped, and even meringued as the clock ticked down. All completed their cocktails in the nick of time and provided a stellar attraction for both practitioners of the spirituous arts and the merely curious.

-MORE-

Now in its twelfth year of publication, *Santé*, the Magazine for Restaurant Professionals, features award-winning editorial on food, wine, and spirits management for restaurant professionals. *Santé* has a qualified circulation of 55,000 and a pass-along readership of over 260,000 in full-service restaurant and hospitality establishments across the nation. Written primarily by professionals, *Santé*'s editorial is uniquely pertinent to its loyal readers. *Santé* magazine, the annual Santé Restaurant Awards, and the Santé Restaurant Symposium are produced by On-Premise Communications, Inc. (OPC). Founded by Mark Vaughan and Chris Costello in 1996, OPC is headquartered in Bennington, Vermont, with offices in Florida and California.

—END—