



Confrérie de la Chaîne des Rôtisseurs

BAILLIAGE DES ETATS-UNIS DE L'AMERIQUE

The Chaîne House at Fairleigh Dickinson University, 285 Madison Avenue, Madison, NJ 07940-1099

Telephone 973.360.9200 • E-mail: chaîne@chaineus.org

February 23, 2018

Dear Members,

We are delighted to announce that the Chaîne des Rôtisseurs National Culinary Weekend will be held in Charleston May 18–20, 2018. The city will be in bloom and the area will be resplendent. The weather should be mild and spectacular, and the Charleston dining scene has never been more robust and interesting; it is getting incredible press! This will be our third National Culinary Weekend, combining culinary competitions, wine and culinary education events for members and exciting dining opportunities for Confrères traveling to Charleston from Bailliages all over the United States.

Regional competitions are in full swing throughout the Bailliage des Etats-Unis, with two occurring next weekend. Our national competition to determine the best young chef from amongst our regional winners will be held during this weekend. Our regional Pastry Competition Winners will be present and competing for the national championship. Additionally, a competition of top chefs from each of our branches of military service (Army, Navy, Air Force, Marines and Coast Guard) will be held that weekend. Wow, a trifecta of competitions!

You should join us in Charleston and support your young chef! It is also a wonderful opportunity for Confrères to mix and mingle with Chaîne national and regional officers and local Chaîne members. The mission statement of the Chaîne is “camaraderie at the table,” and there will be multiple opportunities to make new friends and reinforce existing relationships, as well as enjoy great fun.

Confrères have the opportunity to stay at the Francis Marion Hotel, tour Charleston, take advantage of its well-earned reputation for fine dining, and enjoy all facets of the weekend. Highlights include:

Friday, May 18

- Pastry and Military Competitions at Trident Technical College
- Horse Drawn Carriage Tour of Charleston
- Demonstrations and seminars, including Classic French Cooking, Flavors of Charleston, Chocolate and Wine Pairing, and a buffet lunch
- Reception at Trident Technical College

Saturday, May 19

- Horse Drawn Carriage Tour of Charleston
- Demonstrations and seminars, including Classic French Cooking, Healthy Cooking, Pastry Seminar, and a buffet lunch
- Watch our National Young Chefs Competition unfold

Saturday evening's festivities will begin with an induction ceremony, in which each of the ten regional winners of Les Jeunes Chefs competition are inducted into the Chaîne. The pièce de résistance will be the much-anticipated announcements of the National winners of Les Jeunes Chefs Competition and the Chaîne's USA National Pastry Chefs competition, followed by a gala multi-course dinner at The Francis Marion Hotel.

We think the Chaîne National Culinary Weekend is an exciting and not-to-be-missed event. Register soon. The registration materials may be found on the Chaîne national website (<http://www.chaineus.org>).

Vive la Chaîne!

HAROLD S. SMALL
Bailli Délégué des Etats-Unis

REIMUND PITZ
Conseiller Culinaire et des Professionnels des Etats-Unis

Confrérie de la Chaîne des Rôtisseurs 2018 National Culinary Weekend & Jeunes Chefs Rôtisseurs Competition Charleston, SC—May 18-20, 2018

Francis Marion Hotel, 387 King Street, Charleston, SC 29403



The **2018 National Jeunes Chefs Rôtisseurs Competition** will be held in the Charleston, SC area. The host hotel for guests will be the Francis Marion Hotel located at 387 King St, Charleston, SC 29403. The historic **Francis Marion Hotel**, named for the Revolutionary War hero Francis Marion, has a long tradition of gracious service, elegant accommodations, and hosting splendid banquets and events dating back to its opening in 1924.



Email or mail your registration form to the Chaîne des Rôtisseurs National Administrative Office at chaine@chaineus.org or fax to 973.360.9330

Friday, May 18:

6:00 am—Pastry Chefs Competition and Military Chefs Competition—Pastry Chefs Competition and Military Chefs Competition begin at

Trident Technical College. *Competitors and Judges only. Trident Technical College, 7000 Rivers Ave., NC 29406.*

8:45 am—10:00 am Meet in lobby of Francis Marion Hotel for a **Horse Drawn Carriage Tour of Charleston**—Market Fee thru concierge. *For all members.* Explore the Charleston cobblestone roads by Horse Drawn Carriage. Catch a carriage ride to really learn about Charleston's history and Colonial style. Hear hundreds of years of history set against the sound of hoof beats. Meet in the lobby of the Francis Marion Hotel, Dress: comfortable, no ribbons. Max participants: 12



10:30 am—Buses leave from Francis Marion Hotel to Trident Technical College for Demonstrations and Seminars with Buffet Lunch.

11:00 am—3:30 pm Demonstrations and Seminars with Buffet Lunch at Trident Technical College—For all members \$90 per person, Trident Technical College, 7000 Rivers Ave., NC 29406. Dress: Casual.

- **Demo-Classic French Cooking featuring Turbo Pots.**—Trident Technical College Max 40 participants
- **Seminar 1-Flavors of Charleston**—Trident Technical College Max 40 participants
- **Seminar 2-Chocolate and Wine Pairing**—Trident Technical College Max 40 participants
- **Lunch-Buffer lunch** at Trident Technical College Max 60 participants

5:00 pm—Buses leave from the Francis Marion Hotel to Trident Technical College for Reception

5:30 pm—7:00 pm Reception at Trident Technical College—For all members. \$50 per person. Enjoy heavy hors d'oeuvres and carving stations with drinks. Dress: Business Attire with ribbons.

Saturday, May 19:

6:00 am— Young Chefs Competition—Trident Technical College —*Competitors and Judges only.* The competition for the best young chef in the United States is being held at **Trident Technical College**. Each of the ten winners of Les Jeunes Chefs Rôtisseurs regional competitions will be given a mystery basket and asked to design and prepare a three course menu to determine the USA national winner. The USA national winner will compete in the International Chaîne competition in Taipei, Taiwan in September, 2018. *Trident Technical College, 7000 Rivers Ave, North Charleston, SC 29406*



8:45 am—10:00 am Meet in lobby of the Francis Marion Hotel for a Horse Drawn Carriage Tour of Charleston- Market Fee thru concierge. *For all members.* Explore the Charleston cobblestone roads by Horse Drawn Carriage. Catch a carriage ride to really learn about Charleston's history and Colonial style. Hear hundreds of years of history set against the sound of hoof beats. *Meet in the lobby of the Francis Marion Hotel, Dress: comfortable , no ribbons. Max participants: 12*



10:30 am—Buses leave from the Francis Marion Hotel to Trident Technical College for Demonstrations and Seminars with Buffet Lunch.

11:00 am—3:30 pm Demonstrations and Seminars with Buffet Lunch at Trident Technical College—\$90 per person. For all members *Trident Technical College, 7000 Rivers Ave., NC 29406. Dress: Casual.*

- **Demo-Classic French Cooking featuring Turbo Pots—**Trident Technical College *Max 40 participants*
- **Seminar 1-Healthy Cooking—**Trident Technical College *Max 40 participants*
- **Seminar 2-Pastry Seminar—**Trident Technical College *Max 40 participants*
- **Lunch-Buffer Lunch at Trident Technical College** *Max 60 participants*

TURBO POT

6:00 pm Induction and Awards Gala Dinner at The Francis Marion Hotel—\$150 per person. *Dress: Business attire with decorations. Francis Marion Hotel, The Gold Ballroom Maximum participants 130*



By way participating in a Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.



Please fee free to contact the National Administrative Office if you have any questions.

Confrérie de la Chaîne des Rôtisseurs
National Administrative Office
Chaîne House at Fairleigh-Dickinson University
285 Madison Avenue
Madison, New Jersey 07940-1099
Phone: 973-360-9200, Fax: 973-360-9330
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Charleston Restaurants

The Holy City is recognized as a leader in bringing farm-to-table ingredients and regional specialties to local menus. Numerous James Beard nominees and award winners populate the Holy City's kitchens. Trips to Charleston should include a lunch or dinner to taste their fresh seafood, locally harvested ingredients, Low Country specialties and contemporary approaches to classic preparations.

The Chaîne's Culinary Weekend is during the busy Spring season. With a deserved reputation for excellent food, reservations are sometimes difficult to come by. We encourage you to make your reservations early.

Below is a short list that may interest you. There are many other wonderful restaurants. Details available at many on-line sites.

Circa 1886

149 Wentworth
Charleston, SC 29401
843-853-7828

www.circa1886.com

Housed in a renovated carriage house. International menu.

FIG

232 Meeting Street
Charleston, SC 29401
843-805-5900

www.eatatfig.com

One of Charleston's very best. Reservations accepted 30 days in advance.

Fulton Five

5 Fulton Street
Charleston, SC 29401
843-853-5555

Intimate, sophisticated Italian.

Goulette

210 Rutledge
Charleston, SC
843-805-6699

Authentic, laid back, South-of-France bistro.

Hall's Chophouse

43 King Street
Charleston, SC 29403
843-727-0090

www.hallschophouse.com

Old-school steak house menu with all the bells and whistles.

Hominy Grill

207 Rutledge Avenue
Charleston, SC 29403
843-937-0930

www.hominygrill.com

Authentic Southern fare. New York Times pick for breakfast or lunch.

HUSK

76 Queen Street
Charleston, SC 29401
843-789-4299

www.huskrestaurant.com

James Beard Best Chef in the South Sean Brock's Temple of Southern food.

Oak Steakhouse

17 Broad Street
Charleston, SC 29401
843-722-4220

www.oaksteakhouserestaurant.com

New York strip, porterhouse and rib-eye are excellent with lighter menu choices.

Peninsula Grill

112 N. Market Street
Charleston, SC 29401
843-723-0700

www.peninsulagrill.com

Luxurious dining

Rodney Scott's BBQ

1011 King Street
Charleston, SC 29403
843-990-9535

www.rodneyscottsbbq.com

Scott's has served their award winning BBQ to more than one White House President. Try South Carolina's best.

Stella's

114 St. Philip Street
Charleston, SC 29403
843-400-0026

www.stellascharleston.com

Casual, contemporary Greek taverna.

The Macintosh

479-B King Street
Charleston, SC 29403
843-789-4299

www.themacintoshcharleston.com

Daily changing farm-to-table menu featuring local ingredients.

The Ordinary

463 King Street
Charleston, SC 29403
843-737-0112

www.eattheordinary.com

Co-owned with FIG Chef Mike Latta. Seafood.

39 Rue de Jean

39 Jean Street
Charleston, SC 29403
843-722-8881

www.holycityhospitality.com/39-rue-de-jean-charleston

French brasserie

Confrérie de la Chaîne des Rôtisseurs

2018 National Jeunes Chefs Rôtisseurs Competition

Charleston, South Carolina
Francis Marion Hotel, 387 King St, Charleston, SC 29403
May 18-20, 2018



Date: _____ Name: _____ Rank: _____ Bailliage: _____ Email Address: _____ Guest Name/Rank/Bailliage: _____	Accommodations: We have arranged for a block of rooms for our members at the Francis Marion Hotel. Please book your hotel room directly. Mention that you are with the Confrérie de la Chaîne des Rôtisseurs hotel room block to receive the discounted rate listed below. Francis Marion Hotel 387 King Street, Charleston, SC 29403, (843) 722-0600 http://francismarionhotel.com Traditional Room \$279 + State & Local Taxes Deluxe King Room \$319 + State & Local Taxes Francis Marion Suite \$379 + State & Local Taxes
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Date	Event	Price per guest	No. of Guests	Total Events Price
May 18, 2018	Tour —Horse Drawn Carriage Ride through Charleston	Payment thru concierge	x _____	= \$ _____
May 18, 2018	Demonstrations & Seminars at Trident Technical College With Lunch Demo —Classic French Cooking featuring Turbo Pots Seminar 1 —Flavors of Charleston Seminar 2 —Chocolate & Wine Pairing Buffet Lunch at Trident Technical College	\$90	x _____	= \$ _____
May 18, 2018	Reception at Trident Technical College	\$50	x _____	= \$ _____
May 19, 2018	Tour —Horse Drawn Carriage Ride through Charleston	Payment thru concierge	x _____	= \$ _____
May 19, 2018	Demonstrations & Seminars at Trident Technical College With Lunch Demo —Classic French Cooking featuring Turbo Pots Seminar 1 —Healthy Cooking Seminar 2 —Pastry Seminar Buffet Lunch at Trident Technical College	\$90	x _____	= \$ _____
May 19, 2018	Induction & Awards Gala Dinner at the Francis Marion Hotel	\$150	x _____	= \$ _____
			Total	\$ _____

Please let the National Office know of any special dietary needs. Please keep a copy of your registration form for your records.
If you plan on being inducted in the Chaîne des Rôtisseurs please write your name in this section.

By way participating in a Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.

Summary Total Events Price: \$ _____ Registration Fee: \$75 _____ Total: \$ _____	Credit Card Payment (AMEX, Discover, Master Card or Visa) Name on Card: _____ Card Number: _____ Expiry Date: mm/yy __/__/____ CVV Code: _____ Signature: _____
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Please type or print clearly. Once form is completed either fax or mail form to National Administrative Office at:

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Cancellation Policy

Written cancellations received before April 5, 2018, will be subject to a \$50 per person cancellation fee. No refund is possible after this date.

I have read and understand the Chaîne cancellation policy stated above.

Signature: _____ Date: _____