



**GREAT PERFORMANCES®**

CELEBRATE FOOD

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**Einstein meets Julia Child**

***ELEMENTS: A Ground-Breaking Dining Experience in Molecular Gastronomy***

For Immediate Release:

**New York, NY** – (January 26, 2010) – Great Performances and Liberty Science Center Play with Fire and Ice on Monday, February 8<sup>th</sup> when they host New York City's most innovative chefs and explore the natural science in cooking and molecular gastronomy.

**ELEMENTS** is a ground-breaking, interactive dining experience open to the public where top chefs, winemakers, coffee roasters, and master mixologists will display and explain the physical and chemical changes that occur in food when exposed to the natural elements of fire, water, air, and ice. This gastronomic science "class" and engaging dinner event begins at 7 PM at The Great Performances Kitchen at 304 Hudson Street, NYC. Tickets cost \$150 each.

**Featuring:**

**Jamison Blankenship**, Chef de Cuisine, Morimoto

**Jack Shoop**, Certified Master Chef and Executive Chef at Cancer Treatment Centers of America

**Frank Falcinelli** and **Frank Castronovo**, Chefs and Co-Owners of Frankies Spuntino, Prime Meats and Café Pedlar

**Vincent Pantoliano**, Pastry Chef of Meat Market

**Simone Bonelli**, Executive Chef of Perbacco

**Marc Spooner**, Chef de Cuisine of Great Performances and Champion of Food Network's Chopped

**David Lecomte**, Expert Winemaker of City Winery

**Ben Hehir**, Drinks Director of Bamboo London

As well as **Shane C. Welch**, Owner and Brewmaster at Sixpoint Craft Ales and **Duane Sorenson**, Owner and Founder of Stumptown Coffee Roasters.

Guests will explore elements-inspired new taste sensations developed in the GP “laboratory”, including a **Mozzarella Balloon** that bursts in the mouth with the essence of roasted garlic; **Carrot Caviar**, the product of molecular manipulation of the classic vegetable; and **Smoking Salmon Shots**, quick-cured salmon that is smoke-infused in a shot glass during passing to release aromas and flavors just seconds before consumption.

ELEMENTS will also introduce **Cooking: the Exhibition** – an exploration of the everyday science experiment that defines our cultures, our bodies, and our planet. This ground-breaking exhibition will open at Liberty Science Center in June of 2011 and begin touring the country in 2012. Proceeds from ELEMENTS will support The Sylvia Center, a nonprofit organization inspiring children to eat well through hands-on experience in the garden and in the kitchen.

\$150 ticket price includes meal and drinks and must be purchased in advance. Limited availability. For more information and to purchase tickets, visit <http://www.greatperformances.com/elements>

#### **About Great Performances:**

Great Performances brings consummate culinary skill and originality to the table, complemented by personalized attention to detail and exquisite service. The company is an acknowledged leader in the high-profile events arena and has carved out a niche as the foodservice partner of some of the city’s most prestigious cultural institutions including Frederick P. Rose Hall, Home of Jazz at Lincoln Center; Brooklyn Academy of Music; Sotheby’s; Apollo Theater; and El Museo del Barrio. In 2007, Great Performances signed a 25-year lease to operate and manage the Grand Ballroom of the newly renovated Plaza Hotel in a joint venture with Delaware North Companies. Great Performances is the only catering company nationally to own and operate its own organic farm, Katchkie Farm in Columbia County, NY. To learn more about Great Performances and Katchkie Farm, visit [www.greatperformances.com](http://www.greatperformances.com)

#### **About Liberty Science Center:**

Dedicated to providing transformative experiences that connect schools and society with science and technology, Liberty Science Center is the New Jersey-New York City region’s largest education resource. Motivated by an innovative philosophy and enabled by a \$109 million expansion and renewal, Liberty Science Center is bringing the excitement of science to students, educators, families and adults in engaging new ways and establishing a progressive benchmark for the science center field. Visit [www.lsc.org](http://www.lsc.org) to learn more about Liberty Science Center, located in Jersey City, New Jersey in Liberty State Park.

Co-sponsor Edible Manhattan is a bi-monthly publication dedicated to the best of NYC’s food culture. To learn more about Edible Manhattan, visit [www.ediblemanhattan.com](http://www.ediblemanhattan.com).