



Monterey Bay Aquarium Cooking For Solutions



Sustainable Foods Institute

Thursday-Friday, May 15-16, 2014

Speakers, Media and Celebrity Chefs

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Welcome to our 13th Cooking for Solutions celebration and the ninth Sustainable Foods Institute. Thank you for joining us for the next two days, as we explore ways to transform food systems and support healthy soils and healthy oceans.

The Aquarium celebrates its 30th anniversary this year, and the 15th anniversary of our Seafood Watch program. We have, from the beginning, dedicated ourselves to inspiring conservation of the oceans, and supporting action to make a difference. Through our science-based programs, and through events like this that delve deeply into important environmental issues, we're seeking a path toward more positive relationships with the ecosystems on which our lives depend.

The public events at Cooking for Solutions support our Seafood Watch program, which plays a key role in shifting the market in ways that favor ocean-friendly seafood. Since 1999, we've built the most respected source of seafood information for consumers, chefs and major buyers to use in guiding their purchasing decisions. Today, more than 100,000 business locations across North America rely on Seafood Watch science to inform their purchasing decisions. Working with chefs, major buyers and NGO partners in North America and abroad, we're doing all we can to advance the sustainable seafood movement.

We've seen tremendous progress in recent years. Sustainable seafood sourcing is the norm rather than the exception among leading retailers. Together, we are turning the tide. Still, there's more to be done to protect the oceans that support all life on our planet.

With your help—as members of the media, chefs, restaurateurs, winemakers and purveyors—we are making a difference. Thank you for joining us!



Julie Packard
Executive Director

Program at-a-Glance

Speakers, Media and Celebrity Chefs

Thursday, May 15 • Monterey Plaza Hotel

From 7:00 a.m.	Shuttles begin from Portola Hotel to the Monterey Plaza Hotel
7:00-8:00 a.m.	Registration & Continental Breakfast
8:00-8:15 a.m.	Welcome by Julie Packard, Executive Director, Monterey Bay Aquarium
8:15-9:00 a.m.	A Conversation with McKenzie Funk
9:00-10:00 a.m.	Panel 1–Reinventing Food: Can Technology Solve Our Environmental Problems?
10:00-10:30 a.m.	Break
10:30-11:00 a.m.	Keynote 1–Eric Schwaab, “Is Well-Managed Good Enough?”
11:00 a.m.-12:00 p.m.	Panel 2–Four Fish Stories: Models for Seafood Traceability on a Local, Regional, National and Global Scale
12:00-1:15 p.m.	Lunch
1:15-2:15 p.m.	Panel 3–Farming: The Next Generation
2:15-2:45 p.m.	Keynote 2–Arlene Birt, “Information Design: Making Science Digestible for Consumers”
2:45-3:15 p.m.	Break
3:15-4:15 p.m.	Panel 4–Major Buyers as Changemakers: Accountability and Traceability in the Market
4:15-5:15 p.m.	Panel 5–Rooftop Farms to Supermarket Shelves: The Future of Urban Agriculture
5:15-6:30 p.m.	Free time for one-on-one interviews (shuttles to and from Portola Hotel)
6:30-7:30 p.m.	Sustainable Seafood Awards Ceremony: Monterey Bay Aquarium
7:30-9:30 p.m.	Meet the Chefs Reception: Monterey Bay Aquarium
9:30 p.m.	Return transportation to the Monterey Plaza and Portola hotels

Friday, May 16 • Monterey Plaza Hotel

At 7:30 a.m.	Shuttles depart Monterey Plaza and Portola hotels for Earthbound Farm
8:00-9:00 a.m.	Organic breakfast at Earthbound Farm
9:00-10:00 a.m.	A Conversation with Urvashi Rangan, James Lugg and Todd Kodet
10:00-10:30 a.m.	Return transportation to the Monterey Plaza Hotel
10:30-11:30 a.m.	Panel 6–The New American Plate
11:30-11:50 a.m.	Closing the Circle of Sustainability–A talk and taste with WholeVine Products
11:50 a.m.-1:00 p.m.	Panel 7–Human Behavior in the Market
1:00-2:00 p.m.	Lunch
2:00-3:15 p.m.	Panel 8–Aquaculture: Setting the Table for Change
3:15-3:30 p.m.	Break
3:30-4:00 p.m.	Keynote 3–Janet Ranganathan, “Creating a Sustainable Food Future”
4:00-5:00 p.m.	Panel 9–Treading Sustainably: Food Security, Land Use and the Future of Agriculture
5:00-7:30 p.m.	Free time (shuttles to and from Portola Hotel)
7:30-10:30 p.m.	Cooking for Solutions Gala: Monterey Bay Aquarium
From 9:30 p.m.	Return transportation to the Monterey Plaza and Portola hotels

Institute Day I – Full Agenda

Speakers, Media and Celebrity Chefs

Thursday, May 15 • Monterey Plaza Hotel

- 7:00 a.m.** Shuttle available from the Portola Hotel to the Monterey Plaza Hotel
- 7:00-8:00 a.m.** Registration & Continental Breakfast hosted by Clover Stornetta Farms
- 8:00-8:15 a.m.** Welcome by Julie Packard, Executive Director, Monterey Bay Aquarium
- 8:15-9:00 a.m.** A Conversation with **McKenzie Funk** and **Kate Sheppard**, *Huffington Post*.

McKenzie Funk's reporting has taken him across the United States and to dozens of countries on six continents. A National Magazine Award finalist and former Knight-Wallace Fellow, he won the Oakes Prize for Environmental Journalism for coverage of the melting Arctic. He and Kate Sheppard will talk about how investors in water and food systems are poised to capitalize on climate change—and the potential consequences.

9:00-10:00 a.m. **Panel 1—Reinventing Food: Can Technology Solve Our Environmental Problems?**

Does technology interfere with nature's systems, or is it integral and necessary to our food system? We'll look at efforts to use technology to redesign food production systems to help solve environmental and health problems. And we'll explore innovative new ways that food, agriculture and technology are coming together, and what these advances mean for the future of food.

Moderated by **Marc Gunther**, *Guardian Sustainable Business*

Ethan Brown is Chief Executive Officer and co-founder of Beyond Meat, a company focused on perfectly replacing animal protein with plant protein.

Isha Datar is the Director of New Harvest, a non-profit organization advancing alternatives to conventionally produced meat.

Jonathan Wolfson is Chief Executive Officer and co-founder of Solazyme, a company that has pioneered an industrial biotechnology platform that harnesses the prolific oil-producing ability of microalgae to produce renewable oils for fuel, food, chemical and pharmaceutical markets.

Jorge Heraud is the CEO and co-founder of Blue River Technology Inc., a startup applying computer vision and robotics to revolutionize agriculture. By precisely identifying every plant in a field, Blue River robots can diagnose and prescribe appropriate actions in real-time to maximize plant output.

- 10:00-10:30 a.m.** Break

Institute Day I, continued

Speakers, Media and Celebrity Chefs

Thursday, May 15 • Monterey Plaza Hotel

10:30-11:00 a.m. Keynote 1—Eric Schwaab, “Is Well-Managed Good Enough?”

Eric Schwaab is Senior Vice President and Chief Conservation Officer at National Aquarium and provides strategic vision and leadership for the aquarium's Conservation and Science Division. He most recently served as Acting Assistant Secretary for Conservation and Management for the U.S. Department of Commerce, National Oceanic and Atmospheric Administration (NOAA).

11:00 a.m.-12:00 p.m. Panel 2—Four Fish Stories: Models for Seafood Traceability on a Local, Regional, National and Global Scale

Commercial fishing operates on scales from micro-local to global, making traceability a challenge. The panel will evaluate approaches to traceability on multiple scales, and how these paradigms fit into the consumer market. Each panelist represents an organization that is reshaping commercial fishing in more sustainable directions: locally, regionally, nationally and globally.

Moderated by **Lindsay Abrams**, Salon.com

Alan Lovewell is Chief Executive Officer and co-founder of Local Catch, a Community Supported Fishery (CSF) that connects local fishermen with local consumers with weekly deliveries of sustainable seafood.

Tj Tate is Director of Sustainability at Gulf Wild. As recent Executive Director of the Gulf of Mexico Reef Fish Shareholders Alliance, she worked closely with diverse groups of fishermen, communities, environmental groups and decision-makers to define and implement the Alliance's priorities and goals, and strengthen the reef fish industry to achieve sustainability and accountability.

Michael Bell is Director of the California Coastal and Marine Program at The Nature Conservancy where he directs a multidisciplinary team to create innovative solutions to coastal and ocean resource management problems. Before this current role, Michael led a partnership effort to transform the recently collapsed groundfish fishery off California's Central Coast to economic and environmental sustainability.

Susan Jackson is President of the International Seafood Sustainability Foundation, a global partnership among scientists, tuna processors and environmental non-profits to undertake science-based initiatives for the long-term conservation and sustainable use of tuna stocks, reducing bycatch and promoting a healthy marine ecosystem.

12:00-1:15 p.m. Lunch prepared by Monterey Plaza Hotel & Spa Executive Chef James Waller, a Seafood Watch partner and Cooking for Solutions local host chef

Institute Day I, continued

Speakers, Media and Celebrity Chefs

Thursday, May 15 • Monterey Plaza Hotel

1:15-2:15 p.m. Panel 3—Farming: The Next Generation

A 2011 survey from the National Young Farmers Coalition showed that the biggest factors that keep young people out of farming or ranching are lack of access to land and capital. The survey also indicated that young people are concerned about the environment and interested in small-scale, sustainable operations. How do we support a new generation with the desire and drive to start their own sustainable farms?

Moderated by **Luke Runyon**, Harvest Public Media

Nikiko Masumoto is a farmer, performance artist and writer. Born in the Central Valley of California, Nikiko spent her childhood slurping over-ripe peaches on the Masumoto Family Farm. Her first book *The Perfect Peach* (co-authored with David Mas and Marcy Masumoto) was chosen by *USA Today* as a Top 10 cookbook for the summer and Oprah's Top 5 cookbooks.

Rebecca Thistlethwaite is the author of *Farms With A Future: Creating & Growing a Sustainable Farm Business* and has spent the last 17 years in all facets of sustainable agriculture and the food chain: as a farmworker, food retailer, agricultural researcher, educator, business owner, non-profit manager and consultant to farms of all sizes.

Leah Penniman is a farmer, educator and food justice activist from Soul Fire Farm in Grafton, N.Y. She is committed to dismantling the oppressive structures that misguide our food system, reconnecting marginalized communities to land, and upholding our responsibility to steward the land that nourishes us.

Scott Sibbel grew up on his family's farm in Carroll, Iowa. Today Scott and his family run a diversified livestock operation and continue a legacy of sustainable farming practices with grassy waterways, terraces, contour farming and minimum tillage in raising corn, soybeans, oats and alfalfa.

2:15-2:45 p.m. Keynote 2—Arlene Birt, "Information Design: Making Science Digestible for Consumers"

Arlene Birt is a visual storyteller, information designer and public artist who is fascinated by how we are endlessly tied to the world through the things we consume. Her work makes "background stories" visible in order to help individuals connect emotionally to the specific social and ecological-sustainability impacts of our everyday actions.

2:45-3:15 p.m. Break hosted by Earthbound Farm

Institute Day I, continued

Speakers, Media and Celebrity Chefs

Thursday, May 15 • Monterey Plaza Hotel

3:15-4:15 p.m. Panel 4—Major Buyers as Changemakers: Accountability and Traceability in the Market

What role do major buyers play in shifting food systems toward sustainability? With new technology that improves traceability of many food products, big companies are responding to consumer demand for more information—and they have the buying power to shift the market. How do major buyers remain accountable to issues like health and safety, environmental sustainability and traceability, and how do these efforts affect the bottom line?

Moderated by **Sarah Nassauer**, *Wall Street Journal*

Sabine Ritter is Executive Vice President of Consumer Goods Forum, a global industry network that brings together the CEOs and senior management of over 650 retailers, manufacturers, service providers and other stakeholders across 70 countries.

Brittni Furrow is a Director of Sustainability for Walmart Stores, Inc. She is responsible for the development and delivery of the company's global product sustainability strategy as it relates to sustainable food, agriculture and consumables.

Institute Day I, continued

Speakers, Media and Celebrity Chefs

Thursday, May 15 • Monterey Plaza Hotel

4:15-5:15 p.m. Panel 5—Rooftop Farms to Supermarket Shelves: The Future of Urban Agriculture

Urban agriculture is more than community gardens and backyard chicken coops. Today, large-scale urban agricultural enterprises are gaining the support of city-dwellers and policy leaders nationwide. From innovative urban farming methods to strategies for policy and planning, we'll discuss the ways cities are becoming a valuable part of the agricultural landscape.

Moderated by **Dan Charles**, National Public Radio

Paul Lightfoot is the Chief Executive Officer of BrightFarms, a company that grows local produce, nationwide. By financing, building and managing greenhouse farms at or near supermarkets, BrightFarms eliminates time, distance and costs from the produce supply chain.

Paula Daniels is the founder and fulltime chair of the Los Angeles Food Policy Council, a policy-based collective impact initiative of food system leaders working toward an environmentally sustainable, equitable and regionally based food system. Most recently Paula was Senior Advisor to the Mayor of Los Angeles on Food Policy and Special Projects in Water.

Nevin Cohen, Ph.D. is an Assistant Professor of Environmental Studies at The New School, where he teaches courses in urban food systems, environmental studies, environmental planning and environmental policy analysis, including cross-disciplinary courses that connect the fields of policy, planning and design. Dr. Cohen's research focuses on the development of urban food policy, the use of urban space for food production, and planning for ecologically sound urban food systems.

Becca Self is the Executive Director of FoodChain. Located in a formerly abandoned bread factory in downtown Lexington, Kentucky, FoodChain grows both tilapia and lettuces in a closed-loop system that uses the fish waste to naturally fertilize the plants and the plants to then clean the water for the fish. This product is sold and featured at the neighboring restaurant, Smithtown Seafood.

5:15-6:30 p.m. Free time for one-on one-interviews before Awards Ceremony (shuttles running)

6:30-7:30 p.m. Sustainable Seafood Awards Ceremony: Monterey Bay Aquarium

A formal program to recognize the work of our 2014 Seafood Watch "Educator of the Year," John Ash, and Cooking for Solutions 2014 Chef Ambassadors

7:30-9:30 p.m. Meet the Chefs Reception: Monterey Bay Aquarium

Taste gourmet dishes inspired by Cindy Pawlcyn and prepared by Aramark chefs, Jeff Rogers and the Monterey Bay Aquarium Culinary Team, illustrating their commitment to using sustainable and organic ingredients. Sample sustainable premium wines while suppliers and experts talk about issues surrounding all aspects of food production. Meet suppliers, celebrity chefs and local host chefs and learn about critical issues facing the food production system as sustainable practices move to supply a growing market here and overseas.

9:30 p.m. Return transportation available to Monterey Plaza and Portola Hotels

Institute Day 2

Speakers, Media and Celebrity Chefs

Friday, May 16 • Monterey Plaza Hotel

7:30 a.m. Shuttles depart Monterey Plaza and Portola hotels for Earthbound Farm

8:00-9:00 a.m. Organic buffet breakfast hosted by Earthbound Farm

9:00-10:00 a.m. A Conversation with **Urvashi Rangan**, Consumers Union, **James Lugg**, consultant to Fresh Express, and **Todd Kodet**, Earthbound Farm, facilitated by **Russ Parsons**, *Los Angeles Times*.

In the 20th century, agriculture has relied increasingly on chemical and biological inputs - including fertilizers, pesticides, herbicides and antibiotics - to boost yield and feed a growing population. Today, there's growing awareness that the benefits often come at a cost to environmental and human health. Our panel will examine the appropriate role of farm chemicals, and new approaches being taken on the farm to maximize the gain in production while minimizing the costs.

Urvashi Rangan, Ph.D. leads and directs the Consumer Safety and Sustainability Group for *Consumer Reports*. She is responsible for managing risk analysis, policy assessments, label evaluations and consumer advice for tests, reports and related advocacy work.

Jim Lugg was Executive Vice President responsible for Food Safety and Quality at Fresh Express until he retired in January 2009. He now serves as a consultant to Fresh Express/Chiquita Brands International, Inc. and on several university advisory groups.

Todd Kodet is Senior Vice President, Farm Supply, at Earthbound Farm. He brings over 35 years' experience to his role managing Earthbound Farm's organic land base, planting schedules, farming and harvesting. His role includes managing the farming contracts and relationships between both partner and independent growers.

10:00-10:30 a.m. Return transportation to the Monterey Plaza Hotel

10:30-11:30 a.m. **Panel 6--The New American Plate**

What will the American plate look like in the future? Will we eat "flying prawns" or cricket bread? Will we all be vegan? We'll talk about the globalization of the American plate, the ways that Americans are stretching their palates and looking for new ways to eat, and how changes in the ways Americans view food can have significant and positive impacts on the environment.

Moderated by **Francis Lam**, food writer, editor, TV personality

Hugh Acheson is the author of the James Beard Award-winning cookbook *A New Turn in the South: Southern Flavors Reinvented for Your Kitchen* and chef/partner of the Athens, Georgia, restaurants Five & Ten and The National, and the Atlanta restaurant Empire State South. He competed in Bravo's "Top Chef Masters," season three and starred as a judge on "Top Chef" in seasons 9, 10 and 11.

Andrew F. Smith has taught food controversies, food history, and food writing courses at the New School University in New York since 1996. He is the author or editor of 26 books, including *Eating History: Thirty Turning Points in the Making of American Cuisine* and *American Tuna: The Rise and Fall of an Improbable Food*. He is currently writing a three-volume encyclopedia on food's relationship with the environment, the economy and health.

Institute Day 2, continued

Speakers, Media and Celebrity Chefs

Friday, May 16 • Monterey Plaza Hotel

11:30-11:50 a.m. **Closing the Circle of Sustainability—a talk and taste presented by Paul Novak of WholeVine Products**

WholeVine is helping the fine wine industry reduce its environmental footprint by generating new uses for vineyard byproducts like grapeseeds and grape skins. Learn more as you sample some of the tasty foods made using vineyard materials that were once cast off and used for compost.

Paul Novak is General Manager of WholeVine Products. His consultancy NOVAK & Associates has worked with several top wine brands. He is a founding board member of the Russian River Valley Wine Growers Association, and has been a strategic beacon for other wine industry associations such as the Monterey County Vintners & Growers, the Sonoma Vintners Association, and the Sonoma County Grape Commission.

11:50 a.m.-1:00 p.m. **Panel 7—Human Behavior in the Market**

The right message, coming from the right person, at the right time, has the power to shift markets and change consumer behavior. But the formula for change isn't necessarily a simple equation. We'll meet individuals who have successfully moved market behavior in a sustainable direction - through grassroots activism, viral marketing and business savvy.

Moderated by **Natasha Loder**, *The Economist*

Peter Knights has served as Executive Director of WildAid since its founding in 2000. He was formerly a program director working on illegal wildlife trade with Global Survival Network and a senior investigator for the Environmental Investigation Agency. The campaign Peter started to end shark finning is attributed with helping to reduce demand for fins by 50 to 70 percent in China in 2012 and helping to secure bans in a number of U.S. states.

Anna Blythe Lappé is an author and educator, known for her work as an expert on food systems and as a sustainable food advocate. She is a founding principal of the Small Planet Institute and the Small Planet Fund. She is currently directing the Real Food Media Project, which uses creative movies, an online movie contest, web-based action center and grassroots events to grow the movement for sustainable food and farming.

Chris Arnold is Communications Director at Chipotle Mexican Grill where he oversees a variety of external communications, including media relations, government relations and public affairs, and philanthropic programs for the national burrito restaurant. Chris also serves as Secretary of the Chipotle Cultivate Foundation, where he provides strategic oversight for the foundation and serves as liaison between the philanthropic community and the foundation board of directors.

1:00-2:00 p.m. Lunch hosted by Clover Stornetta Farms and prepared by Monterey Plaza Hotel & Spa Executive Chef James Waller, a Seafood Watch partner and Cooking for Solutions local host chef

Institute Day 2, continued

Speakers, Media and Celebrity Chefs

Friday, May 16 • Monterey Plaza Hotel

2:00-3:15 p.m. **Panel 8—Aquaculture: Setting the Table for Change**

Consumer perception about aquaculture is that all farmed fish is created equal—and it's all bad. Because public misconceptions abound, and because aquaculture makes up a growing percentage of all the seafood in the marketplace, we'll explore how aquaculture operations are changing the face of market demand, learn about new standards for sustainability and discover how aquaculture is communicating as it evolves.

Moderated by **Paul Greenberg**, journalist and author of *Four Fish*

Michael Tlusty, Ph.D. is the Director of Ocean Sustainability Science at the New England Aquarium and on the Research Faculty at the University of Massachusetts, Boston. His work at the aquarium is focused on developing sustainable aquaculture, and determining the proper balance between aquaculture and wild fisheries, as well as the role of seafood in the larger issue of protein consumption.

Daniel Lee is the Coordinator for the Global Aquaculture Alliance's BAP (Best Aquaculture Practices) program and also a Research Associate at Bangor University, UK. He spent his early career farming crustaceans, most notably shrimp, for research and commercial projects. He has an international reputation as an aquaculture expert and has assisted in the development of global standards for responsible aquaculture, with special regard to food safety, traceability and environmental and social issues.

Anton Immink is Global Aquaculture Director at Sustainable Fisheries Partnership and has built strong support for improved planning and management of aquaculture sectors around the world. He has 20 years' experience in aquaculture management, spanning commercial, social and environmental projects across Asia and Africa; working for the Food and Agriculture Organization of the UN, the UK Department for International Development and Stirling Aquaculture.

Kenny Belov is co-owner of the restaurant Fish. in Sausalito, California, and founder of TwoxSea, a seafood business that buys directly from fishermen who support healthy fisheries and use only the highest standards of catch methods. An avid fisherman and environmental advocate since age 17, Kenny has brought his tremendous passion to many endeavors, including SalmonAID, a non-profit dedicated to restoring rivers, wild salmon species and the communities that depend on them for survival.

James S. Diana, Ph.D. is a professor of fisheries and aquaculture in the School of Natural Resources and Environment, University of Michigan. He is also director of the Michigan Sea Grant College Program, and a faculty associate in the Center for East and Southeast Asian Studies. He has extensively researched aquaculture, particularly in Southeast Asia, and is a member of the Seafood Watch science advisory board.

3:15-3:30 p.m. Break

Institute Day 2, continued

Speakers, Media and Celebrity Chefs

Friday, May 16 • Monterey Plaza Hotel

3:30-4:00 **Keynote 3—Janet Ranganathan “Creating a Sustainable Food Future”**

Janet Ranganathan is Vice President for Science and Research at World Resources Institute, where she oversees the planning, quality control, and evaluation of WRI’s research and publications. She works closely with the Managing Director to oversee the development of strategy within and across WRI’s four programs: Climate, Energy and Transport; Institutions and Governance; People and Ecosystems; and Markets and Enterprises. Janet is also a member of the World Resources Report project team focusing on Food Futures: Feeding 9 Billion while Sustaining Ecosystems in a Changing Climate.

4:00-5:00 p.m **Panel 9—Treading Sustainably: Food Security, Land Use and the Future of Agriculture**

Building food security for developing nations—and ensuring its future in prosperous countries—means revising models of success that have worked for the developed world in the past. With a growing global population and a changing climate, a combination of new approaches to land use, farming practices, investment models and community engagement may be the way to secure the future of agriculture.

Moderated by **Kim Severson**, *New York Times*

Eric Lambin, Ph.D. divides his time between Stanford University, where he occupies the Ishiyama Professorship at the School of Earth Sciences and Woods Institute for the Environment, and University of Louvain, Belgium, where he is professor at the Earth and Life Institute. He leads a research team that is involved in several international scientific projects on the impact of globalization on agricultural systems and forests in different parts of the world.

Arlin Wasserman is a principal and the founder of Changing Tastes, a consultancy that finds value and opportunity at the intersection of the five major drivers of change in our food system: sustainability, public health, information technology, demographics and the changing role of the culinary professional. He is also a fellow at the Center for Leadership in Global Sustainability at the Virginia Polytechnic University and chair of the Sustainable Business Leadership Council for Menus of Change.

Martin D. Smith, Ph.D. is the Dan and Bunny Gabel Associate Professor of Environmental Economics at Duke University in both the Nicholas School of the Environment and the Department of Economics. He studies the economics of marine resources with a focus on fisheries, marine ecosystems and coastal management.

Paul West is the Chief Collaboration Officer for the Global Landscapes Initiative (GLI) at the University of Minnesota Institute on the Environment, where he works on issues related to increasing global food production while decreasing environmental impacts. Paul conducts research on sustainably managing ecosystems with emphasis on the effects of agriculture.

Institute Day 2, continued

Speakers, Media and Celebrity Chefs

Friday, May 16 • Monterey Plaza Hotel

5:00-7:30 p.m. Free time before Cooking for Solutions Gala (shuttles available)

From 7:15 p.m. Shuttles to the Gala from Monterey Plaza and Portola hotels

7:30-10:30 p.m. Cooking for Solutions Gala: Monterey Bay Aquarium

An extravaganza of sustainable and organic food, seafood and wine! More than 90 restaurants offer tastes of gourmet dishes prepared with sustainable and organic ingredients, and 60 wineries pour sustainably produced and organic wines. Celebrity chefs prepare featured seafood dishes and talk about them at food stations throughout the Aquarium.

From 9:30 p.m. Return transportation to the Monterey Plaza and Portola Hotels

If you are interested in other Cooking for Solutions events on Saturday and Sunday, please visit cookingforsolutions.org. We can offer you tickets at member prices.

The mission of the
Monterey Bay Aquarium
is to inspire conservation
of the oceans.



Monterey Bay Aquarium

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