



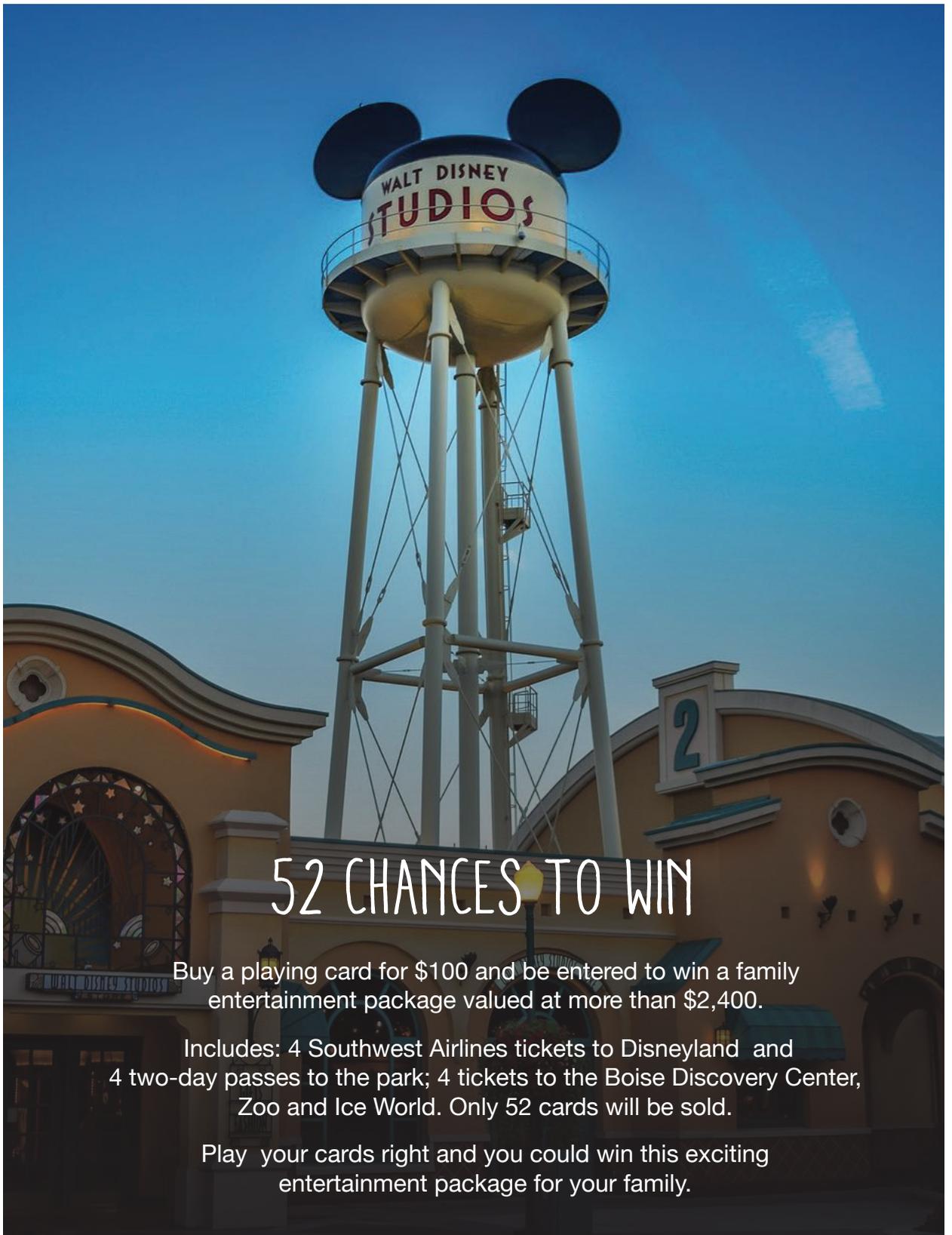
19TH ANNUAL

A Chefs' Affaire

TREASURE VALLEY'S PREMIER FINE DINING EVENT

THURSDAY, OCTOBER 12, 2017





52 CHANCES TO WIN

Buy a playing card for \$100 and be entered to win a family entertainment package valued at more than \$2,400.

Includes: 4 Southwest Airlines tickets to Disneyland and 4 two-day passes to the park; 4 tickets to the Boise Discovery Center, Zoo and Ice World. Only 52 cards will be sold.

Play your cards right and you could win this exciting entertainment package for your family.

The Evening

PRESENTED BY

Good things
come from
Sysco[®]

5:30 PM

Wine Tastings
Silent Auction* & Raffle
Step-and-Repeat Photos

**Silent auction will end at 7 pm*

7:00 PM – 9:30 PM

Welcome - Michelle Edmonds, KIVI Channel 6
Dinner Begins
Karen Vauk, President and CEO of The Idaho Foodbank
Live Auction of Chefs' Personally Prepared Private Dinners
Stories of Impact – Video
Guest Speaker
Fund for Food (Paddle Raise)
Raffle Winners Announced
Audience Vote and Presentation of "Best Course Award"

10:00 PM

Closing Remarks, Sponsor & Guest Thank You

CENTERPIECES GENEROUSLY DONATED BY ALBERTSONS



— Welcome —

Dear Friends,

Welcome and thank you for attending the 19th annual A Chefs' Affaire.

Sysco Idaho has once again joined us as the Presenting sponsor of this event, joined by our Official, Course, Special and Table sponsors as well. Thank you for making this event possible.

I can't dole out appreciation without thanking the amazing chefs who are putting in the work to make tonight's meal memorable. They spend months helping plan and execute this meal, and fine tuning the details to make this event one that stands out from all others. They also build the exciting packages for which you'll have a chance to bid later this evening. Every year they blow me away with their generosity, enthusiasm, and genuine dedication to the effort to solve hunger.

And thank you! Because of your support, we are reaching more people with more food than ever before. We are reaching the Sosa family as they work to cope with Diabetes and learn healthy cooking habits in our Cooking Matters classes. We are reaching Casey, who is supporting a family while both he and his wife manage student loans. We are reaching Tia, who has a child relying on the Backpack program and the food it provides for the weekend. Each of these stories are about real people – real people you're helping every day.



It's the volunteers, donors and supporters like you who make change like this happen. As you hear the stories about the impact your donations are having, hopefully you'll see beyond the numbers, and will consider the individuals we're all helping. Those people - the children, the parents, the seniors - are what really matter.

Thank you for your support.

A handwritten signature in black ink that reads "Karen Vauk".

Karen Vauk
President and CEO, The Idaho Foodbank

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SPECIAL SPONSORS



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Sawtooth Winery

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First Interstate Bank
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Magic Valley Truck Brokers Inc
Musgrove Engineering

Northwest Farm Credit Services
Quest Groups
Simplot Retirees
Steve Peterson and Friends
St. Luke's
Valley Office Systems

REGISTRATION

Please be sure to check in at the registration desk where you will receive your bid and table numbers. Your bid number is essential to your participation in the live and silent auctions and Paddle Raise for our programs. You may use the ExpressPay option by registering your credit card. This will make your checkout at the end of the evening optional.

SILENT AUCTION

Items in the silent auction are on display in the lobby. A bid sheet accompanies each item and indicates the retail value and starting bid. The silent auction will close this evening at the call to dinner, at approximately 7 p.m. Checkout will begin 30 minutes after the close of the silent auction.

LIVE AUCTION

The auctioneer will auction the items listed in this program. You may bid by raising your hand, bid number, or any other signal acceptable to the auctioneer and spotters. Upon the auctioneer's determination of the highest acceptable bid, the bid award will be recorded and a runner will come to your seat to obtain your information. You may pay for your package at this time or take your auction slip to the reception desk to pay. You must take your auction slip to the registration desk to claim your package.

PAYMENT

Full payment on all auction items, packages and program support must be made this evening. Cashiers will accept most

major credit cards, personal checks or cash. Receipts will be mailed to all participants the following week once payments have been processed. Those who elect to use ExpressPay to eliminate the need to check out this evening, will have their credit card charged on Monday, October 16, 2017. Receipts will be mailed to all participants the following week once payments have been processed.

RECEIVING

Your auction slip will serve as your claim ticket for your purchased items. Any certificates will be given to you at the reception desk after payment has been made. We strongly encourage you to take your items home this evening. For larger items, you may make arrangements to pick them up at The Idaho Foodbank offices, at 3562 S. TK Avenue in Boise, during the following week between the hours of 8 a.m. and 5 p.m.

GENERAL RULES

1. All sales are final. No exchanges or refunds available.
2. Certain auction items may have restricted use. Please check the information for expiration dates and restrictions.
3. Donors and purchasers of auction items should consult their tax advisors with any questions regarding tax deductibility.
4. The auctioneer's judgment will be the sole determining factor for awarding successful bids.
5. For items not claimed or paid for by November 2, 2017, title and ownership will return to The Idaho Foodbank.





WORKING TO SOLVE HUNGER IN IDAHO



The Idaho Foodbank is an independent, donor-supported, nonprofit organization founded in 1984, and is the largest distributor of free food assistance in Idaho. From warehouses in Boise, Lewiston and Pocatello, the Foodbank has distributed more than 170 million pounds of food in its 33-year history and in the last fiscal year, enough food to provide more than 15.5 million meals to Idaho families. The Foodbank distributes food through a network of more than 400 community-based partners. These include schools, pantries, senior centers, feeding sites, and shelters. The Foodbank also operates direct-service programs that promote healthy families and communities through good nutrition. idahofoodbank.org



Proud Supporter
of The Idaho
Foodbank



— Our Programs —

PROGRAMS THAT MAKE A DIFFERENCE Your support of The Idaho Foodbank enables us to continue to provide hunger relief as well as nutrition education that promote healthy families and communities.

Backpack a program of The Idaho Foodbank

Qualifying elementary-age children receive a backpack full of child-friendly food every Friday during the school year to ensure adequate nutrition through the weekend.



School Pantry a program of The Idaho Foodbank



During the school year, families of school-age children have access to nourishing, emergency food in an environment that is both familiar and supportive.



Picnic in the park



From June to August, five days a week, children in low-income neighborhoods enjoy a nourishing lunch and educational/physical activity provided in a local community park.



"The Backpack program has created the largest noticeable difference in attendance, self-esteem, disposition, and energy levels – all play a huge role in education attainment."

- School Staff

The perfect french fry begins from the ground up.



At Lamb Weston, we apply our inventive thinking to everything we do. Founded in 1950 as a small family business, we've earned and continue to earn our reputation as an industry pioneer and one of the world's leading suppliers of frozen potato products.

See what's possible with potatoes at
LambWeston.com

Lamb Weston
SEEING POSSIBILITIES IN POTATOES

Our Programs



Instructional program for all ages that provides practical nutrition and budgeting information as well as tasty recipes and hands-on cooking lessons.



Distributes fresh and shelf-stable food on a regularly scheduled basis to under-served (primarily rural) communities that don't have a local pantry or alternative food program.



Senior Nutrition Program

Developed to improve the health of low-income adults at least 60 years of age, monthly food boxes contain a variety of nutritious foods and nutritional information.



"This course has taught me that eating healthy on a small budget is possible."

- Cooking Matters for Adults, Boise



**Proud Supporter
of The Idaho
Foodbank**



Menu

FIRST COURSE:

Roasted Pear with Brie, Arugula, and Lemon Vinaigrette

Prepared By:

Executive Chef Steve Topple, Whitetail Club

Team:

Geoff Wheatstine, Whitetail Club

Jeni Harper, Whitetail Club

Daniel Clearly, Whitetail Club

Paired With:

2016 Sawtooth Winery Chenin Blanc

SECOND COURSE:

Bitter Greens, Beets, Fennel, Smoked Quail, Bleu d’Affinee, Pistachios, Pomegranate Dijon Vin

Prepared By:

Chef Peter Steiger, Arid Club

Team:

Marcus Bonilla, Reel Foods

Ben Blake, Even Stevens Sandwiches

Paired With:

2014 Bitner Vineyards Reserve Chardonnay

THIRD COURSE:

Seared Ahi with Stir Fry Quinoa and Baby Bok Choy

Prepared By:

Chef Damon Baugh, Kanak Attack

Team:

Randy King, Simplot Foods

Michael Zeller, Simplot Foods

Angela Moran, Bowl of Cherries

Paired With:

Camas Prairie Winery Wild Plum Wine





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Menu

FOURTH COURSE:

Braised Kobe Short Rib, Local Morels, Mashed Potatoes and Root Vegetables

Prepared By:

Chef Chris "Zee" Zahn, Zee's Rooftop Café

Team:

Brian Hevly, Sysco
Dana Brenchly, Barrel House
Chris Reit, Boise Centre

Paired With:

2014 Crossings Winery Cabernet Franc

FIFTH COURSE:

Fall-Inspired Cake

Prepared By:

Chef Greg Marsh, Greg Marsh Cakes

Paired With:

2015 Indian Creek Winery Sweet Riesling

COFFEE PROVIDED BY MOXIE JAVA
BREAD PROVIDED BY GASTON'S BAKERY



— Live Auction —

A VIEW TO DINE FOR

Chef Steve Topple

Ranked by Conde' Naste Traveler as one of the top 5 resorts in the west, McCall's Shore Lodge has been a preferred vacation destination since opening its doors in 1948. Chef Topple offers your party of four an exceptional four-course dinner with wine pairings in the newly remodeled Narrows Steakhouse restaurant. Enjoy food and friends along with an unforgettable view of Payette Lake. Package includes overnight luxury accommodations (in-room treat for the winner) for your party (two rooms, double occupancy) as well as a complete breakfast the following morning. Your chance to see McCall from a whole new perspective. Value: \$1,200
Package available after February 2018

HISTORIC POWER DINNER

Executive Chef Peter Steiger – Value \$2,400

The New York Times described the lodge-like Arid Club as the local version of Los Angeles's famed California Club, a center of power dealing. Executive Chef Peter Steiger has made it a center of culinary excellence as well. You can experience both with this exceptional package that offers dinner for six with wine pairings. After dinner you will be treated to a private tour of the facility replete with stories about the builders and visionaries responsible for shaping Idaho's economic future. Look and feel your best for the occasion with a salon and spa treatment from Graeber & Company. Power on! Value: \$2,400

Graeber package includes any Salon and/or Spa Service and Aveda products, a \$1,200 value good for one year

ISLAND PARADISE

Executive Chef Damon Baugh

This authentic Polynesian dining experience will have you thinking about azure waters and palm-fringed beaches. Kanak Attack's Executive Chef Damon prepares a succulent roast pig Tahitian style with an array of side dishes for your party of 24 in your home. Performers add to the flavor of the South Pacific with traditional dancing. Alaska Airlines makes the package complete with two round-trip tickets to the Hawaiian Islands. Value: \$3,700



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In the Community to Serve®

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— Live Auction —

TOP OF THE TOWN

Chef Chris Zahn

Celebrated local chef Chris Zahn wants to take you higher. From the penthouse of C.W. Moore Plaza in Boise, Chef Chris offers your party of twenty a fun and insightful cooking demonstration in the modern kitchen of his popular Zee's Rooftop Café. Afterwards, enjoy delicious hors d'oeuvres paired with exceptional libations offered by Crossings Winery. When it comes to food and fun with a view, only one thing can top this: a balloon ride for two over the city from Gotcha Balloon Adventures. With this package, the sky's the limit. Value: \$2,200

ONE SWEET DEAL

Chef Greg Marsh

Certified by the American Culinary Federation and a highly regarded instructor at the Culinary Institute of America, Chef Greg Marsh has taken the cake to new heights. He will share the tricks and tips gleaned from his 14-year career with your party of four at his bakery in Eagle. To spur the imagination: certified sommelier Brandon St. Martin will provide a personal selection of Idaho wines for your imbibing pleasure. If there is a wedding cake in your future, you won't want to miss this unique opportunity to learn everything you need to know to ensure your special day is a sweet success. Value: \$1,000

Not available during the month of September

TAKE THREE

Chefs Dean Fuller, John Berryhill and Alan Turner

A trio of outstanding Idaho chefs join together to create a memorable dining experience. Beneath the glass-ceiling atrium at Albertsons corporate headquarters, chefs Fuller, Turner and Berryhill will showcase their considerable talents with an extraordinary six-course meal for twelve paired with fruit of the grape provided by award-winning Cinder Wines. If you are a fan of farm-to-table cuisine, you won't want to miss a single bite. Value: \$1,800

Tuesday through Thursday as available beginning February 2018



**Simplot**

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of The Idaho
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Special Thanks

3 Horse Ranch Vineyards
AAA Boise Service Center
AgriBeef Snake River Farms
Alaska Airlines
Allison Dykman-Moran
American Clothing Gallery, Inc.
Angela Moran, Bowl of Cherries
Anniversary Inn
Anton Vadim, Albertsons
Aspen Skiing Company
(Limelight Hotel, Ketchum)
A'Tavola
Ballet Idaho
Bella Aquila
Ben Blake, Even Stevens Sandwiches
Beverly Gannon
Bitner Vineyards, Ron Bitner
Blue & Orange Store
Blue Apron
Bodies in Motion
Bogus Basin Mountain Resort

Boise Bicycle Project
Boise Centre on the Grove,
Stacie Adams and Staff
Boise Fry Company
Boise Parks & Recreation
Bonefish Grill
Brian Hevly, Sysco
Brundage Mountain Company
Cactus Petes
Café Shakespeare
Camas Prairie Winery
Camp Bow Wow
Carrie Hoff
Casey L Horton, Albertsons
Chef Chris Reit, Boise Centre
Chef Christopher "Zee" Zahn,
Zee's Rooftop Café
Chef Damon Baugh, Kanak Attack
Chef Dana Brenchly, Barrel House
Chef Greg Marsh, Greg Marsh Cakes
Chef Hoss Grigg, Big Daddy BBQ

Chef Ken Hodges, Sysco
Chef Marcus Bonilla, Reel Foods
Chef Randy King, Simplot Foods
Chef Vern Hickman,
Renaissance High School
Cinder Wines, Melanie Krause
and Joe Schnerr
City Peanut Company
Coiled Wines
Courtyard - Boise Downtown
(Marriott)
Crossings Winery
Da Vinci's
Discovery Center of Idaho
Disneyland Resort
Eureka
Executive Chef Alan Turner
Executive Chef David Knickrehm,
Sysco
Executive Chef Dean Fuller,
Albertsons

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TREASURE VALLEY'S PREMIER FINE DINING EVENT

Special Thanks

Executive Chef Peter Steiger,
Arid Club

Executive Chef Steve Topple,
Whitetail Club

Fusion Glass Studio

Gastons Bakery

Givens Hot Springs

Goodwood BBQ

Hilton Garden Inn - Eagle

Holiday Inn Boise Airport

Hyatt Place

Idaho Beef Council

Idaho Candy Company

Idaho Dance Theatre

Idaho Grape Growers and
Wine Producers Commission

Idaho Shakespeare Festival

Idaho Wine Commission

Indian Creek Winery, Mui and Bill
Stowe and Tammy McClure-Stowe

Janelle Haag

Koenig Winery, Kristen and
Greg Koenig

Larry Flynn

Life's Kitchen

Lucky Fins

Michael Zeller, Simplot Foods

Michelle Edmonds

Mixed Greens

Mountain Girl Studios

Moxie Java

Oleg Mirinov, Albertsons

Opera Idaho Inc.

Perks of Life

Planet Fitness

Renaissance High School
& Culinary Students

Riverside Hotel

Roaring Springs Water Park

Sara Baronowski

Sawtooth Wines

Shadow Valley Golf Course

Shore Lodge McCall

Sky Down Skydiving

SONA Productions

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Zoo Boise

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TABLE NUMBER _____

BID NUMBER _____

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