



Talent/Events/Locations/Times
subject to change

** schedule of events **

Thursday, August 25

- 6pm **Welcome 'Meet & Greet' Dinner**
Caribbean Cookout, specialty Caribbean cocktails, aged Caribbean rum tasting
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**
Wilson Bay
- 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!
Wilson Bay Beach
- Noon-1:30om **Lunch on your own**
19th Hole, ParFacto Pizza, The Classic Grill or Lobby Café
- 1:45-3pm **Sushi & Sake**
You'll learn to 'roll your own', paired with the perfect Sake
Wilson Bay
- 1:45-3pm **Cocktail Concoctions** featuring Mixologist Dan Oskey of Tattersall Distilling
Sample handcrafted cocktails
Wilson Bay Deck
- 3:15pm **Oyster & Wine Pairing**
Sample a variety of uniquely delicious oysters, paired with wine;
With Chef Robert Wohlfeil and Joe Toohey
Wilson Bay Beach
- 3:15pm **Surly Beer Tasting**
Wilson Bay Deck
- 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', Tattersal cocktails, Wines
Pavilion
- 8:30pm **DJ Indy on the Deck**
Cocktails, cigars and scotch tasting. Sponsored by Red Bull, Stogies on Grand, cocktails by Emery Blackstone and Kyle Bergman
Pool Deck, Madden Inn
- 10:30pm-1am **Music by Jud Hailey**
O'Madden Pub

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





Saturday, August 27

Talent/Events/Locations/Times
subject to change

7-10am	Breakfast Buffet <i>Madden Lodge Dining Room & The Restaurant at Madden Inn</i>
8:30am	Coffee Brewing Alan Krohnke, Roastery 7 Coffee <i>Madden Bros. Market</i>
8:30am	Juicing
10:20am	Pastry Demo With Madden's Pastry Chef, Amy DeSanto <i>Wilson Bay</i>
10:20am	Oils & Vinegars Learn the culture of olive oil, the health benefits, how to buy and use Presented by Loide Oils & Vinegars <i>Wilson Bay Deck</i>
Noon	Shish Kabob Cookoff Guests sample and vote for the favorite! <i>Pavilion</i>
1:45-2:45pm	Hands on Sushi & Sake Pairings By Madden's Chef, Paul Fitzpatrick, and Sake Master Chris Griese of Vinocopia <i>Wilson Bay</i>
1:45pm	Wine Wars Old Red Blends vs. New Red Blends, by Constellation <i>Pool Deck, Madden Inn</i>
3pm	Sommelier 101 <i>Pemmican Room, Wilson Bay</i>
3pm	Cheese Tasting <i>Wilson Bay</i>
4:15-5:30pm	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! <i>Pavilion</i>
6:30pm	Grand Tasting Madden's Chefs & Guest Celebrity Chefs prepare and serve their specialties. Silent Auction benefitting Brainerd YMCA will be held during dinner. <i>Town Hall</i>
9pm	After Party JNH performs <i>O'Madden Pub</i>

Sunday, August 28

8-11am	Sunday Brunch <i>Madden Lodge Dining Room</i>
--------	---



guest chefs



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 grew up in Fargo, ND and moved to Minneapolis after high school to obtain a music degree from McNally Smith (now Music Tech.). When he took a job in a nicer, more upscale restaurant 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, AK as a commercial fisherman purse-seining salmon or toiling in a cannery. 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.



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 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



Tommy Begnaud | Coup d’etat | After a career change in 2006, Tommy Begnaud has emerged as a top tier Minneapolis Chef, bringing his Cajun influenced cuisine to the Minneapolis hot spot Coup d’etat. Begnaud, formally of Minneapolis standout restaurants Café Maude, and the late (RIP) Town Talk Diner, brings a refined, yet simple approach to his food that keeps guests thinking, and coming back for more. The always affable Begnaud is a favorite amongst industry staff and guests alike, and is sure to have a smile on his face while entertaining diners.”



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 in Baxter, MN. The brewery has a taproom where pints and tasters of the latest brewery creations can be had.



Chris Griese | Wine specialist and Sake Master with Vinocopia | In 1985 Chris moved to Minnesota to join the growing wine scene. About sake, Griese says, “Who knew?” After discovering the incredible quality and diversity of artisan sake in 2006, he launched a personal “sake crusade” across the State, believing that enlightened wine drinkers should discover the unique beauty of ginjo-shu sake. Chris attained the Advanced Sake Professional II certification in Tokyo two weeks prior to the tragic Fukushima earthquake and tsunami; he was tapped out by the London based Wine & Spirits Educators Trust to become one of the first Level III Sake Educators in the US; Chris continues his sake studies in the US and Japan. Griese admits that his sake-centric worldview makes him an anomaly but insists that Junmai Ginjo paired with grilled walleye and a noodle hot dish side will become a Minnesota classic.



Jennifer Mergen, Emcee Jennifer Mergen is a television host, actress, and speaker known for her work as host of FOX Sports North/FOX Sports Wisconsin’s and The Minnesota Traveler. Currently she’s in production for a new series.



Dan Oskey, Tattersall | Bartending started as a college gig and quickly transformed to lifelong passion. Dan set the bar at the Strip Club Meat & Fish in St. Paul, creating everything from scratch. Tonics, bitters, mixers — you name it, he made it. The Twin Cities took notice: Minneapolis Eater named him the 2013 Best Bartender. At Hola Arepa he took it to the next level. Seeking speed without sacrificing quality or presentation, he started pre-bottling cocktails. No more long waits for quality cocktails. Meanwhile, Dan found the time to help start Joia All-Natural Soda and Easy & Oskey Bitters Kits. In July of 2015 he opened Tattersall Distilling with childhood friend Jon Kreidler, seeking to create a destination cocktail room and distillery that would make all spirits and liqueurs from original recipes made from only the finest ingredients



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, then 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, fine dining cuisine in Avon, CO at Beano's Cabin as a Jr. Sous Chef. 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. 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.