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eat

cook

entertain

2011 GreenGov Symposium

Post-Conference Event

"Eat Local" Chef's Demonstration Lunch

Wednesday, November 2, 2011

1:15 pm – 3:00 pm

Open Kitchen

$45/person Inclusive of Tax & Service

GreenGov attendees can sign up online at www.GreenGov2011.org or at the Information Booth on site.

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Buses depart from the Washington Hilton Hotel at 12:30 pm on Wednesday, November 2, 2011.

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Open Kitchen Executive Chef Kenneth Hughes will prepare a three-course lunch featuring seasonally available ingredients that are grown, raised, and/or produced in the Chesapeake Bay watershed region.

Menu

Fresh Seasonal Red Beet Carpaccio with Arugula, Toasted Almond and Firefly Farms, MD Goat Cheese Salad (Vegetarian, Gluten Free)

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Smart Chicken® and VA Logan's Chorizo White Virginia Grits with Lemon Butter and Red Pepper Sauce, Basil Puree (Gluten Free)

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Grilled Honey Pumpkin with Lemon Cream Tartlette (Vegetarian)

Chef Ken will discuss the sourcing of ingredients, demonstrate and provide insights into cooking techniques that would bring out the flavors and freshness of the ingredients, as well as share his philosophy and experience of the farm-to-table movement.

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openkitchen-dcmetro.com // 7115 Leesburg Pike #107, Falls Church, VA 22043 // (703) 942-8148
info@openkitchen-dcmetro.com // Follow us on @OpenKitchenLLC!

Open Kitchen is a certified Green Restaurant by Virginia Green.

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Open Kitchen's Recipe for Green

Since our inception, Open Kitchen has been certified by **Virginia Green**, the statewide program that works to reduce the environmental impacts of Virginia's Tourism Industry, as a Green Restaurant. This certification requires that we meet certain standards in categories such as energy efficiency, waste reduction/recycling, sustainable food, and chemical/pollution prevention, just to name a few. We are also required to be Styrofoam free and conduct an annual environmental employee education program. In May 2010, we joined with **Cork Re-Harvest** to recycle all the natural corks from our wine bottles. Join us in our commitment to honor the Earth!

Culinary Team Building: Learning to Cook and Green Your Kitchen

For your next team or client gathering, Open Kitchen has the ingredients to create an atmosphere of camaraderie, friendship and fun amongst all participants while improving the communication and cooperation between them.

The essential elements of effective working relationships are transferred into our kitchen as team members are called upon to use creativity, communication skills, collaboration, commitment, goal orientation and leadership. Guided by our professional chefs, team members work together to prepare a gourmet meal in restaurant kitchen setting, and then "break bread" while enjoying their meal together.

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- Our Open Kitchen Bistro would be your private culinary space – fully equipped with state-of-the-arts kitchen equipment, staffed with professional and approachable chefs and kitchen assistants, outfitted with audio/visual equipment, and able to service a wide selection of wines and beers.
- Under the guidance of our chefs, the teams work together to create a feast from fresh and locally sourced ingredients. Our staffing allows for a high degree of personal attention to promote good cooking techniques and how to be green in your kitchen.

About Open Kitchen

Open Kitchen is a unique culinary concept: a certified green full-service restaurant, private culinary events, personalized catering services, and cooking classes all under one roof. Whether you are a guest at our restaurant, a student in our cooking class, or a host of our privately catered event, Open Kitchen is dedicated to providing you with excellent service and quality resources to make your culinary journey a memorable and successful one.

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