



The ethical Chef Days



Audi

PROGRAMME 2017

SUNDAY, 22 JANUARY

**LUNCH ON THE ROAD
TO CARE'S
STOP-OVER @ CANTINE FERRARI**

20.00

**BOLZANO & CORTINA
WELCOME DINNER
HOTEL SASSONGHER, CORVARA**

DANIELE ALFIO SANNA e SERGIO MEI
Hotel Sassongher

ALESSANDRO FAVRIN
Rosapetra Spa Resort, Cortina
d'Ampezzo (BL)

RICCARDO GASPARI
El Brite De Larieto, Cortina d'Ampezzo (BL)

OLIVER PIRAS
Aga, San Vito di Cadore (BL)

GRAZIANO PREST
Tivoli, Cortina d'Ampezzo (BL)

"ON THE TABLE"

MANUEL ASTUTO
Parkhotel Laurin, Bolzano

MATTIA BARONI
Haselburg, Bolzano

MARC BERNARDI
Löwengrube, Bolzano

CLAUDIO MELIS
Zur Kaiserkron, Bolzano

Dessert by:

DIEGO CROSARA
Chef Pâtissier, Agrimontana

23.00

**CARE'S AFTER
DINNER PARTY
HOTEL SASSONGHER, CORVARA**





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PROGRAMME 2017

MONDAY, 23 JANUARY

9.30 - 14.30

SKIING MASTERCLASS WITH GUIDE

LUNCH RIFUGIO JIMMY

9.30 - 12.30

CARE's TALK

Diet and health: innovative responses to climate change
CIASA DLA CULTURA, LA VILLA

Followed by a light lunch:

MARTINA CARUSO

Hotel Signum, Salina (ME)

FILIPPO LA MANTIA

Filippo La Mantia, Oste e Cuoco, Milano

12.00 - 14.00

COOKING MASTERCLASS WITH SOMMELIER

CIASTEL COLZ, LA VILLA

CRISTINA BOWERMAN

Glass, Roma

ANA ROS

Hisa Franko, Kobarid - Slovenia

12.30

LUNCH @ RIFUGIO

RIFUGIO JIMMY

JIMMY SCHROTT

Rifugio Jimmy

DAVIDE BISETTO

Oro - Belmond Hotel Cipriani, Venezia

ALFIO GHEZZI

Locanda Margon, Trento

15.00 - 17.00

COOKING MASTERCLASS WITH SOMMELIER

CIASTEL COLZ, LA VILLA

CHRISTIAN E MANUEL COSTARDI

Christian e Manuel - Hotel Cinzia, VerCELLI

16.30

APERITIF, DINNER AND OVERNIGHT

RIFUGIO LAGAZUOI

Dishes by:

LUCA FANTIN

Il Ristorante Luca Fantin, Bulgari, Tokyo - Japan

RODOLFO GUZMAN

Boragó, Santiago - Chile

FRANCESCO MAZZEI

Sartoria, London - UK

VLADIMIR MUKHIN

White Rabbit, Moscow - Russia

NORBERT NIEDERKOFER

St. Hubertus, San Cassiano (BZ)

JOCK ZONFRILLO

Orana, Adelaide - Australia

Dessert by:

DIEGO CROSARA

Chef Pâtissier, Agrimontana

ANDREA TORTORA

St. Hubertus, San Cassiano (BZ)

19.00

AT THE TOP CARE's DINNER PIZ BOÈ ALPINE LOUNGE, CORVARA

Dishes by:

JOSEAN ALIJA

Nerua, Bilbao - Spain

DIETER KOSCHINA

Vila Joya, Albufeira - Portugal

ISAAC MCHALE

The Clove Club, London - UK

IVAN MILANI

Piano 35, Torino

GIANCARLO MORELLI

Pomiroeu, Seregno (MB)

ALESSANDRO RAPISARDA

San Pellegrino Young Chef 2016

SIMON TAXACHER

Rosengarten, Kirchberg in Tirol - Austria

JORGE VALLEJO

Quintonil, Mexico City - Mexico

Friendships by:

MARCHESI 1824

23.00

CARE's AFTER DINNER PARTY HOTEL COL ALTO, CORVARA





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PROGRAMME 2017

TUESDAY, 24 JANUARY

6.30

BREAKFAST AT SUNRISE

RIFUGIO LAGAZUOI

DIEGO CROSARA

Chef Pâtissier, Agrimontana

ANDREA TORTORA

St. Hubertus, San Cassiano (BZ)

9.30 - 14.30

SKIING MASTERCLASS WITH GUIDE

LUNCH RIFUGIO COL ALT

10.00 - 12.30

CARE's TALK

Architecture, design and new technologies for well-living

CIASA DLA CULTURA, LA VILLA

Followed by a light lunch:

IVAN MILANI

Piano 35, Torino

PHILIP RACHINGER

Mühlthalhof, Neufelden - Austria

12.00 - 14.00

COOKING MASTERCLASS WITH SOMMELIER

CIASTEL COLZ, LA VILLA

GIANCARLO MORELLI

Pomiroeu, Seregno (MB)

NORBERT NIEDERKOFER

St. Hubertus, San Cassiano (BZ)

12.30

LUNCH @ RIFUGIO

RIFUGIO COL ALT

ENRICO VESPANI

Rifugio Col Alt

CHRISTIAN E MANUEL COSTARDI

Christian e Manuel - Hotel Cinzia, Vercelli

14.30 - 16.00

CARE's TALK

Architecture, design and new technologies for well-living

CIASA DLA CULTURA, LA VILLA

15.00 - 17.00

COOKING MASTERCLASS WITH SOMMELIER

CIASTEL COLZ, LA VILLA

VLADIMIR MUKHIN

White Rabbit, Moscow - Russia

NORBERT NIEDERKOFER

St. Hubertus, San Cassiano (BZ)

20.00

CARE's BLACK TIE DINNER

HOTEL ROSA ALPINA,

SAN CASSIANO

Aperitifs by:

JOSEAN ALIJA

Nerua, Bilbao - Spain

JUAN MANUEL BARRIENTOS

El Cielo, Bogotá - Colombia

CRISTINA BOWERMAN

Glass, Roma

GREGORY CZARNECKI

Waterkloof, Cape Town - South Africa

VLADIMIR MUKHIN

White Rabbit, Moscow - Russia

JOCK ZONFRILLO

Orana, Adelaide - Australia

Dishes by:

LUCA FANTIN

Il Ristorante Luca Fantin, Bulgari, Tokyo - Japan

ALFIO GHEZZI

Locanda Margon, Trento

NORBERT NIEDERKOFER

St. Hubertus, San Cassiano (BZ)

DANIEL PATTERSON

COI, San Francisco - USA

Dessert by:

ANDREA TORTORA

St. Hubertus, San Cassiano (BZ)

Friandises by:

MARCHESI 1824

20.00

CARE's BLACK TIE DINNER

CIASTEL COLZ, LA VILLA

Aperitifs by:

DAVIDE BISETTO

Oro - Belmond Hotel Cipriani, Venezia

RICCARDO CAMANINI

Lido 84, Gardone Riviera (BS)

GIANCARLO MORELLI

Pomiroeu, Seregno (MB)

ANA ROS

Hisa Franko, Kobarid - Slovenia

JORGE VALLEJO

Quintonil, Mexico City - Mexico

Dishes by:

RODOLFO GUZMAN

Boragó, Santiago - Chile

DIETER KOSCHINA

Vila Joya, Albufeira - Portugal

CHRISTIAN PUGLISI

Relae, Copenhagen - Denmark

SIMON TAXACHER

Rosengarten, Kirchberg in Tirol - Austria

Dessert by:

DIEGO CROSARA

Chef Pâtissier, Agrimontana

23.00

CARE's MIDNIGHT PANETTONE

HOTEL ROSA ALPINA,

SAN CASSIANO

DIEGO CROSARA

Chef Pâtissier, Agrimontana

ANDREA TORTORA

St. Hubertus, San Cassiano (BZ)



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PROGRAMME 2017

WEDNESDAY, 25 JANUARY

9.30 - 14.30

**SKIING MASTERCLASS
WITH GUIDE**
LUNCH RIFUGIO LAS VEGAS

12.00

MOVING TO SALINA
RIFUGIO LAS VEGAS

**HOTEL SIGNUM &
CAPOFARO MALVASIA & RESORT**
Presenting the summer edition 2017

12.30

LUNCH @ RIFUGIO
RIFUGIO LAS VEGAS

FILIPPO LA MANTIA
Filippo La Mantia, Oste e Cuoco, Milano

GIANCARLO MORELLI
Pomiroeu, Seregno (MB)

NORBERT NIEDERKOFER
St. Hubertus, San Cassiano (BZ)

CLAUDIO SADLER
Sadler, Milano

15.00 - 17.00

**COOKING MASTERCLASS
WITH SOMMELIER**
CIASTEL COLZ, LA VILLA

NORBERT NIEDERKOFER
St. Hubertus, San Cassiano (BZ)

20.00

**YOUNG CHEFS
& MENTORS DINNER**
HOTEL ROSA ALPINA,
SAN CASSIANO

JUAN MANUEL BARRIENTOS
El Cielo, Bogotá - Colombia

RICCARDO CAMANINI
Lido 84, Gardone Riviera (BS)

CHRISTIAN E MANUEL COSTARDI
Christian e Manuel - Hotel Cinzia, Vercelli

GREGORY CZARNECKI
Waterkloof, Cape Town - South Africa

MICHELE LAZZARINI
St. Hubertus, San Cassiano (BZ)

FRANCESCO MAZZEI
Sartoria, London - UK

ISAAC MCHALE

The Clove Club, London - UK

PHILIP RACHINGER
Mühlthalhof, Neufelden - Austria

ALESSANDRO RAPISARDA
San Pellegrino Young Chef 2016

THE EDIBLE COMMANDMENTS
Università degli Studi di Scienze
Gastronomiche - Pollenzo, Bra (CN)

Dessert by:

DIEGO CROSARA
Chef Pâtissier, Agrimontana

ANDREA TORTORA
St. Hubertus, San Cassiano (BZ)

**YOUNG ETHICAL TALENT
AWARD 2017**

YOUNG ETHICAL CHEF 2017

YOUNG ETHICAL PÂTISSIER 2017

YOUNG ETHICAL HOSPITALITY 2017

SOCIAL RESPONSIBILITY AWARD

23.00

**CARE'S AFTER
DINNER PARTY**
HUG'S BAR, SAN CASSIANO



The programme may be subject to change.

Information and reservation: info@mo-food.it - Tel. +39 0471 1701727