

# Buy A Seat

## 601 - WOMEN ON A MISSION 2020

Ladies: Take your mark, get set, GO! This is literally the hottest Triangle Wine & Food Experience ticket. With only 40 seats, this women's-only dinner sells out the quickest of any of our events.

This amazing event started years and years and years and years ago, when two of Raleigh's movers and shakers, **Ashley Christensen** and **Eliza Kraft Olander**, teamed up together to start raising money for the Frankie Lemmon School through food and wine. They saw the power of bringing together like-minded women with a drive to make a difference in the lives of our community. Thus, **Women on a Mission** was born!

During this gals-only evening, Ashley will cook a memorable feast and Eliza will keep your glass full with gems from her cellar. But this event is more than just food and wine; the real impact takes place with the conversations and friendships that spark in this room. It's a powerful group to be a part of, a veritable assembly of "BOSS Ladies!" as Ashley would say.

After the savory courses, your significant others are invited to join the fun for dessert and after-dinner drinks. From that point on, the party really begins!

Ladies, want in? Of course you do! Find this event under "**BUY-A-SEAT**" in the Auction and sign up. *Be quick though because this event on **September 17, 2020** will sell out quickly!*

DINNER PREPARED BY ASHLEY CHRISTENSEN AT THE HOME OF ELIZA KRAFT OLANDER ON SEPTEMBER 17, 2020

- *Courtesy of Ashley Christensen and Eliza Kraft Olander*



## 602 2020 AND THE 12 ROSES

Ladies and gentlemen, start your engines! The much anticipated 12 Roses dinner is open for reservations for an unforgettable dinner on **March 21, 2020**. There are only 13 seats available for single seat purchases this year. Two tables will be auctioned off in the Live Auction to anyone willing to buy as a group.

Back again and better than ever, this lot is one of our most popular offerings so be prepared to be wowed as these are in high demand! For one night only, *12 of the most extraordinary women in food and wine will band together to prepare one out-of-this-world private dinners for the children of the Frankie Lemmon School.*

Each year we think "That's it! This line-up can't be beat, we've reached the pinnacle!" And every year the bar is raised even higher.

It starts with the wine. We bring five incredible female winemakers to Raleigh to share the highlights of their cellars and their vineyards, and they always show up with some serious juice. **Pam Starr**, owner and winemaker of **Crocker & Starr**, leads the line-up and deserves a high five as the original "rose"—she came up with the idea many moons ago and has been instrumental in its success each year. The other winemakers include:

**Remi Cohen** of **Lede Family Wines**  
**Julianna Martinelli** of **Martinelli Vineyards & Winery**  
**Remy Barrett** of **La Sirena**  
**Clare Carver** of **Big Table Farm**  
**Rebekah Wineburg** of **Quintessa**  
**Eryn Cameron** and **Pam Starr** of **Crocker & Starr**

Meanwhile, chef **Ashley Christensen** of **Death + Taxes, Poole's Diner, Beasley's Chicken and Honey, Chuck's, Poole'side Pies and Fox Liquor Bar**, will be curating the chefs of the evening, *inviting four incredible female talents to Raleigh* to pair up on a multi-course dinner of unparalleled quality. These chefs include:

**Kristin Essig** of **Coquette** (New Orleans)  
**Nina Compton** of **Compère Lapin** (New Orleans)  
**Jessica Koslow** of **Sqirl** (Los Angeles)  
**Diana Davila** of **Mi Tocaya Antojeria** (Chicago)  
**Camille Cogswell** of **Zahav** (Philadelphia)

Finally, overseeing this intersection of food and wine are sommeliers **Inez Ribustello** and **Cappie Peete**. Inez, of **Tarboro's On the Square** is an Advanced Sommelier, who built wine programs in top restaurants in New York before moving back home to Tarboro with her husband to launch On the Square. And Cappie Peete, is the advanced sommelier who leads the charge of the beverage program at **Death + Taxes** and the rest of the **AC Restaurant Group**.

The date is set **MARCH 21, 2020**; the place is set - at the exuberant home of **Brian McHenry and Eliza Kraft Olander**. There is limited seating, so *Get your TABLE NOW.*

ONE SEAT TO 12 ROSES DINNER ON MARCH 21, 2020 AT ELIZA KRAFT OLANDER'S HOME.

*- Courtesy of Pam Starr; Ashley Christensen; Brian McHenry + Eliza Kraft Olander; Inez Ribustello; Cappie Peete and 8 other Women in Wine and Food*



## 603 HURRICANES NIGHT OUT

Are you a **HurriCANES** fan? Are you a Frankie Lemmon fan? If so, this night is for you. We have a private suite for the Saturday, **March 14, 2020** game against the **Pittsburg Penguins**.

These are the best 16 seats in the house. Buy a ticket or two or four and join other hockey fans and have a blast. Support the Hurricanes as they make another run towards the Stanley Cup Playoffs.

16 SEATS TO THE MARCH 14, 2020 GAME BETWEEN THE CAROLINA HURRICANES AND THE PITTSBURG PENGUINS. PURCHASES OF 4 OR MORE TICKETS GET A VIP PARKING PASS.

- *Courtesy of Brian McHenry + Eliza Kraft Olander*



## 604 TO SELOSSE OR NOT SELOSSE, THERE IS NO QUESTION

Every decade or two, a winemaker comes along who, through the force of his ideas, and the brilliance of his work, has the power to change the course of wine history. **ANSELME SELOSSE** is such an individual—and the man most responsible for the revolution that's changing Champagne for the better. He has become one of the true icons of wine, no less important and admired than Jean-François Coche in Burgundy or Marcel Guigal in Côte Rôtie.

"No champagne grower is as renowned or as influential as Anselme Selosse. Whether directly or indirectly, he has inspired an entire generation of young winegrowers in the region, and among consumers, his champagnes have become some of the most sought-after wines in the world." -Peter Liem

The greatness of Jacques Selosse wines come from a simple idea: to make profound Champagne, you must start with great fruit. In the 1970s, when Anselme Selosse came of age, such an idea was revolutionary. But Anselme had a different perspective, born of his time studying in Burgundy and learning the lessons of Coche, Lafon and Leflaive. He believed not only in low yields and organic viticulture, he also believed in terroir. He was, in short, a heretic in Champagne. He emerged as one of the world's most profound thinkers about the relationship between healthy soils and the wines that spring from them. And thanks to his genius, his fruit is not only Champagne's most physiologically ripe, but also its most expressive.

It is a measure of what Anselme has accomplished that in 1994, Gault-Millau named him France's best winemaker in every category, an unprecedented honor. Accolades like this have contributed to his reputation as perhaps the most original winemaker in France today, admired not only by his peers but by a legion of collectors worldwide who covet each and every bottle of Jacques Selosse Champagne they can find.

This is your opportunity to savor Selosse's cuvée in a very intimate dinner (9 people only!) at **Brian McHenry and Eliza's Kraft Olander's** home on **Thursday, November 19, 2020**. Anyone that knows Brian and Eliza knows that this is their favorite champagne and they are donating at least SIX different Grand Cru, Lieux-dits! WOW.

Your guide through Selosse's wines will be none other than **Patrick Capiello**. With over 30 years of experience in the restaurant industry, his wine career has given him access to four of the world's greatest wine cellars. All have been recipients of Wine Spectators "Grand Award"; TriBeCa Grill, Veritas, GILT, and Pearl & Ash. Patrick was named "Sommelier of the Year 2014" by Food & Wine Magazine, "Wine Person of the Year 2014" by Imbibe Magazine, and "Sommelier of the Year 2015" by Eater National. You will be amazed by Patrick's knowledge of wine in general and Selosse in particular.

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Finally, consider this your lucky night because your chef for the evening will be none other than James Beard Award Outstanding Chef, **Ashley Christensen**. Ashley needs no introduction, and she promises a meal that will rise to the occasion.

ONE SEAT TO SELOSSE DINNER WITH PATRICK CAPPIELLO AT BRIAN MCHENRY AND ELIZA KRAFT OLANDER'S HOME ON **NOVEMBER 19, 2020**

*- Courtesy of Patrick Cappiello; Ashley Christensen; and Brian McHenry and Eliza Kraft Olander*



## 605 DINING WITH OUR FRIENDS RAMIN, JOE, SERGIO AND TANIA

Have you ever wondered what it would be like to hang with the band? Well here's your chance to have dinner with them! **Ramin Karimloo** and **Joe Kwon** will be doing at show at **King's** (above Garland) in Raleigh and you can join them for the concert AND for dinner beforehand at **Garland**.

Ramin came last year to help us raise money for the Frankie Lemmon School and immediately following the outstanding, one of a kind dinner and concert said to us -- can we please do this again next year? Well, YES WE CAN! And YES WE WILL!

**Cheetie Kumar**, Raleigh's very own James Beard nominated friend-in-food is opening her doors to wine and dine you before Ramin and Joe perform their private concert. Join them for dinner at **Garland**, and experience the absolutely delicious fare from chef Cheetie Kumar. She and her husband, Paul, are rock stars in their own right: when they're not running the restaurant, they're playing shows with their band, Birds of Avalon. So put yourselves in their hands, they've got this all under control. All you must do is BUY-A-SEAT right now and show up!

This is a night that you'll never forget! With a little help from our friends.

DINNER **AND** THE SHOW WITH RAMIN KARIMLOO AND JOE KWON AT GARLAND AND KINGS ON SUNDAY, JULY 26, 2020

- *Courtesy of Ramin Karimloo; Joe Kwon and Cheetie Kumar + Paul Siler of Garland and Kings*



## 606 SWOONING TO RAMIN'S VOICE

For the past four years, **Ramin Karimloo, Joe Kwon, Sergio Ortega and Tania Elizabeth**, have graced us with a musical performance in the very intimate setting of King's in downtown Raleigh. This will be the 5th year they have PUT ON A SHOW. Mind you, these musicians have their individual careers, and come together to perform for us a show that blends Broadway classics and bluegrass, blues and rock. They rehearse for an hour or two and then give a memorable performance that leaves you wanting more. So, for the 5th Year, we present, "Swooning to Ramin's Voice" at **King's on Sunday, July 26, 2020**.

**Ramin Karimloo** has one of the most amazing voices on the planet. Ramin is an Iranian-Canadian actor and singer, recognized mainly for his work in London's West End. He has played the leading male roles in both of the West End's longest running musicals: the Phantom and Raoul, Vicomte de Chagny in **The Phantom of the Opera**, and Jean Valjean, Enjolras, and Marius Pontmercy in **Les Misérables**. He also originated the role of the Phantom in Andrew Lloyd Webber's **Love Never Dies**, which continues the story of The Phantom of the Opera. He made his Broadway debut as Jean Valjean in the 2014 revival production of Les Misérables, for which he received a Tony Award for Best Actor in a Musical nomination.

Buy your tickets tonight for this amazing performance at the Kings There are a limited number of tickets available through our BUY-A-SEAT. If you were there last year, you will remember that this was a killer concert that blew the roof off - so sign up again OR if you were not there, trust us, you want to do this one!

PERFORMANCE BY RAMIN, JOE, SERGIO, TANIA AT **KING'S ON SUNDAY, JULY 26, 2020 730PM**

- *Courtesy of Ramin Karimloo and friends; Joe Kwon; and Cheetie Kumar + Paul Siler of King's*



## 607 AN EVENING WITH RAMIN KARIMLOO

**Ramin Karimloo** has one of the most amazing voices on the planet. Ramin is an Iranian-Canadian actor and singer, recognized mainly for his work in London's West End. He has played the leading male roles in both of the West End's longest running musicals: the Phantom and Raoul, Vicomte de Chagny in **The Phantom of the Opera**, and Jean Valjean, Enjolras, and Marius Pontmercy in **Les Misérables**. He also originated the role of the Phantom in Andrew Lloyd Webber's **Love Never Dies**, which continues the story of The Phantom of the Opera. He made his Broadway debut as Jean Valjean in the 2014 revival production of **Les Misérables**, for which he received a Tony Award for Best Actor in a Musical nomination.

Ramin and his friends have come to Raleigh the past four years to help us raise money for the Frankie Lemmon School. People have come from out-of-state to hear him sing in our intimate concert, and last time he told us -- can we please do it in a BIGGER VENUE? Well, YES WE CAN!

These outstandingly talented musicians will be joined by our own local musical talent and friend of Frankie Lemmon, **Joe Kwon** of the Avett Brothers. Believe us, they will put on a performance at the **NC Museum of Art** on **Saturday, July 25, 2020** that showcases Ramin's incredible tenor voice will soar in a performance that promises to be incredibly moving and unlike anything you'll ever hear again.

Buy your tickets tonight for this amazing performance at the NC Museum of Art. There are a limited number of tickets available through our BUY-A-SEAT.

PERFORMANCE AT THE NC MUSEUM OF ART ON SATURDAY, JULY 25, 2020

- Courtesy of Ramin Karimloo and friends; Joe Kwon; and NC Museum of Art



## 608 CHEF JIM CLENDENEN INVITES TO YOU AN EPIC DINNER WITH MATT KELLY!

You read that right! **Jim Clendenen** of **Au Bon Climat** will be cooking dinner for you, along with our dearest friend, Matt Kelly! You and 19 other guests will enjoy this epic dinner that will feature 10 vintages each of two wines from Au Bon Climat's elite Blue Series: Pinot Noir "Knox Alexander" and Hildegard (an estate bottled white blend that rivals the best Chardonnays).

Not only is Jim an amazing winemaker with more accolades than we can count, he is also accomplished in the kitchen. He will be creating the wine-paired feast with Frankie Lemmon friend, chef **Matt Kelly of Mateo Bar de Tapas, Mothers and Sons and St. James**. *Be prepared for lively conversation. Jim is an articulate, well-traveled, opinionated, uncensored speaker with a good sense of humor that will amaze and amuse.*

Dedicated to producing Burgundian-styled Pinots and Chardonnays from the beginning, Au Bon Climat started in 1982 in Santa Barbara County, when there was only a handful of wineries in the area. There are now hundreds of local wineries. Jim Clendenen was essential in elevating not only the county as a wine region but also uplifted American made Pinot Noir and Chardonnay through wines that were balanced, complex, and long lived. He remains one of the movers and shakers of the wine world and is still at its forefront.

Your hosts for the evening will be beautiful home of **John and Debra Ratliff** in the Raleigh on May 9, 2020. This may be the first dinner that John and Debra have done for the children of Frankie Lemmon at their home, but they have been supporters of our school for many years. We welcome them and thank them for their willingness to host these two incredible chefs and pour the outstanding wines of Jim Clendenen! **BUY THIS DINNER, WE PROMISE YOU WILL NOT REGRET IT!**

ONE SEAT TO DINNER AT THE HOME OF JOHN AND DEBRA RATLIFF ON MAY 9, 2020.

- Courtesy of John + Debra Ratliff; Jim Clendenen, Au Bon Climat and Matt Kelly, Mateo, Mothers and Sons and St. James



## 609 UP A CREEK WITH KELLIE AND JOE

Since 2001, few other American wineries have garnered such high scores as **Quilceda Creek** from Washington State. From 2001 to 2016, Wine Advocate has scored their Cabernet Sauvignon as follows: 98, 100, 100, 99, 100, 99, 100, 99, 99, 98+, 96, 98, 99, 100, 99, and 98+. WOWZAH! Amazing!

Quilceda Creek Vintners Cabernet Sauvignon is the first American wine from outside of California to earn perfect 100-point score reviews from wine critic Robert Parker's publication, The Wine Advocate. Since its founding in 1978, Quilceda Creek received six 100-point ratings from Robert M. Parker for their Cabernet Sauvignon and one 100-point rating for their 2014 Galitzine Vineyard Cabernet Sauvignon. In addition to critic's praise, one of the highest honors for Quilceda Creek happened when President Barack Obama chose to serve their 2005 Cabernet Sauvignon Columbia Valley at a White House dinner to President Hu Jintao of China in 2011. Quilceda Creek has promised us they will be pouring some of their Library wines for this dinner.

With such high praise, it is only fitting that we partner **Quilceda Creek** with one of our favorite power couples, this year's Triangle Wine & Food Experience's Co-Chairs, **Kellie Falk and Joe Patterson**. Joe, with his boundless energy and enthusiasm, currently serves as Vice Chair of the Board of Directors, and Kellie is always quick to step up and assist any way she can. Most recently Kellie helped assist in securing this year's TWFE Gala venue. They have both been critical in helping move the organization forward. Kellie and Joe will host this dinner at their beautiful new, stylish home on **April 18, 2020**.

Our chef for the evening is James Beard nominee for best chef Southeast 2019, chef **Oscar Diaz of Cortez Seafood and Cocktail**. Oscar wasn't always a chef – but he was always hungry, as he puts it. His experiences, travels and tastes have put together a unique opportunity to help bring the new culture and cuisine to our city – basically Southern staples with a Mexican twist (or Mexican staples with a Southern twist – depending on who's asking!). He grew up in Chicago, spent summers in Mexico, moved to Las Vegas and then Los Angeles before landing in Raleigh, where he helped the Ibarra brothers re-concept and create Jose & Sons. After feeling like a transplant in all the other places he's lived, he finally feels at home in Raleigh at Cortez and is here to stay and help continue the evolution of this food culture – and himself. He wants to create food by way of what he wants, not just what he thinks everyone else wants. If you haven't tried his food, make your way to Glenwood South and try some of his delicious and umami dishes.

Will you join Kellie and Joe for what promises to be an amazing dinner?

ONE SEAT TO QUILCEDA CREEK DINNER AT THE HOME OF KELLIE FALK AND JOE PATTERSON ON APRIL 18, 2020.

- Courtesy of Quilceda Creek; Joe Patterson + Kellie Falk and chef Oscar Diaz, Cortez Seafood + Cocktail

## 610 NAME THAT RESTAURANT

**Michael and Oz Nichols** have attended TWFE events for the past 8 years, and it is not an exaggeration to say that they have made a huge impact on the Frankie Lemmon School. As they put it, TWFE is “their favorite time of year” because they love “tasting food and wine while genuinely helping children with disabilities.” Mike and Oz treasure the relationships they continue to make and develop, all while knowing that they are helping children and their families. They say it's incredible that they now feel as if they are among family when they visit Napa each year, and they try to make sure the winemakers feel the same when they are with them in Raleigh or in Wilmington.

Their generosity has also been incredibly inspiring, and this year is no different. They have put together an exciting dinner for 8 people in Wilmington with chef **Cheetie Kumar**, Garland, and Wilmington's James Beard-nominated chef **Dean Neff** at his new restaurant on **Sunday, August 23, 2020**. The restaurant and concept has yet to be revealed so this is an opportunity to try this new restaurant that promises to elevate the food scene in Wilmington to higher levels.

**Cheetie Kumar of Garland** is well known to Frankie Lemmon. Upon moving to North Carolina, she embraced the area's culture of readily available agriculture and incorporated these seasonally evolving foods to fit her multi-cultural menus at Garland. Cheetie's cooking is created in a refined and thoughtful way, filled with imagination and *rebellion*. It is unassumingly delicious. Her food may seem “foreign” but is rather an interpretation of local ingredients made through the eyes of someone who grew up in India, New York City, and the South

An active supporter of various charities such as No Kid Hungry, ACLU, Share our Strength, *Frankie Lemmon Foundation*, InterAct and many more, Cheetie is highly devoted to contributing to the community that has given her so much. Recently she has cooked at the prestigious Southern

Foodways Alliance Symposium, Terra Vita Festival, Farm to Fork, Atlanta Food & Wine, and of course, the *Triangle Wine & Food Experience* just to name a few of this James Beard nominated chef.

**Dean Neff** is a chef that calls Wilmington, NC his home. Dean's creative, yet accessible approach to local food in Eastern North Carolina, with a sophisticated appreciation for seasonality is what has earned him a place on the **James Beard Semi-finalist list for 2019**. Dean created **Pinpoint Restaurant** in May of 2015 and sold his shares in February of 2019. Dean put Pinpoint into the National spotlight when Pinpoint was named One of the "Best New Restaurants in the South in 2016 - and it was just named the # 9 Best Restaurant in the South. Dean and Lydia were invited to NYC last year to represent the state of North Carolina with a specific focus on Wilmington in the annual Visit NC PR event. Dean has built his career in food around leadership and support of the Wilmington, NC community while gaining national attention as a culinary leader. *Chef Neff plans to open a new restaurant in 2020 so stay tuned for this new addition to the food scene in Wilmington.*

What will Cheetie and Dean cook up? What wines will Mike & Oz share of their fabulous cellar? Buy a ticket to this awesome dinner and be the first to dine at this new restaurant.

ONE SEAT TO DINNER AT CHEF DEAN NEFF'S NEW RESTAURANT IN WILMINGTON ON 8/23/2020 WITH CHEF CHEETIE KUMAR AND HOSTS MICHAEL AND OZ NICHOLS

*- Courtesy of Dean Neff; Cheetie Kumar; and Michael & Oz Nichols*

