



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 Dining Room*
- 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 and scotch tasting. Sponsored by Red Bull, Amsterdam Cocktails;  
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

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- 7-10am **Breakfast Buffet**  
*Madden Lodge Dining Room & The Restaurant at Madden Inn*
- 8:30am **Coffee Brewing**  
Alan Krohnke, Roastery 7 Coffee  
*Madden Bros. Market*
- 10:20am **Pastry Demo**  
With Madden's Pastry Chef, Amy DeSanto  
*Wilson Bay*
- 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**  
Guests sample and vote for the favorite!  
*Pavilion*
- 1:45-2:45pm **Hands on Sushi & Sake Pairings**  
By Madden's Chef, Paul Fitzpatrick, and Sake Master Chris Griese of Vinocopia  
*Wilson Bay*
- 1:45pm **Sommelier 101**  
*Pemmican Room, Wilson Bay*
- 3pm **Wine Wars**  
Old Red Blends vs. New Red Blends, by Constellation  
*Pemmican Room, Wilson Bay*
- 3pm **Cheese Tasting**  
*Wilson Bay*
- 4:15-5:30pm **Home Brewing Demo**  
Brewmaster Patrick Sundberg, Jack Pine Brewing, will provide tips on brewing your own beer at home.  
Sample beer from Jack Pine; purchase a home brew kit right here!  
*Pavilion*
- 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.  
*Town Hall*
- 9pm **After Party** JNH performs  
*O'Madden Pub*

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## Sunday, August 28

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



*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 | Sea Change, 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 & 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.



**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



**Wei Wang | Red Lantern** | With 26 years in the sushi business, and even more in the food industry in general, he and chef Jordan Wolterstorff have the know-how to do authentic Japanese fish presentation right. On most nights, investing partner Wolterstorff maintains his place behind the front bar, while Wang covers the kitchen, but true to Japanese tradition, he doesn’t stay back there for long—all staff take turns running plates to the tables or busing dishes back-of-house. “Each chef delivers his own plate,” Wang says, “because a chef knows his own dish best. Whoever made it is the person to answer customers’ questions.” Wang, who emigrated from Japan at age 10, first tested his cooking chops cutting vegetables in the back of his parents’ Lake Geneva, WI, restaurant at age 13. But it wasn’t until college in 1995 at the U of M that he had the opportunity to study under a 25-year veteran sushi master at Sakura, which led to gigs as head sushi chef there, at Crave and ultimately a partnership at the head of Fuji Ya, Open since December 2013. Aka Chouchin (“Red Lantern” in Japanese) originally was intended to be an izakaya, or a bar with food available, but Wang says it quickly was apparent that what White Bear Lake wanted was the sushi. “Our menu is only going to be what we can fit on that one piece of paper,” Wang says. “Everything we do is from scratch.”



**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.



## *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.