



Thursday, June 9th, 2011

Benefiting SafePath Children's Advocacy Center

Featured Chefs



Chef Johnnie Gabriel, a renowned expert in southern-style cooking, is the owner of Gabriel's Restaurant and Bakery in Marietta, Georgia. Johnnie, along with her husband, Ed, opened Gabriel's in 1996. In 2010, she was named a YWCA Woman of Achievement and 2010 Woman of Accomplishment by the Junior League of Cobb-Marietta.

Chef Justin Balmes has worked on almost every level in the kitchen, from line cook to sous chef to executive chef.

When he's not concocting recipes with local ingredients, this adventure-seeker takes it outside for competitive cycling. Justin is currently a Season 7 Finalist for the Food Network Show, Food Network Star.



Chef Henry Chandler was born in Natchitoches, Louisiana and raised in St. Maurice. He attended college at the University of Southern Louisiana in Lafayette. In 1992, Henry received his French Culinary Arts certification from the City & Guilds of London Institute, England. In September 2010, Chef Henry won 'ABC Nightline' the People's Platelist contest, a search for the best undiscovered chefs in the country.

Connecticut native and Atlanta local Chef Drew VanLeuvan brings 16 years of experience to ONE.midtown kitchen. He graduated from the Culinary Institute of America in 2000. Following graduation, Chef VanLeuvan apprenticed under some of the world's best chefs including Jean Louis Palladin and Chef Mark Dommen. Chef VanLeuvan is a member of the Jean Louis Palladin Foundation, Slow Food and Chefs Collaborative.



Chef Jordan Daniels is from Baltimore, Maryland and is a graduate of Johnson & Wales in Charleston, South Carolina. Jordan worked around Charleston at a variety of restaurants, eventually becoming Chef de Cuisine of the "Oak Steakhouse" one of the top restaurants in the city. Jordan started at Paper Mill Grill shortly after the opening in 2004 and became Executive Chef.

Featured Chefs



Chef Joe Schafer, a Georgia native, graduated from AIA's culinary school with honors in 2001. From there, he went on to practice his culinary skills at local restaurants such as Rainwater and the Globe. Joe joined Concentrics in 2008 as a sous chef at Murphy's. Today, as Executive Chef, Joe brings a passion for rustic Southern cuisine to PARISH.

Chef John Flagello is from Rome, Ga. He has worked with John Ritter since he was in high school. John graduated from Johnson & Wales College in Charleston, South Carolina. In 1999 he came to work with Ritter at Barnsley Gardens in Adairsville Ga. John has been at RITTER'S since its opening in 2004 and now serves as Executive Chef.



Chef Kristian Bludau brings years of experience and passion to ROOM at TWELVE, where he has incorporated his fresh and creative approach since October 2010. Bludau joined the Concentrics team in 2009 as Sous Chef at STATS, and later moved to TWO urban licks, where he worked alongside the kitchen team as Sous Chef, before moving on to Chef de Cuisine for ROOM at TWELVE.

Chef Sam Huff is the owner and founder of Sam's BBQ. Sam spent 36 years as a trial attorney and former assistant District Attorney in Cobb County. Lost Mountain Barbecue Co. is Sam's professional BBQ cooking team which has competed all over the country for 11 years, accumulating numerous awards and accolades.



Chef Michael Bertozzi has been at TWO urban licks since November of 2010. Bertozzi attended Auburn University, where he studied and graduated with a degree in Biomedical Sciences. He stumbled upon his passion for the culinary world while cooking his way through school. Prior to joining TWO urban licks, Bertozzi served as Sous Chef at Auburn's famed Amsterdam Café and as head mixologist at Skybar Café and IN ITALY Ristorante & Bar, both in Auburn, AL.

The Evening's Menu



White Chocolate & Dark Chocolate Bread
Pudding with Raspberry Sauce

Braised Georgia Pork with Caramelized
Vidalias with Collard Sweet Corn Slaw



70 POWERS FERRY ROAD, MARINETTA, GA 30067
770.578.4400
www.harrysfarmersmarket.com



Henry's Authentic Louisiana Chicken &
Andouille Sausage Gumbo over Steamed Rice

Chilled Tomato Soup with
Tomato Mousse, Lemon Oil & Basil



midtown kitchen



Shrimp & Grits Cali: White Truffle Grits with
Sautéed Shrimp, Arugula, Mushrooms,
Grape Tomatoes & Cracked Pepper Cream

Country Pork Terrine with Radish Salad & Stone
Ground Mustard Assorted Macaroons



Lobster Raviolis with Chardonnay Cream,
Asparagus & Shaved Parmesan

Georgia Trout with Sweet Corn Puree &
Lemon, Tomato Compote

| R O O M |

AT TWELVE' CENTENNIAL PARK



Pecan Smoked Beef Short Rib
with a Ligonberry Pork Wine Reduction

Rioja Braised Veal Short Ribs
Romescos Sauce Valdeon Foam



Thank You

Life Changer Sponsor

CouponMom.com
the easiest way to save

Empowerer Sponsor



Auction

Live Items

Item 1

Five Course Fine Wine Dinner for six at
Fusco's Via Roma Italian Trattoria

Item 2

3 night cabin stay in Ellijay, Georgia

Item 3

UGA Legends Signed Helmet

Item 4

3 night stay in North Georgia Blue Ridge Mountain Cabin

Item 5

3 night stay at the Waldorf Astoria in Orlando, Florida

Sample of Silent Items

Atlanta Stay-Cation Package with 1 night stay at the
Renaissance Waverly Atlanta

Cooking party for 12 by Alex Reethof

Sports Memorabilia

2 tickets to Chic Boutique Tour's
"Glow: An Illuminating Shopping Experience"

James Taylor signed framed photo & CD

Ride along with the Marietta Fire Department

Jimmy Buffett signed Margaritaville logo acoustic guitar

Cooking classes from Viking Cooking School

Atlanta Braves tickets

Special Thanks

All Star Enterprises • Art Station • Atlanta History Center •
Australian Bakery • Balloons by Bernadette • Belk-Lori Jackson •
Blimpies-Marietta Square • Bradley's Bar and Grill •
Challise and Company • Chic Boutique Tour • Chick-fil-a •
Dove Chocolate Discoveries-Melissa Pelfrey • Dupre's Antique Market •
Eve Day Spa • Jan Featherston • Fabric & Fringe Warehouse •
Fuscos Via Romo-Diana & Mike Fusco • Georgia Aquarium •
Jimmy Gillen • Rhonda & Doug Gray • Hal's Kitchen-Cyndi Sterne •
Harry's Farmers Market-Martha Oh • *Denise Hession • Inside CNN Atlanta •
Nancy & Ed Lee • Kathy Lowery • Kiosco • The Magnolia Room •
Marietta Flower Shop-Jan Ostell • *Christal McNair •
Stephanie & David Nelson • Old Towne Tavern • Panel 7-Sheila Guin •
Pike Nurseries • Plum Tree Yoga • Emily Ray • *Alex Reethof •
Renaissance Waverly Atlanta • *Linda Rodriguez • *Itrellis Ross
Sarah Jeans Ice Cream • Satoria-Eco Chic Boutique-Tony Hoops •
Jean Simmons • Sports-A-Rama • Theatre in the Square •
Tuxedo Mosquito-David Maddox • Ursula's Cooking School •
Waldorf Astoria Orlando-Kris Gullota • *Camille Ward • Zoo Atlanta

*Chef's Culinary Tour committee members

About SafePath Children's Advocacy Center

Vision

A community free of child abuse

Mission

To reduce the trauma to children and their families by
offering a comprehensive, professional and child-friendly
approach to allegations of child abuse



Event Chair
Chef Alex Reethof

Thank You to our Sponsors & Hosts



*Amy and
Dr. Skip Sands*



*Plantation Realty &
Management, Inc.*

Marietta Flower Shop



Hosts:

Tom Barrow Company
David and Vanessa Birdwell
Sara and Chuck Clay
Julie and Mark Emanuel
Genuine Parts Company
Heidi and Judge Reuben Green
Delinda and Charles Kilgore
Nancy and Ed Lee
Pink Suitcase Sisters
Lane and Mitch Rhoden
Melania and Jim Saltarella

