

## The Art Institute of Washington Hosts "Chefs of Tomorrow" Media Dinner

Students dazzled editors representing some of the food industry's most prominent publications at the 2011 Chefs of Tomorrow™ media dinner held at The International Culinary School at The Art Institute of Washington in Arlington, Va., on November 9 during the International Foodservice Editorial Council (IFEC) Conference.

The elegant, multicourse dinner in the school's public fine-dining restaurant, *Culinaire*, featured innovative use of products from companies represented by Chicago-based Olson Communications, a full-service agency that specializes in delivering innovative marketing-communication strategy to its portfolio of select food-industry clients.



*Sharon Olson (l.), founder and president of Olson Communications, presents the 2011 Chefs of Tomorrow™ plaque to Dr. Suzanne Hink, dean of The Art Institute of Washington.*

Courses for the evening included:

- Hors d'oeuvres of black-bean-tapenade crostini with chorizo, sweet-potato-soup shooters and beer-poached Italian sausage with mango chutney featuring products from Basic American Foods and Johnsonville Sausage
- Main course of filet mignon from Quantum Foods, served with béarnaise over kale with cremini mushrooms and red-pepper coulis
- For dessert, a choice of individual 3-inch cheesecakes from The Cheesecake Factory Bakery: Strawberry Cheesecake with white-chocolate tuile, sliced strawberries and mint sauce; Original Cheesecake with peanut brittle, kiwi and passion-fruit sauce; and Chocolate Cheesecake with raspberry and a coconut macaroon