

Seminar Schedule

2025 FOOD & WINE CLASSIC IN CHARLESTON

details are subject to change



Friday, November 14

SEM	TIME	TITLE	SPEAKERS	VENUE
101	10:00-11:00am	Local Legends: Stories and Recipes from Charleston's Favorite Kitchen	Mike Lata	Gaillard 1
102	10:00-11:00am	The Spices That Bind: India Meets Lowcountry Cuisine	Maneet Chauhan	Gaillard 2
103	10:00-11:00am	Side Hustle: How to Build the Ultimate Meat n' Three Plate	Rodney Scott & Chris Shepherd. Hosted by Gail Simmons	Gaillard 3
105	10:00-11:00am	Big Reds for Barbecue & Beyond	Amanda McCrossin	Emeline Ballroom
106	10:00-11:00am	Good Wines, Goodfellas: A Salute to the 35th Anniversary of Goodfellas	Anthony Giglio	Charleston Place 1
107	10:00-11:00am	Grower Champagne & Country Ham: Bringing The Sparkle and The Funk	Miles White & Femi Oyediran	Charleston Place 2
108	10:00-11:00am	Strange Bedfellows: Chocolate & Wine	Leslie Sbrocco	Charleston Place 3
GT1	11:30am-1:30pm	Grand Tasting		Charleston Visitor Center
201	3:00 - 4:00pm	Southern Living Presents - Suppers & Celebrations: Recipes for Every Occasion	Ivy Odom & Regina King	Gaillard 1
202	3:00 - 4:00pm	Feast with Florence: The Ultimate Holiday Prime Rib Menu	Tyler Florence	Gaillard 2
203	3:00 - 4:00pm	The Spices That Bind: India Meets Lowcountry Cuisine	Maneet Chauhan	Gaillard 3
204	3:00 - 4:00pm	A Fireside Chat with Emeril & EJ Lagasse	Emeril Lagasse & E.J. Lagasse. Hosted by Hunter Lewis	Gaillard Stage
205	3:00 - 4:00pm	Pigs & Pinot	Julia Coney	Emeline Ballroom
206	3:00 - 4:00pm	Chefs vs. Somms Showdown: Who Has A Better Palate?	Amanda McCrossin, Anthony Giglio, Chris Shepherd, Femi Oyediran, Gail Simmons & Shuai Wang. Moderated by Ray Isle	Charleston Place 1
207	3:00 - 4:00pm	BBQ Sauce & Brews: Pairing Pints with Spicy, Sweet, Tart and Tangy Sauces	Anne Becerra	Charleston Place 2
208	3:00 - 4:00pm	Neat to Next Level: A Cocktail Exploration	Tiffanie Barriere, Ann Marshall & Scott Blackwell	Charleston Place 3
GT2	4:30-6:30pm	Grand Tasting		Charleston Visitor Center

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Saturday, November 15

SEM	TIME	TITLE	SPEAKERS	VENUE
301	10:00-11:00am	Afro-Caribbean Soul: Recipes from My Roots	Kwame Onwuachi & Ciara	Gaillard 1
302	10:00-11:00am	In Trisha's Kitchen: Feel-Good Food for Festive Times	Trisha Yearwood	Gaillard 2
303	10:00-11:00am	Congee Like A King: Chinese Comfort Food with Top Chef Flair	Melissa King	Gaillard 3
304	10:00-11:00am	Tall Tales & Cocktails	Maneet Chauhan, Julia Coney & Phil Rosenthal. Moderated by Melanie Hansche	Gaillard Stage
305	10:00-11:00am	The Secrets of Oak: Cracking the Code Behind Top-Shelf Whiskey and Wine	Ann Marshall, Scott Blackwell & Steve Matthiasson. Moderated by Chris Shepherd	Emeline Ballroom
306	10:00-11:00am	Happy Hour Meets Aperio Hour: Top Somms Share Their Secrets	Bethany Heinze, Marie Stitt & Matt Conway. Moderated by Lucy Simon	Charleston Place 1
307	10:00-11:00am	A Wine & Pizza Party: What Happens When Two Wine Dudes Open a Pizzeria	Miles White, Femi Oyediran & Anthony Guerra	Charleston Place 2
308	10:00-11:00am	Strange Bedfellows: Chocolate & Wine	Leslie Sbrocco	Charleston Place 3
309	10:00-11:00am	Investopedia Presents: Blue Chip Wines in a Buyer's Market	Charles Antin, Kerrin Laz & Ray Isle. Moderated by Caleb Silver	Charleston Place 4
GT3	11:30am-1:30pm	Grand Tasting		Charleston Visitor Center
401	3:00 - 4:00pm	Raw Talent: Crudo Confidence for the Home Cook	James London & Andrew Zimmern	Gaillard 1
402	3:00 - 4:00pm	Valerie's Way: Delicious and Decadent Dishes to Enjoy and Share	Valerie Bertinelli & Ross Mathews	Gaillard 2
403	3:00 - 4:00pm	Beyond Biscuits: Unexpected Recipes From an All-Purpose Dough	Carrie Morey, Callie White & Miles White	Gaillard 3
404	3:00 - 4:00pm	Tinfoil Swans Live: A Food & Wine Podcast Recording	Phil Rosenthal. Hosted by Kat Kinsman	Gaillard Stage
405	3:00 - 4:00pm	Pigs & Pinot	Julia Coney	Emeline Ballroom
406	3:00 - 4:00pm	The World in a Wine Glass: Three Winemakers (and One Farmer) on the Future of Wine & Food	Glenn Roberts, Jason Haas, Steve Matthiasson & Harry Root. Moderated by Ray Isle	Charleston Place 1
407	3:00 - 4:00pm	Hops on the Half Shell: Great Beers & Awesome Oysters	Anne Becerra & Trey McMillan	Charleston Place 2
408	3:00 - 4:00pm	Decoding the Martini	Tiffanie Barriere	Charleston Place 3
409	3:00 - 4:00pm	Let's Get Franc: The Other Great Cabernet	Wanda Mann	Charleston Place 4
GT4	4:30-6:30pm	Grand Tasting		Charleston Visitor Center

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Sunday, November 16

SEM	TIME	TITLE	SPEAKERS	VENUE
501	10:00-11:00am	Between Buns: A Breakfast Sandwich Showdown	Amethyst Ganaway & Shuai Wang. Hosted by Justin Chapple	Gaillard 1
502	10:00-11:00am	Hope in the Water: Seafood for a Sustainable Future	Andrew Zimmern & Tony Dokoupil	Gaillard 2
503	10:00-11:00am	Galette Me Not: Stunning Rustic Tarts for the Season	Gail Simmons	Gaillard 3
506	10:00-11:00am	Tacos & Wine: A Match Made in Heaven	Ray Isle & Lucy Simon	Charleston Place 1
507	10:00-11:00am	Porch Pounders & Party Pleasers: Southern Hospitality in a Glass	Amanda McCrossin	Charleston Place 2
508	10:00-11:00am	Breakfast of Champions: Champagne & Caviar	Anthony Giglio	Charleston Place 3
509	10:00-11:00am	Cava and Rioja and Jamón, Oh My! Spanish Wines & Tapas Tasting	Wanda Mann	Charleston Place 4