



The ethical Chef Days



Audi

# Actions speak louder than words

Sustainability can not be just in the mind  
of a few players, it must be in the hands of those  
who want to make a difference everyday.  
From cuisine to agriculture with discussion,  
the 2019 edition will be the  
"CARE's of doing".

Conversation, sharing, but above all Action.

# Gourmet Programme

2019 Edition



The ethical Chef Days



THURSDAY, 28 MARCH

13.00 | CANTINE FERRARI - Villa Margon and Locanda Margon, Trento

## PIT STOP AND LUNCH

A journey into the beating heart of the tradition of the *méthode traditionnelle*:  
aperitif at Villa Margon, one of the most beautiful 16<sup>th</sup> century mansions of the whole alpine region.  
Afterwards, a light lunch is scheduled inside the Locanda Margon which is nestled in the vineyards  
and represents Cantine Ferrari's lounge.

-- Arrival at the hotels. --

20.00 | HOTEL WINKLER, San Lorenzo

## BRUNICO WALKING DINNER

MARTINA CARUSO\*

*Hotel Signum – Salina (ME)*

PINO CUTTAIA\*\*

*La Madia – Licata (AG)*

REINHARD DAVERDA

*Hotel Winkler – Brunico (BZ)*

TOMEK KINDER

*Ansitz zum Steinbock Hotel restaurant – Villandro (Bz)*

GIANCARLO MORELLI\*

*Morelli – Milano*

MICHELE NARDELLI

*Alpine spa & resort Viktoria – Avelengo (Bz)*

ALEX SALLUSTIO

*Active Family SPA Resort Strobhof – San Leonardo in Passiria (BZ)*

PHILLIP SIGWART

*Chef Pâtissier Zuckerbäckerei Café Sigwart – Tirol, Austria*

23.00 | WÖRTZ BÄCK, Brunico

## AFTER DINNER PARTY



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FRIDAY, 29 MARCH

9.30 | Kronplatz

## MMM - MESSNER MOUNTAIN MUSEUM CORONES

Mountain and architecture: Reinhold Messner engages in a dialogue with the structure designed by Zaha Hadid, giving a unique experience devoted to landscape integration and respect.

11.00 | LUMEN, Kronplatz

## REINHOLD MESSNER'S LECTIO

Reinhold Messner tells about him, his love for the mountains and his unique experience of "doing". "Mountaineering involves going to places where no one has ever been before, acting under our own responsibility and deciding how to climb. And it's more important how you do it than how far or fast you go or how high you get".

12.30 | AlpiNN - FOOD SPACE & RESTAURANT, Kronplatz

## PANORAMIC LUNCH

FABIO CURRELI

*AlpiNN – Kronplatz (BZ)*

MARCO PEREZ

*AlpiNN – Kronplatz (BZ)*

14.30 | Kronplatz

## LUMEN MUSEUM

...where photography captures the love for the mountains.

17.30 | On the road to San Cassiano

## TOMBO-CARE'S ON THE ROAD



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19.00 | HOTEL ROSA ALPINA, San Cassiano

## PLACÈ DINNER

Norbert Niederkofler invites other internationally renowned chefs to embrace the concept of "to take CARE". The aim is to create an innovative menu that combines actions, good practices and innovation without neglecting, even for a second, the taste, true *madeleine de Proust* for the traditions of any territory.

PAOLO CASAGRANDE\*\*\*

*Lasarte – Barcellona, Spain*

DIEGO CROSARA

*Chef Pâtissier Marchesi 1824 – Milano*

LUCA FANTIN\*

*Bulgari – Tokyo, Japan*

GIANCARLO MORELLI\*

*Morelli – Milano*

HANS NEUNER\*\*

*Ocean – Porches, Portugal*

NORBERT NIEDERKOFER\*\*\*

*St. Hubertus – San Cassiano (BZ)*

CLARE SMYTH\*\*

*Core – London, UK*

JOCK ZONFRILLO

*Orana – Adelaide, Australia*

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SATURDAY, 30 MARCH

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9.30 | SCUOLA ALBERGHIERA, Brunico

## WELCOME BREAKFAST

A welcome petit déjeuner for the guests of this CARE's edition.

10.00 | SCUOLA ALBERGHIERA, Brunico

## CHEFS IN ACTION

Some of the chefs protagonists of CARE's get in on the ACTION to prepare the "At the top CARE's dinner" and they work alongside the students of the school to pass them from hand to hand both conceptual and concrete know-how.

These future chefs will have the opportunity to learn techniques, secrets and points of view of the chefs who have already designed the path of ethics in the kitchen while translating it into something tangible: the dish.

The day at the school will be also enriched by three moments in which three great chefs tell about themselves: Jock Zonfrillo, David Kinch and Dominique Crenn with Lara Gilmore.



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13.00 | SCUOLA ALBERGHIERA, Brunico

## GUEST A CHEF FOR LUNCH

At lunchtime the students will "host" the Guest Chefs in the kitchens of the school to give life to a show cooking.

A four-handed work which represents a generational co-opportunity to create a delicious lunch.

Students of the Cooking School with:

**GIANCARLO MORELLI\***

*Morelli – Milano*

**NORBERT NIEDERKOFER\*\*\***

*St. Hubertus – San Cassiano (BZ)*

## THE VOICE OF ACTIONS

CARE's 2019 will reveal, during the day, its "soul of doing" giving voice to the most interesting and impactful ethical actions and sustainability initiatives designed and promoted by some of the most famous chefs in the world.

On the "glocal stage" of the Dolomites the CARE's projects of:

CHIC RESPECT - a project, focused on sustainability, which involves CHIC - Charming Italian Chefs' professionals.

JOCK ZONFRILLO

DAVID KINCH

DOMINIQUE CRENN AND LARA GILMORE



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14.30

Visits linked to the local traditions will be organized, upon registration.  
The visits last about 1h 30 minutes and the groups will be composed of 20 people.

## **STOCKNER'S GENUSS BUNKER** with tasting

*San Lorenzo*

An old bunker dating back to the 1st World War has been renovated as a warehouse for the maturing and processing of exquisite South Tyrolean and international cheeses.

## **MASO DELLE ERBE**

*Montevila*

A small farm located in the hills of Montevila where more than 50 types of alpine medicinal herbs are cultivated to obtain essential oils, cosmetics, grappa and herbal liqueurs. An expression of that "doing" and that deepest romantic and environmental respect approach.

## **SPECK MUSEUM** with tasting

*Brunico*

In the small and charming centre of Brunico there's something which does wonders for the sight, smell and taste... Products of artisanal production handed down by the Braitto family for over half a century, in the Maso dello Speck in Val di Fiemme.

*NOTE: Those who wish to make more than a visit can also book them for Sunday, before the farewell brunch.*

-- 17.00 | Pick up --



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18.00 | AlpiNN - FOOD SPACE & RESTAURANT, Kronplatz

## APERITIF AT SUNSET

19.30 | AlpiNN - FOOD SPACE & RESTAURANT, Kronplatz

## AT THE TOP CARE'S DINNER with awards ceremony (we suggest you to wear mountain shoes)

The chefs and protagonists of CARE's, coming from restaurants all over the world, explain their ethical approach and their sustainable way of thinking through a dish linked to the territory where they "act" every day. *A fine dining storytelling* that focuses on a single ingredient and on the concept of Glocal, the local and therefore the tradition that meets the global, in order to underline the practice of doing, thus tracing the path to a better future. From AlpiNN's altitude to the world and back.

JASON BANGERTER

*Langdon Hall - Cambridge, Canada*

MANU BUFFARA

*Manu - Curitiba, Brasile*

DOMINIQUE CRENN\*\*\*

*Atelier Crenn - San Francisco, USA*

FABIO CURRELI

*AlpiNN - Plan de Corones (BZ)*

ALFIO GHEZZI\*\*

*Locanda Margon - Trento*

ROBIN GILL

*The Dairy - Londra, Regno Unito*

TOMAŽ KAVCIC\*

*Pri Lojzetu - Vipava, Slovenia*

DAVID KINCH\*\*\*

*Manresa - San Francisco, USA*

MICHELE LAZZARINI

*St. Hubertus - San Cassiano (BZ)*

VALERIA MARGHERITA MOSCA

*Forager & Chef - Wood\*ing, Desio (MB)*

MARCO PEREZ

*AlpiNN - Plan de Corones (BZ)*

PEDRO MIGUEL SCHIAFFINO

*Malabar - Lima, Perù*

ANDREA TORTORA

*St. Hubertus - San Cassiano (BZ)*

23.00

## AFTER DINNER PARTY



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SUNDAY, 31 MARCH

Visits to some companies of the Brunico area:

**STOCKNER'S GENUSS BUNKER** with tasting  
*San Lorenzo*

**MASO DELLE ERBE**  
*Montevila*

**SPECK MUSEUM** with tasting  
*Brunico*

12.30 | **HOTEL PETRUS, Reischach**  
**FAREWELL BRUNCH**

**LORENZO COGO\***  
*EL Coq – Vicenza*

**THOMAS GANTIOLER**  
*Restaurant B. Local – Brunico (BZ)*

**JESSICA GITZL**  
*Restaurant B. Local – Brunico (BZ)*

**RUDI LEIMEGGER**  
*Hotel Petrus – Brunico (BZ)*

**CLAUDIO MELIS\***  
*In Viaggio – Bolzano*

We have acted, engaged in conversation, sampled flavours, and together we have made one more small contribution to the local green wave. CARE's 2019 is reaching its end, "Actions speak louder than words" and we wanted to say goodbye with Lorenzo Cogo's "fire" inside the garden of a Hotel, which more than others regards the force of nature as its backbone. With the taste of the dishes of Chef Vicentino's instinctive cuisine still in our mouths, we look forward to seeing you at the next edition. **Take CARE.**