

# SCHEDULE OF EVENTS



Welcome to Madden's Annual Food & Wine Weekend

## Thursday, August 24

- 6pm **Welcome 'Meet & Greet' Dinner**  
Caribbean Cookout, specialty Caribbean cocktails, Caribbean rum tasting  
*On the Lawn, Madden Lodge*
- 8pm-Midnight **O'Madden Pub** Jud Hailey performs
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## Friday, August 25

- 7-10am **Breakfast Buffet**  
*Madden Lodge Dining Room & The Restaurant at Madden Inn*
- 9am **Wine & Canvas Painting**  
*Wilson Bay Dining Room*
- 10:20-11:50am **Morning Mimosa Cruise**  
*Depart from the Marina*
- 10:20-11:50am **Outdoor Vegetable & Fruit Carving Demo with Chef Bob Schuld**  
Learn to carve your own decorative fruits and vegetables!  
*Wilson Bay Beach*
- Noon **Lunch on your own**  
*19th Hole, ParFecto Pizza, The Classic Grill or Lobby Café*
- 1:30pm **Wine, Chocolate & Chair Massage**  
*The Spa at Madden's*
- 1:45-3pm **Sauce-ier 101 with Chef Brian "Dutch" Magnuson**  
You'll learn to create sauces and roux for home use  
*Wilson Bay Dining Room*
- 1:45-3pm **Summer Sangria**  
*Pemmican Room*
- 3:15pm **Cocktail Concoctions with Kyle Bergman**  
*Wilson Bay Deck*
- 3:15pm **Outdoor Spanish Tapas & Wine**  
Presented by Chef Mike Rakun and Joe Toohey  
*Wilson Bay Beach*
- 4:30pm **Pizza & Wine Pairing**  
Pair your favorite pizza with your favorite wine!  
*Parfecto Pizza, Tennis & Croquet Club*
- 6:30pm **Whole Beast Feast**  
Chefs team up to prepare whole animals on the grill, each served with a side dish.  
*Pavilion*
- 8:30pm **DJ Indy on the Deck**  
Cocktails and scotch tasting. Sponsored by Red Bull  
*Pool Deck, Madden Inn*
- 10:30pm-Midnight **Music by Jud Hailey**  
*O'Madden Pub*

*Talent/Events/Locations/Times  
subject to change*

## Saturday, August 26

- 7-10am **Breakfast Buffet**  
*Madden Lodge Dining Room & The Restaurant at Madden Inn*
- 8:15-9:15am **Morning Yoga & Breakfast Cocktails**  
*Wilson Bay Beach*
- 8:30am **Coffee Brewing**  
*Madden Bros. Market*
- 9:30am **Outdoor cooking with Cast Irons**  
By Chef Paul Fitzpatrick  
*Wilson Bay Beach*
- 9:30am **Passion for Pinot**  
Learn & taste an array of Jackson Family Wines Pinot's, presented by Jeffrey Van Someren, CSW  
*Pemmican Room*
- 10:45am **Pastry Demo**  
With Madden's Pastry Chef, Amy DeSanto  
*Wilson Bay Dining Room*
- 10:45am **Oils & Vinegars**  
Introduction to the exciting world of olive oil and balsamic vinegars. Learn the culture of olive oil, the health benefits, how to buy and use  
Presented by Loide Oils & Vinegars  
*Wilson Bay Deck*
- Noon **Sliders & Sides Cookoff**  
Chefs compete to create the best slider! Guests sample and vote for their favorite Slider!  
*Pavilion*
- 1:45pm **Cocktail Concoctions with Tattersall's Dan Oskey**  
*Pemmican Room, Wilson Bay*
- 3pm **Wine & Cookie/Cupcake Pairing**  
*Wilson Bay Deck*
- 3pm **Rosé All Day and Summer Food Pairing**  
*Wilson Bay Beach*
- 3:15-4:15pm **Tiki Culture: Learn (and Sip!) the History of Rum & Cocktails**  
*Wilson Bay Dining Room*
- 4:30-5:30pm **Afternoon Cocktail Cruise**  
Mimosas and Bloody Mary's are served!  
*Marina*
- 6:30pm **Grand Tasting—The Big Event**  
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** Jud Hailey performs  
*O'Madden Pub*
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## Sunday, August 27

- 7-10am **Sunday Breakfast Buffet**  
*Madden Lodge Dining Room or The Restaurant at Madden Inn*



## Welcome Guest Chefs



**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 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."



**Executive Chef Michael Rakun | Mercy** | Since he began cooking, he has valued the farm-to-table tradition and has always sought out the best practices and best products from local sources. His signature style eschews fat in favor of herbs, broths and food's natural flavors, using inspiration, technique and a love of natural foods to create mouth-watering, health-conscious dishes. Rakun was the first local chef to take the bold move of printing the nutritional information for all the items on his menus. His fun, flavorful, health-conscious approach to food has earned him a devoted, loyal – and ever-growing – fan following.

Rakun has been working in kitchens for more than half of his life, and first discovered his passion for food as a teenager, working in various culinary jobs in the Chicago area. After moving to Minnesota, where he attended Le Cordon Bleu College of Culinary Arts, he took on an intense internship at The Saint Paul Hotel where his enthusiasm and creativity helped him earn a full-time position. Under the direction of chef Jordan Smith, he helped to open Mission American Kitchen in Minneapolis, where he played an integral role in building the restaurant's initial menu. Rakun was then lured to Florida to serve as executive chef at Truluck's, a steak and seafood restaurant complete with its own fisheries and fleet of fishing boats. He spent four years in Naples and Fort Lauderdale working with fresh-from-the-ocean seafood and leading the company's food program.

When mentor and friend Jordan Smith opened his popular Black Sheep Pizza in Minneapolis, Rakun returned to Minnesota to assist with the management and development of the concept. In 2011, Rakun formed a partnership with Craig Bentsdahl and began working with him on the development of Mill Valley Kitchen. Bentsdahl and Rakun again teamed up to develop Marin in 2013. Marin closed in February 2017 and was rebranded and reopened by Rakun as 'Mercy', named after his daughter and will focus on Rakun's love for the great north woods.



**Executive Chef Justin Sutherland | Handsome Hog** | Chef Justin Sutherland was born to cook. He spent his childhood in the kitchen learning recipes from his mother and grandmother and for his fifth birthday he asked for an Easy Bake Oven. Suffice to say, he's been at it for a while.

Chef Justin's goal for the Handsome Hog is to let the food's natural flavor stand out by cooking with the best seasonal ingredients, sourced locally as often as possible with great care and attention. Prior to opening Handsome Hog, Sutherland honed his craft at Meritage and Brasserie Zentral. His dedication to discipline, attention to detail, and refusal to settle for anything but the best makes him a culinary force to be reckoned with.



**Chef Tyler Hanlon | PUBLIC Kitchen & Bar** | Executive Chef Tyler Hanlon has been cooking his entire life; at just three years old, he boasted to his grandmother that he wanted to be a "culinary artist," and he's been working hard at that goal ever since. At a young age, he trained with his stepfather, learning the flavors of Latin cuisine, and landed his first professional cooking job in high school. His experience since then has ranged from helping shopping for fresh organic ingredients at Tuscon farmer's markets with Boca Taco y Taqueria's executive chef to honing and perfecting his craft as Sous Chef at W.A. Frost, a St. Paul institution. Chef Tyler's food is bold, fresh, and versatile, and draws from his experience in a myriad of culinary styles. As Executive Chef of PUBLIC kitchen + bar, he hopes to take his experience and skill and turn it into a menu that everyone can enjoy. "I want to attract all walks of life; I want there to be a dish for everybody, from trendy to traditional, carnivore to vegan. I want everybody to enjoy their dining experience."



**Chef Wyatt Evans** | Wyatt has been working in restaurants for over half his life. Wyatt moved to Minnesota in 2000. He was Executive chef of WA Frost and Co. for six years and is currently Executive Chef/owner of Heirloom in St. Paul. Wyatt has been recognized for his work with awards and articles from The Star Tribune, Mpls/St. Paul, Lavender, MN monthly and the Pioneer Press, as well as providing the dishes for the 2012 edition of Twin Cities Food Finds. Chef Wyatt is active in charity work as well, helping raise money for the American Liver Foundation, Share our Strength, Second harvest Heartland as well as supporting local farmers, foragers, cheese makers and artisans who help him make tasty food.



**Chef Erick Harcey | Upton 34 & Dirty Bird** | He is the head chef and owner of three Minneapolis restaurants: The casually sophisticated North Side fixture, Victory 44, named Minneapolis's "Best Neighborhood Cafe," the takeout chicken joint with a gourmet twist, called The Dirty Bird, and the ambitious, rule-bending Upton 43, just named one of the 21 Best New Restaurants in the United States. Chef Harcey's deep Swedish roots are at the source of his cooking. He has never quite recreated, in later life, the joy of coming home from school in Cambridge, MN, and smelling, before he even opened the door, that his mother was baking potato dill bread. And it was several long talks near the end of his Swedish grandfather's life that gave him the ultimate vision for Upton 43. But Chef Harcey is just as influenced by Marco Pierre White's White Heat, and the insatiable inventiveness of Ferran Adrià. He hopes that eating in one of his restaurants manages to capture both the simple and the audacious in these influences. He wants you to feel attended to, and cared for, at his table—like one of the regulars at his grandfather's restaurant, Kaffe Stuga, up in Harris, MN. But then he wants to put something on your plate that explodes your ideas about the ingredients in front of you, and makes you think differently about food. He can't think of a better feeling than watching a guest melt with both pleasure and wonder at a mouthful of his cooking—of communicating that much emotion through the language of food.

## Welcome Guest Vintners



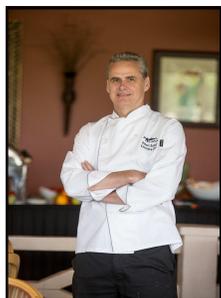
**Dan Oskey | Tattersall** | Bartending started as a college gig and quickly transformed to lifelong passion. Dan set the bar at the Strip Club Meat & Fish in St. Paul, creating everything from scratch. Tonics, bitters, mixers — you name it, he made it. The Twin Cities took notice: Minneapolis Eater 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



**Joe Toohey | Ste Michelle Wine Estates** | Joe worked in the restaurant business for 23 years. His passion for wine started with a visit to Napa Valley in 1998. 8 years later in 2006, he decided to make a career change and took the leap into the wine business. He worked at a local Minneapolis/St. Paul distributor for 3 years focused on restaurants before an opportunity was offered to work with Ste. Michelle Wine Estates in 2009. For 6 years at Ste. Michelle he was the Business Development Manager working exclusively with restaurants and on premise accounts throughout Minnesota. 2 years ago he was given the responsibility to work with the distributor in Nebraska both in retail and restaurants while still focused on the on-premise business in Minnesota.

Joe has taken the wine training program from the Society of Wine Educators and took the Certified Specialist of Wine certification in 2005. Joe is an avid golfer, home gardener, loves to cook for family and friends, brews beer at home and will soon work an internship this fall at Chateau Ste. Michelle in Eastern Washington.

## 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



### **Paul Fitzpatrick | Executive Chef, 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.



### **Brian "Dutch" Magnuson | Madden's Executive Banquet Chef**

Dutch is a graduate of the Culinary program at the St Paul Technical College. Following graduation he became the banquet chef at Bethel College, followed by a position as Banquet Sous Chef at the College of The Holy Cross and Chef/Manager at Lakeside in the Berkshires Conference Center. Dutch began his career at Madden's as Executive Chef at The Classic Grill when it opened in 1998. Dutch took on the role of Executive Banquet Chef at Madden's in the spring of 2017.

