

Seminar Schedule

2024 FOOD & WINE CLASSIC IN CHARLESTON

FOOD & WINE
CLASSIC
— CHARLESTON —

Friday, September 27

SEM	TIME	TITLE	SPEAKERS	VENUE
101	10:00-11:00am	High Steaks: Recipes of an American Steakhouse	Tyler Florence	Gaillard 1
102	10:00-11:00am	Your Fish Wish Come True: Crispy Catfish Done Right	Nyesha Arrington	Gaillard 2
103	10:00-11:00am	Brock on Burgers: Why the Crustburger Reigns Supreme	Sean Brock	Gaillard 3
104	10:00-11:00am	Breakfast of Champions Southern Style: Biscuits and Bubbles	Anthony Giglio & Carrie Morey	Emeline 1
105	10:00-11:00am	Cellar Stars: Amazing Reds at 5, 10, and 20 Years Old	Ray Isle	Emeline 2
106	10:00-11:00am	Southern Hospitality: Crowd-Pleasing Wines & Southern Snacks	Amanda McCrossin	Emeline 3
107	10:00-11:00am	Bourbon & Bacon: The Ultimate Pairing	Allan Benton, Scott Blackwell & Ann Marshall, Moderated by Roy Milner	Mills House
108	10:00-11:00am	Rosé Gets a Glow Up: Luxury Pink Wines	Wanda Mann	Emeline Greenhouse
GT1	11:30am-1:30pm	Grand Tasting		Charleston Visitor Center
201	3:00 - 4:00pm	Outside the Brunch Box: Diner Favorites with a Twist	Stephanie Izard	Gaillard 1
202	3:00 - 4:00pm	Wild Shrimpin' Ain't Easy: The Journey From Catch to Cuisine	James London & Cindy Tarvin	Gaillard 2
203	3:00 - 4:00pm	Cooking with Confidence: The Recipe for Joy in the Kitchen	Tamron Hall & Lish Steiling	Gaillard 3
204	3:00 - 4:00pm	Oysters & Muscadet: A Deep Dive into Terroir	Femi Oyediran, Miles White & Trey McMillan	Emeline 1
205	3:00 - 4:00pm	The City That Rice Built	Amethyst Ganaway, Jonathan Green, Alexander Smalls, Moderated by Jeff Gordinier & George McCalman	Emeline 2
206	3:00 - 4:00pm	Amor Agave: A Cocktail Dive into Tequila and More	Johnny Caldwell & Taneka Reeves	Emeline 3
207	3:00 - 4:00pm	A World Whiskey Tour: Top Bottles from Scotland, Japan, the U.S., and More	Nate Ganapathi	Mills House
208	3:00 - 4:00pm	Spice & Power: Great Syrahs from the Northern Rhône	Matt Conway	Emeline Greenhouse
GT2	4:30-6:30pm	Grand Tasting		Charleston Visitor Center

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Saturday, September 28

SEM	TIME	TITLE	SPEAKERS	VENUE
301	10:00-11:00am	Unlocking Umami: How to Harness Bolder Flavors From Your Pantry	Andrew Zimmern	Gaillard 1
302	10:00-11:00am	Shore to Table: Celebrating South Carolina's Oysters and Clams	Mike Lata	Gaillard 2
303	10:00-11:00am	Sun-Kissed Cooking: Recipes that Celebrate the Season	Brooke Williamson	Gaillard 3
304	10:00-11:00am	Breakfast of Champions Southern Style: Biscuits and Bubbles	Anthony Giglio & Carrie Morey	Emeline 1
305	10:00-11:00am	Cellar Stars: Amazing Reds at 5, 10, and 20 Years Old	Ray Isle	Emeline 2
306	10:00-11:00am	Southern Hospitality: Crowd-Pleasing Wines & Southern Snacks	Amanda McCrossin	Emeline 3
307	10:00-11:00am	Super Summer Sippers: The World of Low ABV & Wine-Based Cocktails	Bethany Heinze	Mills House
308	10:00-11:00am	Choose Your Own Adventure: A Pinot Noir and Snacks Pairing Party	CJ McCollum, Chris Shepherd, Miles White & Femi Oyediran	Emeline Greenhouse
GT3	11:30am-1:30pm	Grand Tasting		Charleston Visitor Center
401	3:00 - 4:00pm	Recipes to Live By: Memory-Making Family Dishes	Al Roker & Courtney Roker Laga	Gaillard 1
402	3:00 - 4:00pm	Sweet Tea & Pork Chops: A Match Brined in Heaven	Erick Williams	Gaillard 2
403	3:00 - 4:00pm	Battle of the Biscuits	Erica Council, Carrie Morey & Jason Stanhope, Hosted by Chris Shepherd	Gaillard 3
404	3:00 - 4:00pm	Beer by the Sea: How Coastal Breweries Are Making Some of America's Greatest Brews	Roy Milner	Emeline 1
405	3:00 - 4:00pm	YOU Write the Wine Note: A Hands On Sipping Session	Leslie Sbrocco	Emeline 2
406	3:00 - 4:00pm	Amor Agave: A Cocktail Dive into Tequila and More	Johnny Caldwell & Taneka Reeves	Emeline 3
407	3:00 - 4:00pm	A World Whiskey Tour: Top Bottles from Scotland, Japan, the U.S., and More	Nate Ganapathi	Mills House
408	3:00 - 4:00pm	Spice & Power: Great Syrahs from the Northern Rhône	Matt Conway	Emeline Greenhouse
GT4	4:30-6:30pm	Grand Tasting		Charleston Visitor Center

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2024 FOOD & WINE CLASSIC IN CHARLESTON



Sunday, September 29

SEM	TIME	TITLE	SPEAKERS	VENUE
501	10:00-11:00am	Masala Dabba: The Heart & Soul of the Indian Kitchen	Maneet Chauhan	Gaillard 1
502	10:00-11:00am	That Birria Life: The Keys to One of Food & Wine's Most Popular Recipes	Claudette Zepeda	Gaillard 2
503	10:00-11:00am	The Barbecue Sides Smackdown	John Lewis, Rodney Scott & Hector Garate, Hosted by Chris Shepherd	Gaillard 3
504	10:00-11:00am	Champagne Supern(ova): Champagne & Caviar	Megan Mina	Emeline 1
505	10:00-11:00am	YOU Write the Wine Note: A Hands On Sipping Session	Leslie Sbrocco	Emeline 2
506	10:00-11:00am	Investopedia Presents: Finding the Next Unicorn Wines & Whiskies	Nate Ganapathi & Kerrin Laz, Moderated by Caleb Silver	Emeline 3
507	10:00-11:00am	Super Summer Sippers: The World of Low ABV & Wine-based Cocktails	Bethany Heinze	Mills House
508	10:00-11:00am	Rosé Gets a Glow Up: Luxury Pink Wines	Wanda Mann	Emeline Greenhouse