

// 90 EVENTS

90%go

90 YEARS //



DANIEL

SUNDAY SOIREE • APRIL 6, 2025

Hosted by Chef Daniel Boulud

In collaboration with Chefs Cosme Aguilar, Emma Bengtsson,
Rawia Bishara, Rachel Bossett, Matt Hoyle, and JJ Johnson



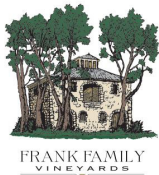
EVENTS THAT CHANGE LIVES THROUGH CULINARY EDUCATION

THANK YOU TO OUR SPONSORS, SUPPORTERS, & THOSE
THAT HAVE HELPED MAKE THIS EVENING A SUCCESS.

VISIONARY PARTNER

OCEANIA
CRUISES®

90/90 PARTNERS



ROUXBE

BEVERAGE PARTNERS



SUPPORTING PARTNERS



Jacques Pépin is an icon and one of the most influential culinary educators of all time. Through his decades of teaching, dozens of cookbooks, 16 James Beard awards, and hundreds of individual television episodes, Chef Pépin continues to inspire generations of cooks and makes the culinary arts approachable.

The Jacques Pépin Foundation (JPF), founded in 2016, furthers Chef Pépin's commitment to culinary education with programs that teach essential skills.

- **Empowering Individuals Through Community Kitchens:**

The Community Kitchen Support Program provides aid to non-profit culinary training centers for those facing barriers to employment. With the support of JPF Grants and educational resources, these Community Kitchen programs lead to food service industry employment for participants.

- **Expanding Impact Through Educational Resources:**

With resources such as the *Cook with Jacques Pépin & Friends Video Recipe Book*, a free and expansive video library on our website, an online Rouxbe cooking course, and recipes created for social media, the JPF offers foundational and advanced culinary education. These resources empower home cooks and aspiring chefs alike with lifelong learning opportunities.

- **Building A Supportive Community Through Membership:**

The JPF Membership Program builds a community that extends beyond member benefits. It contributes to and inspires wellness, equitable education, and workforce development, fostering a culture of integrity and sharing.

WE CELEBRATE YOUR GENEROSITY TODAY & ALWAYS.

LOT ONE

LIVE AUCTION

HOSTED BY
JACQUELINE
TOWERS-PERKINS
&
CLAUDINE
PÉPIN

THE MENU



The original one-of-a-kind menu by Jacques Pépin of tonight's dinner with matting signed by the participating chefs and special guests.

DINNER IN THE GARDEN WITH RICK BAYLESS

LOT TWO

LIVE AUCTION



Two guests will join an exclusive group of diners and the legendary **Chef Rick Bayless** at his home for an elegant al fresco dinner party. Rick and Deann's residence in the Bucktown neighborhood of Chicago will be the backdrop for a dreamy evening filled with margaritas, amazing wine, and lovingly prepared Mexican food in the beautiful backyard garden.

Package is for 2 guests. Dinner is scheduled for Thursday, June 12, 2025. Date is non-transferrable. Transportation and lodging are not included.

HOSTED BY
JACQUELINE
TOWERS-PERKINS
&
CLAUDINE
PÉPIN

LOT THREE

LIVE AUCTION

HOSTED BY
JACQUELINE
TOWERS-PERKINS
&
CLAUDINE
PÉPIN

CELEBRATE JACQUES IN NAPA VALLEY



Join Jacques Pépin for a festive weekend as he celebrates his 90th birthday with renowned Napa Valley chefs. Two guests will spend 4 nights at the picturesque **Westin Verasa**, located in the heart of the Napa Valley and a short walk away from Jacques' birthday festivities. The winner will receive a beautiful 3L bottle of 2021 Frank Family Vineyards Cabernet Sauvignon, signed and hand-painted by Jacques himself, and two tickets to attend each of three unique celebrations honoring his culinary legacy:

Le Grand Pique-Nique, October 25

Sample culinary creations and some of Napa's finest wines at this reception and dinner by 18 award-winning chefs, including Darryl Bell, Dominique Crenn, Philip Tessier, Michael Tusk, and Alice Waters.

Cake and Conversation, October 26

Attend a curated interview with Jacques and Claudine Pépin, followed by a birthday cake reception featuring over a dozen birthday cakes by many of the Bay Area's finest pastry chefs.



Party Chef-Style, October 27

An invitation-only industry party to honor the generosity of the chefs and friends who participated in the week's festivities.

The large-format bottle of wine included in this package cannot be shipped. Travel package is for 2 guests and does not include transportation. Accommodations are scheduled for October 24-28, 2025 and events are scheduled for October 25-27, 2025. Dates are non-transferrable.

All proceeds benefit The Jacques Pépin Foundation, a 501(C) 3 organization #CelebrateJacques

THE FINEST CUISINE AT SEA



Embark on an extraordinary voyage of up to 10 days aboard **Oceania Cruises**, the world's leading culinary- and destination-focused cruise line sailing to diverse destinations across the globe on eight ships carrying no more than 1,250 guests. You and a guest will savor **The Finest Cuisine at Sea®**, enjoy warm, personalized service and marvel at the views from your luxurious veranda stateroom as you journey to both popular and off-the-beaten-path destinations. There's no better way to explore the world than with Oceania Cruises.



Prize includes passage for two on any 2026 voyage of up to 10 days in length on an Oceania Cruises vessel in a veranda stateroom (category B4 or similar). Offer is cruise-only and does not include other expenses such as air fare, hotels, government fees, taxes, transfers, ground transportation, gratuities, and shore excursions. Offer is subject to availability as determined by Oceania Cruises and can only be booked within 150 days of the sail date. Offer is non-commissionable and non-transferable and guests must adhere to the full terms and conditions as outlined in the Guest Ticket/Contract.

All proceeds benefit The Jacques Pépin Foundation, a 501(C) 3 organization #CelebrateJacques

LOT FOUR

LIVE AUCTION

HOSTED BY
JACQUELINE
TOWERS-PERKINS
&
CLAUDINE
PÉPIN

LOT FIVE

LIVE AUCTION

HOSTED BY
JACQUELINE
TOWERS-PERKINS
&
CLAUDINE
PÉPIN

DANIEL BOULUD PARK AVENUE CRAWL



Four guests will enjoy a spectacular progressive dinner curated by **Chef Daniel Boulud**. The lucky diners will begin at **La Tete d'Or** for a cocktail and appetizers, followed by a fish course at **Le Pavillon**, then **Café Boulud** for entrées, and finish the evening with a dessert and a night cap at **Restaurant Daniel**. It promises to be a spectacular night on the town!

Package is for 4 guests and is subject to blackout dates as determined by the Dinex Group.

Join the JACQUES PÉPIN FOUNDATION in

MAKING A DIFFERENCE

Every gift, at every level, makes a meaningful impact.

- \$10,000 -

Provides funding for a JPF Principal Grant to a culinary training program.

- \$5,000 -

Helps a culinary training program add certifications or credentialing for graduates, ensuring that they have better opportunities for career growth.

- \$2,500 -

Provides a scholarship for a training program to join the Catalyst Kitchens Member Network.

- \$1,000 -

Provides transportation costs for one student to attend a training program.

- \$500 -

Provides a JPF Library Set for a training program's organization.

DONATE

Visit JPF9090Daniel.GiveSmart.com to contribute now!

IN MEMORIAM

ANDRÉ SOLTNER MEMORIAL FUND



Revered chef **André Soltner** (1932-2025) was an iconic French chef, and the heart and soul of Lutèce in New York City from its opening in 1961 as executive chef, and later as partner from 1973 and owner until 1994. He then joined Jacques Pépin and Alain Sailhac as one of the deans of the French Culinary Institute, later known as the International Culinary Center. Chef Soltner's reverence for classic French cooking and specialties of his native Alsace made Lutèce one of the most celebrated restaurants in the United States. In partnership with D'Artagnan and Fortune Fish & Gourmet, we are honored to present an André Soltner Memorial Fund grant to Community Kitchen partner, Mosholu Montefiore. The grant will support Chef Soltner's legacy of teaching culinary technique, in pursuit of professional food service excellence.



SPECIAL EDITION PRINTS BY JACQUES PÉPIN

A portion of the proceeds from these signed & numbered art prints supports the JPF.



Please visit JACQUESPEPINART.COM for details.

"We are all equal in the eyes of the stove."
- Jacques Pépin



#CelebrateJacques

THE JACQUES PÉPIN FOUNDATION | P.O. BOX #28 | BARRINGTON, RI 02806

www.jp.foundation