

2021 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE



FRIDAY, SEPTEMBER 10

SEM #	TIME	TITLE	SPEAKER
101	10:00 am-11:00 am	To Be Announced	Martha Stewart
102	10:00 am-11:00 am	So You Think You Know Biscuits?	Carla Hall
103	10:00 am-11:00 am	Cooking Demo: To Be Announced	To Be Announced
104	10:00 am-11:00 am	Lexus Presents: To Be Announced	To Be Announced
105	10:00 am-11:00 am	Wine & Potato Chip Pairing	Ray Isle
106	10:00 am-11:00 am	Spanish Wines	Alpana Singh
107	10:00 am-11:00 am	Italian Happy Hour!	Anthony Giglio
108	10:00 am-11:00 am	From Cava to Sekt: World-Class Sparkling Wines	Leslie Sbrocco
109	10:00 am-11:00 am	Wines for Quintillionaires	Mark Oldman
110	10:00 am-11:00 am	Wild Things: Exploring Ferments in Beer	Garrett Oliver
111	10:00 am-11:00 am	Sponsor Programming: To Be Announced	To Be Announced
201	3:00 pm-4:00 pm	Tasting Home: Afro-Caribbean Cuisine	Kwame Onwuachi
202	3:00 pm-4:00 pm	Chaat Party! Salty, Sweet & Savory Snacks	Maneet Chauhan
203	3:00 pm-4:00 pm	Cooking Demo: To Be Announced	To Be Announced
204	3:00 pm-4:00 pm	Kerrygold Presents: To Be Announced	To Be Announced
205	3:00 pm-4:00 pm	The Brilliance of Dry Riesling	Bobby Stuckey
206	3:00 pm-4:00 pm	To Be Announced	Carlton McCoy
207	3:00 pm-4:00 pm	Italy's Greatest Reds	Anthony Giglio
208	3:00 pm-4:00 pm	Châteauneuf-du-Pape!	June Rodil
209	3:00 pm-4:00 pm	Oregon vs. California Pinot Noir: A Blind Smackdown	Amanda McCrossin
211	3:00 pm-4:00 pm	Wines of Chile and PROCHILE Presents: To Be Announced	To Be Announced

2021 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE



SATURDAY, SEPTEMBER 11

SEM #	TIME	TITLE	SPEAKER
301	10:00 am-11:00 am	Winner Winner Veggie Dinner	Guy Fieri
302	10:00 am-11:00 am	Not Your Mama's Grilled Cheese	Brooke Williamson
303	10:00 am-11:00 am	Melissima! Italian Classics Reinvented	Melissa King
304	10:00 am-11:00 am	Lexus Presents: To Be Announced	To Be Announced
305	10:00 am-11:00 am	Wine for a Better Planet	Ray Isle
306	10:00 am-11:00 am	Spanish Wines	Alpana Singh
307	10:00 am-11:00 am	Italian Happy Hour!	Anthony Giglio
308	10:00 am-11:00 am	From Cava to Sekt: World-Class Sparkling Wines	Leslie Sbrocco
309	10:00 am-11:00 am	Wines for Quintillionaires	Mark Oldman
310	10:00 am-11:00 am	Winning Whiskey	Alba Huerta
311	10:00 am-11:00 am	Sponsor Programming: To Be Announced	To Be Announced
401	3:00 pm-4:00 pm	Mad Genius Tips: Fruit-full Entertaining	Justin Chapple
402	3:00 pm-4:00 pm	Family Dinner: Home Is Where the Perloo Is	Rodney Scott
403	3:00 pm-4:00 pm	Birria! Birria! Birria!	Claudette Zepeda
404	3:00 pm-4:00 pm	Foods and Wines from Spain	To Be Announced
405	3:00 pm-4:00 pm	The Brilliance of Dry Riesling	Bobby Stuckey
406	3:00 pm-4:00 pm	To Be Announced	Carlton McCoy
407	3:00 pm-4:00 pm	Italy's Greatest Reds	Anthony Giglio
408	3:00 pm-4:00 pm	Châteauneuf-du-Pape!	June Rodil
409	3:00 pm-4:00 pm	The Kids Are Alright: Napa Valley & Sonoma's Next Generation	Amanda McCrossin
410	3:00 pm-4:00 pm	Winning Whiskey	Alba Huerta
411	3:00 pm-4:00 pm	Sponsor Programming: To Be Announced	To Be Announced

2021 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE



SUNDAY, SEPTEMBER 12

SEM #	TIME	TITLE	SPEAKER
501	10:00 am-11:00 am	Vive New York: NYC's French Favorites	Andrew Zimmern
502	10:00 am-11:00 am	Fast Foodies! Remixed Fast Food Favorites	Kristen Kish
503	10:00 am-11:00 am	In the Kitchen with Top Chef	Top Chef Season 18 Winner
504	10:00 am-11:00 am	Le Creuset Presents: To Be Announced	To Be Announced
505	10:00 am-11:00 am	Wine & Potato Chip Pairing	Ray Isle
506	10:00 am-11:00 am	Scent & Sensibility: Understanding the Aroma of Wine	Alpana Singh
508	10:00 am-11:00 am	Guess the Glass: A Blind Tasting Game	Leslie Sbrocco
509	10:00 am-11:00 am	Getaway in a Glass: Wines of the Mediterranean	Mark Oldman
510	10:00 am-11:00 am	Wild Things: Exploring Ferments in Beer	Garrett Oliver
511	10:00 am-11:00 am	Sponsor Programming: To Be Announced	To Be Announced