

A Taste of Spring

Wednesday, April 20, 2016

Join us for a free evening of allergy sensitive food, fun, tasting, and techniques presented by...



Chef Douglas Katz

Douglas Katz, owner and executive chef of Fire Food and Drink, The Katz Club Pop Up Diner, and Chef/ Partner of Provenance at the Cleveland Museum of Art, is a national and international advocate for a food system that is sustainable, healthful and local. He has been celebrated for his unwavering support of local farmers and food artisans.



Chef Brian Doyle

Brian Doyle is the chef and proprietor of Café Avalaun, Northeast Ohio's first gluten-free restaurant. His focus is creating delicious food, a treat for those suffering from certain food allergies and celiac disease. One of his goals is to accommodate special dietary needs as much as possible while still providing a quality taste experience.



Chef John Selick

Award-winning chef John Selick is trying to change the perception of hospital food. As the opening chef of University Hospitals Ahuja Medical Center he has challenged the status quo by bringing a passion for fresh, quality ingredients. He is determined to bring refined healthy cooking techniques to the world of healthcare. His prior experience includes Maestro at the Ritz-Carlton, Tysons Corner, Equinox restaurant, Washington DC, and Century at the Ritz Carlton, Cleveland.

6:30 pm

Connect and share info on positive dining experiences

7:00 pm

Visit chef stations for sampling, chef panel discussion

Dietitian presentation

Judy McConnell, RD, LD, CDE (Over 45 years experience in pediatric nutrition)

Amanda Liptak, RDN, LD (Food allergy mom)

8:30 pm

Mingle with chefs and dietitians and enjoy chocolate and wine

UH Ahuja Medical Center (front entrance), 3999 Richmond Rd., Beachwood, OH 44122

Complimentary valet parking available

RSVP number attending to info@neofan.org by April 11

Adults and teens age 13 and up welcome



www.neofan.org

info@neofan.org

