




# live auction

 @CityHarvestNYC

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Auctioneer Billy Harris

**CITY** 35 **d**  
YEARS  
**HARVEST**

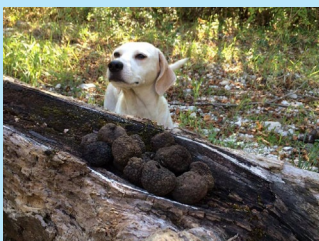
# live auction

1

## WINE TASTING AND TRUFFLE HUNT IN FRANCE & ITALY

**Grab your passport and 3 friends**, and get ready for a specially curated **Dom Pérignon experience in France**. Be whisked away by a private chauffeur to the heart of Champagne to discover the **Abbey of Hautvillers**, where Dom Pierre Pérignon worked as a cellar master in the late 1600s. Enjoy a **Dom Pérignon paired lunch** in the exclusive **Trianon former-residence**, hosted by an expert, and a tasting in the private cloisters of the Abbey.

Relax and stay at a five-star **Relais & Chateaux** that includes another epic meal celebrating the region of Champagne. The next day, your private chauffeur will drive you to **Paris** and the experience will conclude with a **private tasting** in a hidden, by-invitation-only **Moët Hennessy Boutique**. Next up, visit Italy's Umbria region for a **traditional truffle hunt** in the forest, followed by a lavish, truffle-themed lunch hosted by **Urbani Truffles USA**.



# live auction

## 2

### IRON CHEF DINNER PARTY

The legendary Food Network's **Iron Chef** Kitchen Stadium will find its new home at **The Lambs Club** with Iron Chefs **Geoffrey Zakarian** and **Alex Guarnaschelli**.

**Invite 7 friends** to join you for cocktails and a multi-course dinner by these acclaimed chefs. Chefs Zakarian and Guarnaschelli will present your **epic dinner Iron Chef-style** with the famed secret ingredient revealed that evening.



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# live auction

## 3

### SAVORY AND SWEET EXTRAVAGANZA

**Invite 9 of your friends** to join you **in your home** for a luxurious dinner inspired by the flavors of Alsace and Vienna, as you're wined and dined by esteemed Michelin-starred chefs, **Gabriel Kreuther** and **Markus Glocker**.

Cap the night off with a one-of-a-kind, bespoke cake made to the winner's specifications by celebrity pastry chef, **Ron Ben-Israel** and the finest chocolates from celebrated pastry chef, **Marc Aumont** of Kreuther Handcrafted Chocolates.



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4

## AGED TO PERFECTION – AN EVENING WITH THE KING AND QUEEN OF RED MEAT

**You and 7 friends** will be treated to an exceptional evening hosted by executive chef and owner of the **Beatrice Inn, Angie Mar**, winner of *Food & Wine's* Best New Chef 2017, and America's most famous butcher and meat purveyor, **Pat LaFrieda**.

Savor the world's finest dry-aged steaks and beef, courtesy of Pat LaFrieda, with all of their delicious accoutrements in this one-of-a-kind culinary experience.



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5

## **CAYMAN COOKOUT AND STINGRAY SWIMMING WITH ERIC RIPERT**

Spend an idyllic **weekend for 2 in the Caribbean**, enjoying world-class food and refreshing drinks on the sandy beaches at the luxurious **Ritz-Carlton**, Grand Cayman. **Your two tickets to the 2019 Cayman Cookout Weekend**, January 17–21, **hosted by chef Eric Ripert**, will give you access to **exclusive culinary experiences and top wine experts**.

Chef Ripert will also take you on a **private excursion to stingray city** where you'll swim with these magical sea creatures!



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# Silent Auction

MINIMUM BID: \$1,500  
BID INCREMENTS: \$250  
\$250 helps feed over  
340 families for a day.

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# Silent Auction

1

## SEAFOOD SPECTACULAR WITH RESTAURATEUR MICHAEL CHERNOW

**Michael Chernow**, founder of **Seamore's**, one of NYC's hottest seafood spots, **will host you and 7 guests** at his sleek new location at the mouth of Brookfield Place in Battery Park for **dinner and wine pairings**. Begin the night with a class on how to make Seamore's famed tuna poke followed by an unforgettable dinner **featuring raw bar towers, tuna poke, and a roll-up-your-sleeves, Hamptons-style clam and lobster boil**, topped off with some of the restaurant's **decadent signature desserts!**

BUY IT NOW: \$10,000

2

## TRUFFLES PER TUTTI WITH MICHAEL WHITE

Enjoy a luxurious, **4-course truffle dinner with wine pairings** at **chef Michael White's** Michelin-starred **Ai Fiori**, serving cuisine from the Italian and French Mediterranean regions. **Invite 7 of your friends** to savor world-class truffles provided by Sabatino Tartufi Truffles, the internationally-acclaimed producers of authentic Italian truffles since 1911.

BUY IT NOW: \$15,000

3

## FEAST WITH FAMED CHEF IVY STARK

Acclaimed **chef Ivy Stark** of notable hot spots such as Dos Caminos, El Toro Blanco and now 1 Hotel Brooklyn Bridge, **will host you and 9 of your guests** for an exclusive dinner at The Osprey to enjoy the **Chef's Tasting Menu with wine pairings!**

BUY IT NOW: \$10,000



# Silent Auction

4

## IMMERSE YOURSELF IN INDIA WITH DINNER AT INDIAN ACCENT HOSTED BY CHEF CHETAN SHETTY

Invite **3 friends** and experience renowned Indian chef **Manish Mehrotra's** innovative approach to Indian cuisine with a **9-course chef's tasting menu** at his restaurant, **Indian Accent**. **Chetan Shetty**, Chef de Cuisine, will be your host for this memorable evening, and will take you into the kitchen for a **private, behind-the-scenes sneak peek** at all the action.

BUY IT NOW: \$10,000

5

## LE COQ RICO, OUI OUI! HOSTED BY CHEF GUILLAUME GINTHER

Savor every bite of the Grand Bird Tasting Feast with **you and 5 guests** at **Le Coq Rico New York**, hailed with 2 stars by the *New York Times* and known for its dedication to all-things poultry. **Hosted by Executive Chef Guillaume Ginther**, you will be guided by Le Coq Rico's celebrated team of poultry sommeliers who will help you select the best choices for your palates, **all complemented by special wine pairings**.

BUY IT NOW: \$10,000

6

## DINE À LA FRANÇAISE AT D'ARTAGNAN

Take a peek behind-the-scenes with a **private tour at D'Artagnan**, a top purveyor of the finest meats and luxury food delicacies. **You and 7 friends** will enjoy a delectable lunch with **Ariane Daguin**, CEO and owner of D'Artagnan. Daguin, who was recognized with France's highest civil merit, the French Legion d'Honneur in 2006, and named one of the "Most Creative People in Business" by *Fast Company*, will lead an interactive cooking demonstration with D'Artagnan's Chef at Large, **Christophe Gondeau**.

BUY IT NOW: \$10,000

# Silent Auction

7

## FEAST WITH FRIENDS AND CELEBRITY CHEF DAN CHURCHILL

Australian celebrity **chef Dan Churchill** will host a **fresh cooking workshop for 10** at his vibrant new NYC restaurant, **Charley St.** You and your guests will hang with the chef while creating delicious, seasonal dishes. Working with your fellow guests, you'll learn how to create a Charley St-inspired dish and a 30-minute dinner to enjoy after the workshop. You will all get to go home with your very own bottle of Dan Churchill's **cold-pressed artisanal extra virgin olive oil.** One added feel-good benefit? Every bottle of Dan Churchill's signature olive oil benefits City Harvest!

BUY IT NOW: \$10,000

8

## WINE AND DINE WITH SOME OF BROOKLYN'S BEST, JOE CAMPANALE AND CHEF ERIN SHAMBURA

Fausto's Wine Director and Co-Owner, **Joe Campanale**, and chef and Co-Owner, **Erin Shambura**, will treat you to a customized **dinner for 4 with wine pairings**, followed by a tour of the restaurant's kitchen.

Each guest will remember the night by bringing home **3 bottles of Joe's personal wine label, ANNONA – Montepulicano d'Abruzzo, Aglianico and Cerasuolo d'Abruzzo!**

BUY IT NOW: \$10,000

9

## SHUCK LIKE A PRO WITH OYSTERS XO!

Calling all oyster aficionados and mollusk mavens—this unique and enticing event is for you! Guided by 2 oyster experts from Oysters XO, **you and 9 guests** will enjoy an **oyster shucking class at a location of your choice**, sampling both east and west coast oysters.

BUY IT NOW: \$10,000

# Silent Auction

10

## DINE AT NYC'S LEGENDARY SPEAKEASY HOSTED BY CHEF SYLVAIN DELPIQUE

Enjoy a custom menu prepared by **chef Sylvain Delpique** of the **'21' Club** in the iconic restaurant's renowned Bar Room for **10 guests**. Your dinner will include a special visit from chef Delpique with a **private tour** of the 21 Club's infamous **Prohibition-era wine cellar**.

BUY IT NOW: \$10,000

11

## THAT'S AMORE! WITH CHEFS ANGIE RITO & SCOTT TACINELLI

**Snag a seat with 3 of your friends at Don Angie**, one of the hottest new openings in NYC with 2 stars from the *New York Times*, created by the husband-and-wife team behind Quality Italian. Known for pushing the boundaries of Italian-American cooking, you'll enjoy a **4-course, family-style dinner with wine pairings**, hosted by none other than **chef Angie Rito** and **chef Scott Tacinelli** themselves.

BUY IT NOW: \$10,000

12

## NIGHT OUT IN GOTHAM WITH CHEF ALFRED PORTALE

Legendary **chef Alfred Portale**, one of the first greenmarket chefs in all of NYC and winner of 3 James Beard Awards including Best Chef NY, Outstanding Restaurant, and Outstanding Chef of the Year, will host and prepare a special **5-course tasting menu for you and 9 guests** at the critically acclaimed **Gotham Bar & Grill**. Enjoy **wine pairings selected by wine director, Josh Lit**.

BUY IT NOW: \$15,000

# Silent Auction

## 13

### LUXURY STAYCATION AT PER SE AND THE MANDARIN ORIENTAL

Experience **Michelin-starred dining** at its finest for **2** at **chef Thomas Keller's** award-winning restaurant, **Per Se**. Enjoy a flight of canapés, the **Chef's Tasting menu**, and tailored wine pairings. You will leave with a special gift from the restaurant that will include cookbooks signed by chef Thomas Keller. Ready for more? Stay at the 5-star, luxury **Mandarin Oriental for 2 nights** and enjoy a signature Mediterranean Ritual Treatment for one and an Oriental Qi Spa Therapy for one at their **world-class luxury spa**.

BUY IT NOW: \$10,000

## 14

### HOW TO BAKE WITH FRANÇOIS PAYARD

Learn from one of the top pastry chefs in the world in your very own home. Globally known **pastry chef, François Payard**, recipient of both the James Beard Foundation and *Bon Appétit's* Pastry Chef of the Year, will hold a **private class for you and 11 of your friends** to master the art of baking. Chef Payard's team will bring you all the pastry equipment and materials you'll need and all you'll need to do is roll up your sleeves!

BUY IT NOW: \$10,000

## 15

### COMMISSION YOUR VERY OWN PATTI GRABEL PRINT

Artist **Patti Grabel** uses her life story and passion for cooking and entertaining to inform her artistic practice. Her current series explores imagery that reveals personal and universal narratives of nourishment and creative expression. Patti will create a **custom-sized print of *Play Time (2018)*** (up to 26.75" x 80"), a vibrant piece of painted wooden spoons from her "Causing a Stir" series, just for you!

BUY IT NOW: \$10,000

## AUCTION RULES & REGULATIONS

All auction items purchased must be paid in full and picked up by purchaser within fifteen (15) days of the end of the event. If the winning bidder has not made payment within fifteen (15) days, City Harvest reserves the right to offer the lot to the next highest bidder. Purchasers may pay by cash in U.S. dollars, check, stock transfer, American Express, MasterCard, or Visa credit cards. All items have been donated to the auction and are sold by the auction.

All sales are final and refunds and exchanges are not available. All packages are sold "as is." Please read lot descriptions carefully. Lot components may be retrieved separately, unless stated otherwise. All bids are binding. The highest bidder will be the purchaser. In the event of a dispute during the live auction between two or more bidders, the auctioneer will reopen the bidding among the disputing bidders only. The auctioneer's decision shall be final. The auctioneer reserves the right to reject bids not proportionate with the value(s) of auction lot(s). Any additions made on stage are subject to availability. For silent auction items, bids must be increased by noted increments on bid sheets. For live auction items, bids will be increased in increments at the discretion of the auctioneer. For the Buy It Now option – bidders must place their name on the Buy It Now line to qualify. If a bidder exceeds the amount for Buy It Now or does not opt to Buy It Now, that option is void. Unless otherwise stated, purchaser has one year to redeem/use auction items. Because of the possibility of changes in business operations, please contact the donor to redeem your purchase as soon as possible. We strongly recommend that you book your travel packages within ninety (90) days of purchase to reserve the dates you prefer. Most hotel accommodations and air travel are subject to space availability. Blackout dates may apply. Arrangement for packages offering services such as cooking lessons, dinners at homes and parties, are the responsibility of the purchaser. These packages are subject to a mutually agreeable date and time between donor(s) and purchaser. Purchaser should contact donor(s) as soon as possible after the auction to make necessary arrangements. Unless otherwise stated, items do not include taxes or gratuities and dinners and catered events do not include beverages. Values set for auction items are estimated by donor(s) only and are not warranted by City Harvest for tax purposes or general value. Please consult your tax advisor for specific, applicable IRS regulations. City Harvest is not responsible for the correct description or authenticity of any lot, makes no warranties, assumptions of liability, or representations of any kind with respect to any items, trips or services described or sold at the auction. City Harvest is not responsible or liable for any personal injury or property damage that may result from an auction item. Once a package has been sold, sole contact is between the purchaser and donor(s).

