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CULINARY SUPERSTARS AND SAVORY SCHEDULE ANNOUNCED FOR ADDISON'S NEW FORK & CORK 2014

Schedule of festival activities and participating restaurants, May 16 & 17, 2014 at Addison Circle Park

ADDISON, Texas --- There's a lot brewing in preparation for Addison's inaugural Fork & Cork festival! With more than 170 restaurants in just 4.3 square miles, Addison, Texas is one of the most unique culinary destinations in the U.S. Fork & Cork 2014 spotlights the culinary diversity found among Addison's chef-driven establishments as well as celebrating guest chefs from some of DFW's hottest restaurants.

In addition to the amazing line up of special guests, including Chef Marcus Samuelsson and Texas Country Music Legend Pat Green, this festival is designed for the epicurious—full of delectable eats and treats at every corner. From savoring a bite from a 2014 James Beard nominated restaurant, striking up a conversation with your favorite chef around the fire, or experiencing grilling through a culinary icon – it all can all happen at Fork & Cork. Guests will enjoy beer, wine and food tastings, hands-on demonstrations and all-star entertainment on Friday and Saturday, May 16 & 17, at Addison's debut of Fork & Cork. For a full schedule of events, activities and to purchase tickets for Fork & Cork visit www.addisonforkandcork.com.

Featured Participating Restaurants:

Abacus, Jaspers, Rathbun's Blue Plate Kitchen, Kent Rathbun Catering and KB's, Kent Rathbun
Addison Ice House, Brian Isaacs
Belly & Trumpet, Brian Zenner
Bijoux & Second Floor, Scott Gotlich
BJ's Restaurant and Brewhouse
Blue Goose Cantina, Matt Mortimor
Blue Mesa, Ignacio Amezquita
Canary by Gorji, Gorji
Cantina Laredo, Rambo Saucedo
Chamberlain's Steak and Chop House & Chamberlain's Fish Market Grill, Richard Chamberlain
Casa Rubia, Omar Flores
Ferrari's Italian Villa, Stefano Secchi
Fogo de Chao
Kampai Sushi and Grill, Luke Ma

Kenny's Italian Kitchen & Kenny's Wood Fired Grill, Kenny Bowers
Lazaranda Modern Kitchen & Tequila, Antonio Marquez
Mercy Wine Bar, Vincent Havard
Oak, Richard Gras
Pakpao THAI, Ann Marie Romero
Polk-A-Dot Bakery, Narcy Gonzalez
Smoke, Chicken Scratch and Outpost American Tavern, Tim Byres
Taste of Cuba, Isaac Rousso
Texas de Brazil
The Melting Pot
Vernon's Gastropub
Z Taverna, Richard Silva

Noshing on all the delicious bites, savoring craft beers and wines while strolling through the beautiful park, guests will also enjoy fun activities, music and exciting experiences including:

Fork & Cork Pork Challenge Cook-off: There's no better way to kick off the fun of this event than with a cook-off judged by celebrity guest Chef Marcus Samuelsson in Addison's own backyard. Chefs will square-off to win the championship title for the first-ever "Fork & Cork Pork Challenge!"

Get Hands-On at the Dos XX Main Stage: The best names in the culinary world get hands-on with demonstrations and tastings on the Dos XX Main Stage. Step into a real foodie's fantasy; taste dishes prepared by Marcus Samuelsson; "suit up" for a class from Iron Chef competitor Kent Rathbun (Jaspers and Rathbun's Blue Plate Kitchen); enjoy a five-star culinary experience with Addison's own Richard Chamberlain (Chamberlain's Steak and Chop House & Chamberlain's Fish Market Grill); learn mixology through the glasses of Eddie "Lucky" Campbell, and get schooled about all things craft beer with tastings and tips from Andrews Distributing's Cicerone Tim Sweeny.

Live Fire Cooking & Tasting: The king of "Smoke", Chef Tim Byres (Smoke, Chicken Scratch & American Outpost Tavern) burns up the grill with tastings straight from the fire! Guests are invited to take a spot around the fire while enjoying food cooked on the open flame from one of the best chefs in Dallas.

Seminars & Tasting Sessions: Sip craft beers from several local breweries including Rahr & Sons' Fitz Rahr, Flying Saucers's Bo Peyton and Lakewood Brewery's Wim Ben; get educated while experiencing tequila from the professionals hosted by the Consulate General of Mexico; and even make and break bread with Empire Baking Company.

Music:

Friday: Dallas String Quartet, Prophets & Outlaws, and Whiskey Folk Ramblers

Saturday: Kelsey Lewis, Greg Schroeder, Red Light Special, The O's, Telegraph Canyon, Sons of Fathers and headlining concert with Pat Green.

Please visit www.addisonforkandcork.com, <http://www.facebook.com/visitaddisontexas> and <http://www.instagram.com/visitaddison> for the most up-to-date information, schedule, news, contests and more.

FORK & CORK 2014

Addison's new epicurean festival, Fork & Cork, is a two-day event bringing together celebrated chefs, craft breweries, wineries and spirit makers. The gourmet gathering, May 16 and 17, will be a destination for those who enjoy food as entertainment by spotlighting Addison's chef-driven establishments as well as other special culinary-minded guests from Dallas' best restaurants. Featured talent for the first annual Fork & Cork includes internationally acclaimed, James Beard Award-winning chef and judge on ABC's *The Taste*, Marcus Samuelsson, and music from Texas legend Pat Green.

May 16 and 17, 2014

Open to Ages 21 and Up

FORK & CORK KICK-OFF PARTY, Friday, 6-10 p.m.: Tickets \$65 (Limited tickets)

FORK & CORK FESTIVAL, Saturday, noon – 11 p.m.: General Admission Tickets - \$35, VIP Tickets - \$100 (Limited tickets)

Open to 21 years and above

Addison Circle Park, 4970 Addison Circle Drive, Addison, Texas

www.addisonforkandcork.com



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Specifics:

FORK & CORK KICK-OFF PARTY

Benefitting Café Momentum, a restaurant training platform that provides post-release paid internships for juvenile offenders through which they will receive intensive culinary, job, and life-skills training.

Friday, May 16, 6 p.m. – 10 p.m.

\$65 ticket includes sampling opportunities (limited tickets available)

- Hosted by Texas country artist Pat Green
- Food competition judged by Marcus Samuelsson
- All-inclusive evening of bite-sized food and beverage samples served by some of Addison's and DFW's best chefs
- Grand Tasting Pavilion with 40 vendors
- Local music and art demonstrations throughout the evening
- Addison Draft House Beer Garden and Vintner's Lounge

FORK & CORK FESTIVAL

Saturday, May 17, noon – 11 p.m.

\$35 general admission/\$100 VIP tickets available

\$35 General Admission Ticket Includes

- Local music all day plus headlining Pat Green concert (9 p.m.)
- Grand Tasting Pavilion with 40 vendors (2 p.m. – 6 p.m.)
- Complimentary bite-sized samples served by 5 guest restaurants (while supplies last)
- Food samples sold by 20 Addison restaurants (\$1-5 each)
- Local artist demonstrations and Marketplace
- Addison Draft House Beer Garden and Vintner's Lounge
- Seminars by local breweries and wineries

\$100 VIP Ticket Includes

- General admission amenities plus complimentary valet parking
- Hands-on cooking demonstrations and tasting classes, including a demo led by celebrity chef Marcus Samuelsson - plus access to cookbook signing and meet and greet
- Commemorative Fork & Cork Wine Glass
- A night out on the Lincoln Motor Company, including a complimentary vehicle for the evening and dinner for two
- Early access to the Grand Tasting area

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