

CELEBRATING

30 YEARS OF EXCELLENCE



RENDEZVOUS FROM SEPTEMBER 10[™] TO 14[™] for a very special culinary anniversary.

Unforgettable dinners, surprise guests and exciting new master classes are in the mix to fête the École Ritz Escoffier's 30th birthday.

Modern gastronomy was born in the kitchens of the Ritz Paris. There, the Chef of kings and king of Chefs, Auguste Escoffier, developed a culinary vocabulary that to this day remains a reference for aspiring Chefs and, for the past 30 years, has distinguished the school that bears his name. Enlightened amateurs from all over the world come here too, in search of a uniquely French *savoir-faire* that knows no equal, anywhere.

30 years are worth celebrating! From every corner of France and Paris, from Pierre Sang Boyer, the young prodigy of the Rue d'Oberkampf, to pastry master Christophe Michalak, among many other surprise guests, a constellation of renowned Chefs will be granted *carte blanche* to revisit Escoffier's classics. In the kitchens of the Ritz Paris, things are about to really heat up.

MASTER CLASSES: Pierre Sang Boyer, Akrame Benallal, Nicolas Sale, Patrick Jeffroy. Every evening from 7pm to 11pm, these exceptional Chefs will conduct master classes at the École Ritz Escoffier. On the menu: dishes that have been cleverly, deliciously revisited just to celebrate 30 − followed by dinner in the kitchen and, of course, Champagne! From September 10th to 14th, €290 per person.

THE ICING ON THE CAKE: in the afternoon, from 2pm to 5pm, the *crème de la crème* of pastry Chefs – Christophe Michalak, Arnaud Larher, Quentin Bailly, the 2013 Champion of the World Pastry Cup, and François Perret – will lead classes and let their imaginations run wild in homage to Escoffier's sweet creations. On Wednesday, a children's class offers youngsters a chance to decorate a birthday cake with Anaïs Olmer, the inspired founder of Chez Bogato. *From September 10th to 14th, 1906 per person.*

FREE ADMISSION: every morning from 9am to noon, the school's Chefs will offer culinary and pastry workshops to anyone wishing to learn the secrets behind the recipes that are the Ritz Paris's claim to fame and which have sealed the reputation of the school that, day after day, perpetuates the genius of Auguste Escoffier, passing along his unrivaled expertise to a new generation. From September 10th to 14th. Free, by reservation only.

PRESS CONTACT

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