

* *schedule of events* *

Thursday, August 25

- 6pm **Welcome 'Meet & Greet' Dinner**
Caribbean Cookout, specialty Caribbean cocktails, rum tasting, Caribbean music
On the Lawn, Madden Lodge
- 8pm-1am **Karaoke,**
O'Madden Pub

Friday, August 26

- 7-10am **Breakfast Buffet**
Madden Lodge Dining Room & The Restaurant at Madden Inn
- 9am **Paint Your Own Wine Glass**
Anderson Room, Town Hall
- 10:20-11:50am **Morning Mimosa Cruise**
Depart from the Marina
- 10:20-11:50am **Hands On Grilling Demo with Grill Master Chef Mike Scofield (\$)**
Grill the perfect steak from start to finish! (Space is limited)
Wilson Bay Beach
- Noon-1:30pm **Lunch on your own**
19th Hole, ParFecto Pizza, The Classic Grill or Lobby Café
- 1:45-3pm **Hands On Ravioli Demo (\$)**
You'll learn to create the perfect pasta with fillings
Anderson Room, Town Hall
- 1:45-3pm **Cocktail Concoctions** featuring Mixologist Tattersal Distilling
Sample handcrafted cocktails
Wilson Bay Deck
- 3:15pm **Oyster & Wine Pairing**
Sample a variety of uniquely delicious oysters, paired with wine; presented by
Chef Robert Wohlfeil and Joe Toohey
Wilson Bay Beach
- 6:30pm **Whole Beast Feast**
Madden's and Guest Chefs team up to prepare whole animals on the grill, each served with a
side dish. Surly Brewing provides beers paired with the 'whole beasts'. Music by Jud Hailey
Pavilion
- 8:30pm **DJ Indy on the Deck**
Cocktails, cigars, music. Sponsored by Red Bull, Stogies on Grand,
cocktails by Emery
Pool Deck, Madden Inn
- 10:30pm-1am **Music by Jud Hailey**
O'Madden Pub

**Today's
Tip**

Stop by the
Pavilion
1-5pm Saturday
to visit one-on-
one with the
chef's while they
prepare their
whole beast feast!



FOOD & WINE WEEKEND 2016 AUGUST 25-28

Events/Locations/Times subject to change

Saturday, August 27

- 7-10am **Breakfast Buffet**
Madden Lodge Dining Room & The Restaurant at Madden Inn
- 8am **Coffee Brewing**
Alan Krohnke, Tiny Footprint Coffee
Madden Bros. Market
- 9am **Hands On Pastry Demo**
With Madden's Pastry Chef, Amy DeSanto
Anderson Room, Town Hall
- 10:20am **OPEN—TBD**
- 10:20am **Oils & Vinegars**
Learn the culture of olive oil, the health benefits, how to buy and use
Presented by Loide Oils & Vinegars
Wilson Bay Deck
- Noon **Shish Kabob Cookoff**
Chefs compete for the 'guest favorite' Shish Kabob
Pavilion
- 1:45-2:45pm **Hands on Sushi and Saki Pairings (\$)**
By Madden's Chef, Paul Fitzpatrick, and Saki Master Chris Griese of Vinocopia
Anderson Room, Town Hall
- 1:45pm **Wine Wars**
Old Red Blends vs. New Red Blends, by Constellation
Pool Deck, Madden Inn
- 3-4pm **OPEN—TBD**
- 4-5:30pm **Home Brewing Demo**
Brewmaster Patrick Sundberg, Jackpine Brewing, will provide tips on brewing your own beer at home.
Sample beer from Jackpine; purchase a home brew kit right here!
Wilson Bay Beach
- 4:40- 5:30pm **Open (TBD)**
- 6:30pm **Grand Tasting**
Madden's Chefs & Guest Celebrity Chefs prepare and serve their specialties.
Entertainment by Jud Hailey & the New Harmony
Town Hall
- 9pm **After Party, JNH performs**
O'Madden Pub

Sunday, August 28

- 8-11am **Sunday Brunch**
Madden Lodge Dining Room





Robert Wohlfeil | Oceanaire Seafood Room is executive chef and “mastermind behind combining fewer ingredients with the natural flavors in fresh seafood” at Oceanaire Seafood Room in Minneapolis.



Ryan Cook | Chef d’Cuisine of Sea Change at the Guthrie

Ryan Cook, chef de cuisine, grew up in Fargo, ND and moved to Minneapolis after high school to obtain a music degree from McNally Smith (now Music Tech.) While he was in school he worked for a fast food chain, and later in a bakery. Like many newcomers to the industry he started out washing dishes, then went to pantry, then pizza. It wasn’t until he got a job in a nicer, more upscale restaurant that he realized his talent and fascination with cooking was starting to overshadow his passion for music. Chef Ryan spent 8 summer seasons on the capes of Kodiak, Alaska as a commercial fisherman purse-seining salmon or toiling in a cannery. He laughs that he would make more in three months in Alaska than he would the rest of the year working in restaurants. But money was not his primary motivator for this annual trek to the frigid waters of Alaska; he reveled in the exuberant camaraderie on the boats and the immediacy of harvesting fresh, sustainable seafood destined for the finest restaurants in the country. Living on the boat after a 20 hour day, he and his mates would sometimes catch a halibut and butcher it and enjoy it for dinner. He literally lived and breathed seafood for three months every year, unknowingly building an intuitive understanding of fish that would serve him well in his eventual rise to helm the kitchen at Sea Change.

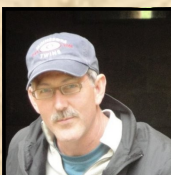
Back on land, Chef Ryan worked in some of the best known kitchens in the twin cities, including Filio, Joe’s Garage, the Corner Table, Doug Flicker’s Mission American Kitchen, and Tim McKee’s Barrio. Throughout this period of growth and development, he began to realize that all positions in a restaurant are equally important and interconnected. Dishwashers, servers, line cooks, hostesses, expeditors and even customers are all moving parts in a complex organism, deeply connected and reliant on each other. His perception is that the art of fine cuisine is similar to the art of making music, where individual craftsmen hone their skills to contribute their best efforts toward a beautifully orchestrated end result.



Jorge Guzman | Surly Brewing Jorge Guzman started in the restaurant world at age 17 as a busboy and has been in the kitchen ever since. Guzman and his family left Mexico at age five and he was raised in St. Louis, MO before training at the Culinary Institute of America in Hyde Park, NY. Upon getting married, Guzman moved to Minneapolis where he has worked his way through Tejas, Corner Table and Solera. Now at Surly Brewing, Guzman focuses on flavors that pair well with beers, at times focusing in on his Hispanic roots. Guzman also gives back to the community through work with the Farm in the Cities program, which allows local chefs and farmers to come together and share their knowledge on local & sustainable food with the community while raising money for Minneapolis and St. Paul charities. In the kitchen, Guzman tries to use a steady flow of locally farmed foods.



Chef Patrick Sundberg, | Jack Pine Brewery Founded in 2012 to bring fresh, locally brewed beer to the Brainerd Lakes area. After years of fine-tuning recipes at home, award-winning homebrewer and National ranked BJCP beer judge Patrick Sundberg decided to bring his passion for good beer to the public. This small startup brewery is making 100 gallons at a time on College Drive in Baxter, MN. The brewery has a taproom where pints and tasters of the latest brewery creations can be had. The brewery also sells gallon refillable growlers to-go during taproom hours. Jack Pine’s beers are available in the taproom and at select tap accounts in the Brainerd Lakes area



Chris Griese | Wine specialist and Sake Master with Vinocopia



Madden's Culinary Experts

Bob Schuld, Madden's Executive Chef

Bob Schuld is a University of Wisconsin/Stout graduate with a degree in Hotel & Restaurant Management. Bob's career began at St. Mary Lodge, St. Mary, MT. From there he went on to Loews Ventana Canyon Resort, Tucson AZ as chef tourant, sous chef at Restaurant Brandegg, Grindewald, Switzerland, restaurant manager at Pier 1, Fort Myers Beach FL, and at Northstar at Tahoe and chef at Gast House Aspen, Grindewald Switzerland. Bob began his career at Madden's in 1986.

Amy DeSanto, Madden's Pastry Chef

Amy DeSanto is a graduate of the California Culinary Academy in San Francisco. She interned in her home state of Colorado at the Cheyenne Mountain Conference Resort in Colorado Springs. She started her career with the Hyatt Regency, La Jolla CA before transferring to Minneapolis. During that time she traveled to other Hyatt Hotels working in various departments. After leaving the Hyatt Corporation Amy worked at Majestic Oaks Golf Club in Ham Lake, MN where she honed her wedding cake skills. For several winter seasons she worked in the Big Sky Resort convention kitchen in Big Sky, MT. She continues her pastry education whenever possible and keeps current on new trends and techniques. Amy joined Madden's in 1995

Mike Scofield, Madden's Executive Banquet Chef

Mike's first restaurant experience was cooking at Boder's on the River, Thiensville, WI, practicing Russian style service of cuisine. His first country club experience was working as a cook at West Bend Country Club, West Bend, WI. He then pursued a culinary degree at Milwaukee Area Technical College. His schooling fueled his passion for the catering and banquet styles of cooking. Mike also had the unique opportunity to spend two winter seasons at Gast House Aspen, Grindewald, Switzerland, where he learned the Swiss secrets of cheese fondue. For the past fourteen years he has been employed at Madden's on Gull Lake in Wilson Bay Lodge as the Executive Banquet Chef, surpassing twenty-plus years of experience, where he enjoys expanding his knowledge with outdoor cooking methods.

Darrell Lorenz, The Classic Grill

Darrell grew up on a dairy farm in Little Falls, MN. As a boy he was inspired by the garden he grew and the animals he tended to. Fascinated with food he grew and wanted more, he decided to take the step from growing to cooking. While in high school he worked under a Culinary Institute of America trained chef for four years at Jason's Restaurant & Catering. Pursuing further education he attended Le Cordon Bleu in Mendota Heights. Graduating in 2004 with a 3.25 GPA he was sous chef of Lancer Catering working banquets and weddings. In an effort to escape the hustle and bustle of the big city, he moved to Brainerd. Darrell's experience includes Prairie Bay under Chef Matt Annand, fine dining cuisine in Avon, CO at Beano's Cabin as a Jr. Sous Chef. Darrell has accumulated knowledge and cooking styles throughout the years. With over 12 years of culinary experience and the understanding of farm to table cooking we are proud to have him in Madden's culinary family. Darrell enjoys fishing, catering, and creating fresh cuisine.

Paul Fitzpatrick, The Dining Room at Madden Lodge

Paul grew up in the Brainerd lakes area spending summers on Gull Lake. After graduating high school, Paul attended Rocky Mountain School of Photography in Missoula MT. While attending school, he worked as a prep cook in various restaurants. In early 2000 he accepted a position with Morey's Fish Company, owners of The Nisswa Grill, eventually moving on to their flagship store in Baxter MN. While working for the Frank family, Paul decided to expand upon his interest in cooking and attend the culinary school at The Art Institutes in Minneapolis, MN and working part-time at Willies Wine Bar in Downtown Minneapolis under Executive Chef Bruno Oakman. In 2006 he returned to the Brainerd Lakes area where he worked at Grandview Lodge and then returned to Morey's Seafood Market as corporate chef designing recipes. The offer to open a new dining venue at Grandview, "Cru", presented itself and Paul remained as chef de cuisine for four seasons. Paul took the Executive Chef position at Madden Lodge in 2014.