



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

Information Note n° 38

Mach - May 2019

AIG recent events

- **Thursday 21 March 2019 in Warsaw (Poland)** : Board meeting of the European Academy of Gastronomy (AEG) followed by a lunch. In the evening, gala dinner of the Polish Academy of Gastronomy at Hotel Bristol with the award ceremony of the winners of the 2019 AIG Prizes (Poland).
- **Friday 22 March 2019 in Krakow (Southern Poland)** : Mayor's press conference to announce the events that will take place throughout 2019 to celebrate Krakow as the 2019 European Capital of Gastronomic Culture, with the support of AEG.
- **Friday 22 March 2019 in San Francisco (USA)** : 2019 AIG « Chef de l'Avenir » Prize (USA West Chapter) awarded to Rodney Wages, Chef of the Avery restaurant,
- **Friday 3 May 2019 in New-York (USA)** : at restaurant Gotham Bar and Grill, 2019 AIG « Sommelier » Prize (USA. East Chapter) awarded to Joshua Lit
- **Wednesday 8 May 2019 in Milan (Italy)** : The 2019 AIG Prizes (Italy) awarded during a ceremony organized at Hotel Mandarin Oriental by President Paolo Petroni
- **Thursday 16 May 2019 at Bay Head (USA NJ)** : 2019 AIG « Chef Pâtissier » Prize (USA East Chapter) awarded to Angela Goblesky

Calendar of AIG Events to come

Thursday 30 May 2019 in Madrid (Spain) : AIG Bureau meeting

From Thursday 30 May to Monday 3 June 2019 : upon the invitation of Rafael Anson, President of the Real Academia de Gastronomía, AIG trip to Andalusia, (Cordoba, Seville, Cadiz, Granada)

Monday 14 October 2019 : AIG trip to meridional China, organized by the Chinese Academy of Gastronomy. **Arrival in Shanghai**
It will end on **Thursday 24 October 2019 in Hong Kong**

Thursday 21 March 2019
Warsaw, Hotel Bristol

2019 AIG Prizes award ceremonies (Poland)

With the participation of three officials, Mrs. Anna Krupka, Secretary of State to the Minister of Sport and Tourism, Dariuz Rogowski, General Director of the Ministry and Robert Adrzejczyk, President of the Tourism Board, President Maciej Dobrzyniecki organized a gala dinner at Hotel Bristol to award the diplomas of the AIG Prizes to the winners, namely :

“Prix au Chef de l’Avenir” to Wojciech Korfel (Restaurant Prologue in Gdansk)

“Prix au Sommelier” to Piotr Pietras, Master-Sommelier

“Prix de la Littérature Gastronomique” to Patrycja Siwiec and Adam Pawlowski

“Prix Multimedia” to Malgorzat Minta, blogger



The laureats

The dinner was prepared by Chef Korfel ; it was shared by previous years’ winners, Chefs and Media representatives.



From the left Maciej Dobrzyniecki, Minister of Sport and Tourism Anna Krupka, Jarosław Dumanowski, President of the Tourism Board Robert Andrzejczyk



From the left, Maciej Dobrzyniecki, Rafael Anson, the “chef de l’avenir” winner Wojciech Korfel and in the background members of the Polish Academy

**2019 AIG “Chef de l’Avenir” Prize, USA (West Coast)
Awarded to Rodney Wages, restaurant Avery, San Francisco**



On March 22, 2019, Jacques Mallard, Honorary President of the International Academy of Gastronomy, awarded the AIG “Chef de l’Avenir” Prize for the United-States (West Coast) to Chef Rodney Wages, of restaurant Avery in San Francisco. The President of the American Academy (West Coast) José Cuenca unfortunately was unable to attend, due to a change of date.

Rodney Wages is very young and very talented, which is the definition of the Prize. He started cooking at the age of 15 and quickly climbed the ladder in several well-known restaurants in the region, most of them with 3 Michelin stars: French Laundry, Benu, Saison, Atelier Crenn. His cuisine is inventive, on a classic basis, in which one recognizes French and Asian influences.

With these experiences, he started by opening an « ephemeral restaurant », according to a fashion that recently developed in the United-States. Satisfied with the first results, he launched and opened the Avery restaurant in San Francisco.

The International Academy is proud to award him the « Chef de l’Avenir » Prize which recognizes his talent. Wages has the potential to become the equal of the best.

**2019 AIG “Sommelier” Prize,
USA (East Coast)**

Awarded to Joshua LIT

Friday 3 May 2019 in New York : Joshua Lit receives from the hands of President Avigdor the 2019 AIG « Prix au Sommelier » diploma (USA East Coast).

He is the Chef Sommelier at New York’s restaurant Gotham Bar and Grill.

38 members of the American Academy of Gastronomy (East Coast) took part in the event that took the form of a dinner prepared by Chef Alfred Portale (one Michelin star).



On the menu : tuna tartare, sea salad, risotto with asparagus and peas, halibut with mushrooms and truffles, duck fillet, goat cheese ravioli, chocolate and strawberry cakes, mango iced parfait

The wines were of course at the level of the cuisine. The guests particularly enjoyed a superb Pinot Noir from the Willamette Valley in Oregon.

2019 AIG “Chef Pâtissier” Prize, USA East Coast

Awarded to Angela Gobelski



Thursday 16 May 2019 at Bay Head (New Jersey) : the members of the American Academy of Gastronomy (East Coast) were invited to a dinner in honor of **Angela Gobelski**, winner of the 2019 AIG « Prix au Chef Pâtissier » (United-States, East Coast)



At Restaurant Charlie's of Bay Head, by the Atlantic coast and overlooking lake Tinlight, President Avigdor reminded Angela Gobelski's merits.

The menu counted
5 deserts:



Chemin de Pâtisseries



Milk Chocolate Mousse : Earl Gray Ganache, Chocolate Shortbread, Rasberries, Raspberry gelée, Chocolate Coral Tuile and Raspberry Mousse



ACCADEMIA ITALIANA DELLA CUCINA
fondata da Orio Vergani nel 1953

2019 AIG Prize award ceremonies (Italy)

**On 8 May 2019 in Milan,
Hotel Mandarin Oriental**

Hotel Mandarin Oriental of Milan was the setting for this award ceremony held by the President of the “Accademia Italiana della Cucina”, Paolo Petroni in the presence of Gérald Heim de Balsac representing the President of AIG. About 40 persons attended.

The ceremony started with the award of the “Prix au Chef de l’Avenir” to Mirko Di Mattia, who came specially from Rome where he is the Chef of restaurant Livello. It continued with that of Francesco Ciora who received the “Prix au Sommelier”. He works at the famous San Domenico, 3 stars in Imola (near Bologna). His Chef wished to join him on this occasion.

The winner of the « Prix au Chef Pâtissier » is named Nicola Di Lena. He is the “Pastry Chef” of the gastronomic restaurant Seta (Hotel Mandarin Oriental). He had the opportunity to show all his talent during the lunch that followed. He presented a « Black Forest » dessert with kirsch whipped cream, and on the other hand a plate of “petits fours” including macarons.

The « Prize of Gastronomic Literature » went to Allan Bay, Italian by his mother and Belgian from Flanders by his father. He is columnist in the daily newspaper « Corriere della Sera ».

Finally, Edoardo Raspelli, former Director of Gault Millau-Italy is rewarded for the quality of his Sunday show « Melaverde » dedicated to agriculture and wine growing.

Lunch, taken in another dining room, was preceded by a pleasant prosecco produced in Friuli. It included a white, green and red risotto, and a turbot with a rosemary sauce, asparagus and mimosa eggs ; it was served with a 2015 white wine “Terre San Leonardo”.



From the left : Allan Bay, Mirko Di Mattia, Edoardo Raspelli, Paolo Petroni, Gérald Heim de Balsac; Francesco Ciora, Nicola Di Lena