

2025 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE



FRIDAY, JUNE 20

SEM	TIME	TITLE	SPEAKERS	VENUE
101	10:00 am - 11:00 am	No Taste Like Home: In the Kitchen with Antoni*	Antoni Porowski	St. Regis 1
102	10:00 am - 11:00 am	SKS Presents: Mark Bittman's in Hot Water - Turning Up the Heat on Sous Vide, Steam, and Searing*	Mark Bittman & Nick Ritchie	St. Regis 2
103	10:00 am - 11:00 am	Crustacean King: Crab Recipes Fit for Royalty	Andrew Zimmern	Paepcke 1
104	10:00 am - 11:00 am	In The Kitchen with Bravo's Top Chef	Top Chef Season 22 Winner	Paepcke 2
105	10:00 am - 11:00 am	Beer for Breakfast: Drink Your Vitamins*	Anne Becerra	Hotel Jerome
106	10:00 am - 11:00 am	GO BIG: Superstar Magnums & Beyond	Mark Oldman	River Tent 1
107	10:00 am - 11:00 am	Sake vs. Wine: The Ultimate Showdown	Monica Samuels & June Rodil	River Tent 2
108	10:00 am - 11:00 am	Investopedia Presents: Blue Chip Wines in a Buyer's Market	Charles Antin & Kerrin Laz, Moderated by Caleb Silver	Limelight
109	10:00 am - 11:00 am	Bubbles & Blockbusters: Sparkling Wines for Movie Night	Amanda McCrossin	The Gant
110	10:00 am - 11:00 am	The Perfect Pairing: Potato Chips & Wine*	Ray Isle	The Little Nell 1
111	10:00 am - 11:00 am	Terroir, Tradition & The Sea: The Great Island Wines of the World	Bobby Stuckey & Carlin Karr	The Little Nell 2
112	10:00 am - 11:00 am	Putting on the Spritz: A Hands-On Cocktail Class	Prairie Rose with Lucy Simon	The Little Nell Salon
113	10:00 am - 11:00 am	Food & Wine Podcast LIVE: A Fireside Chat With Padma Lakshmi	Padma Lakshmi, Hosted by Kat Kinsman	Isis Theater
PT1	11:00 am - 11:30 am	Amex Private Trade Tasting		Wagner Park
GT1	11:30 am - 1:30 pm	Grand Tasting 1		
201	3:00 pm - 4:00 pm	That Tagine Life: A Dive into Morocco's One-Pot Wonder*	Ayesha Nurdjaja	St. Regis 1
202	3:00 pm - 4:00 pm	Oceania Cruises Presents: A Taste of the Mediterranean With Giada De Laurentiis*	Giada De Laurentiis	St. Regis 2
203	3:00 pm - 4:00 pm	Go for the Gold: The Magic of Cooking with Turmeric	Maneet Chauhan	Paepcke 1
204	3:00 pm - 4:00 pm	The Joy of Noodles: One of the World's Most Versatile Ingredients	Martin Yan	Paepcke 2
205	3:00 pm - 4:00 pm	High Steaks: Ribeye vs. Strip, Cabernet vs. Chianti - You Decide*	Miles White & Femi Oyediran	Hotel Jerome
206	3:00 pm - 4:00 pm	California Royalty: California's Top Winemakers	Mark Oldman	River Tent 1
207	3:00 pm - 4:00 pm	The Future of Wine is Female	June Rodil	River Tent 2
208	3:00 pm - 4:00 pm	Cold Climates, Bold Flavors: Wines from Extreme Regions	Julia Coney	Limelight
209	3:00 pm - 4:00 pm	Rosé Gets a Glow Up: The World of Luxe Pink Wines	Wanda Mann	The Gant
210	3:00 pm - 4:00 pm	Guess the Grape: How to Blind Taste Like A Pro	Sabato Sagaria & Gary Obligacion	The Little Nell 1
211	3:00 pm - 4:00 pm	Frank Family Vineyards Presents: Chardonnay Six Ways, Exploring Varietal Versatility	Anthony Giglio	The Little Nell 2
212	3:00 pm - 4:00 pm	Chefs vs. Somms: Who Has The Best Palate?*	Chris Shepherd, Justin Pichetrungsri, Amanda McCrossin, Monica Samuels. Moderated by Ray Isle	The Little Nell Salon
213	3:00 pm - 4:00 pm	Food & Wine Podcast LIVE: A Fireside Chat With Antoni Porowski	Antoni Porowski, Hosted by Kat Kinsman	Isis Theater
GT2	4:30 pm - 6:30 pm	Grand Tasting 2		Wagner Park

*Seminar includes a food tasting element

2025 FOOD & WINE CLASSIC IN ASPEN SEMINAR SCHEDULE



SATURDAY, JUNE 21

SEM	TIME	TITLE	SPEAKERS	VENUE
301	10:00 am - 11:00 am	A Taste of Tatiana: Recipes from NYC's #1 Restaurant*	Kwame Onwuachi	St. Regis 1
302	10:00 am - 11:00 am	Explore Charleston Presents: The Art of Summer Entertaining, Charleston-Style*	Marcus Shell with Femi Oyediran & Miles White	St. Regis 2
303	10:00 am - 11:00 am	Rise & Shine: Recipes from a Diner Trailblazer	Stephanie Izard	Paepcke 1
304	10:00 am - 11:00 am	Dinner & A Show: The Magic of Tableside Service	Tyler Florence	Paepcke 2
305	10:00 am - 11:00 am	Beer for Breakfast: Drink Your Vitamins*	Anne Becerra	Hotel Jerome
306	10:00 am - 11:00 am	GO BIG: Superstar Magnums & Beyond	Mark Oldman	River Tent 1
307	10:00 am - 11:00 am	Sake vs. Wine: The Ultimate Showdown	Monica Samuels	River Tent 2
308	10:00 am - 11:00 am	Around the World with Pinot Noir	Julia Coney	Limelight
309	10:00 am - 11:00 am	Bubbles & Blockbusters: Sparkling Wines for Movie Night	Amanda McCrossin	The Gant
310	10:00 am - 11:00 am	Bordeaux Redux: A New Era of Excellence	Ray Isle	The Little Nell 1
311	10:00 am - 11:00 am	The New Friuli: Italy's Most Exciting White Wine Region	Bobby Stuckey & Carlin Karr	The Little Nell 2
312	10:00 am - 11:00 am	Putting on the Spritz: A Hands-On Cocktail Class	Prairie Rose with Lucy Simon	The Little Nell Salon
313	10:00 am - 11:00 am	Food & Wine Podcast LIVE: A Fireside Chat With Ayesha Curry	Ayesha Curry, Hosted by Kat Kinsman	Isis Theater
PT2	11:00 am - 11:30 am	Amex Private Trade Tasting 2		Wagner Park
GT3	11:30 am - 1:30 pm	Grand Tasting 3		
401	3:00 pm - 4:00 pm	No Rules, No Limits: Thai Cooking My Way*	Justin Pichetrungsri	St. Regis 1
402	3:00 pm - 4:00 pm	Inside Season 8: A Special Screening of Somebody Feed Phil with Phil Rosenthal & Hunter Lewis	Phil Rosenthal, Hosted by Hunter Lewis, Food & Wine Editor-In-Chief	Isis Theater
403	3:00 pm - 4:00 pm	Cook Like A King: My Chinese California Kitchen	Melissa King	Paepcke 1
404	3:00 pm - 4:00 pm	Superpowered Pantry: Secret Ingredients for Dynamo Dinners	Tiffany Derry	Paepcke 2
405	3:00 pm - 4:00 pm	High Steaks: Ribeye vs. Strip, Cabernet vs. Chianti - You Decide*	Miles White & Femi Oyediran	Hotel Jerome
406	3:00 pm - 4:00 pm	California Royalty: California's Top Winemakers	Mark Oldman	River Tent 1
407	3:00 pm - 4:00 pm	The Future of Wine is Female	June Rodil	River Tent 2
408	3:00 PM - 4:00 pm	Cold Climates, Bold Flavors: Wines from Extreme Regions	Julia Coney	Limelight
409	3:00 pm - 4:00 pm	Let's Get Franc: The Other Great Cabernet	Wanda Mann	The Gant
410	3:00 pm - 4:00 pm	Sips & Sausages: Top Wines to Pair with Brats, Boudin & Beyond*	Sabato Sagaria & Gary Obligacion	The Little Nell 1
411	3:00 pm - 4:00 pm	Comté Cheese and Côtes du Rhône Wines Present: A Sensory Adventure Into Peak Pairings*	Madeline Puckette, Nicolas Haeni, & Jean-François "Tas" Marmier	The Little Nell 2
412	3:00 pm - 4:00 pm	World's Greatest Tequilas	Prairie Rose with Lucy Simon	The Little Neil Salon
413	3:00 pm - 4:00 pm	Setting the Table - Family, Food, and Financial Legacy with Fidelity Wealth Management	Maneet Chauhan & David Peterson, Moderated by Caleb Silver	Isis Theater
414	3:00 pm - 4:00 pm	Tall Tales & Cocktails	Padma Lakshmi, Ayesha Nurdjaja, Anthony Giglio, Hosted by Melanie Hansche	St. Regis Courtyard
GT4	4:30 pm - 6:30 pm	Grand Tasting 4		Wagner Park

*Seminar includes a food tasting element

2025 FOOD & WINE CLASSIC IN ASPEN

SEMINAR SCHEDULE



SUNDAY, JUNE 22

SEM	TIME	TITLE	SPEAKERS	VENUE
501	10:00 am - 11:00 am	Mex-Italian: Two Incredible World Cuisines Collide*	Claudette Zepeda & Andrew Zimmern	St. Regis 1
502	10:00 am - 11:00 am	Between Buns: A Breakfast Sandwich Showdown*	Mawa McQueen & Shota Nakajima with Justin Chapple	St. Regis 2
503	10:00 am - 11:00 am	Summer Superstars: Gnocchi Gets a Warm-Weather Glow-Up	Nyesha Arrington	Paepcke 1
504	10:00 am - 11:00 am	Nancy Feeds Phil: A Match Made in the Kitchen	Nancy Silverton & Phil Rosenthal	Paepcke 2
505	10:00 am - 11:00 am	Breakfast of Champions: Bubbles, Bacon and More*	Anthony Giglio	Hotel Jerome
506	10:00 am - 11:00 am	Sauvignon Blanc: America’s New Favorite White Wine	Amanda McCrossin	River Tent 1
507	10:00 am - 11:00 am	Portugal in a Bottle: Delicious Wines from the World’s Hottest Destination	Miles White & Femi Oyediran	River Tent 2
508	10:00 am - 11:00 am	Suds & Snacks: Why Beer is the Ultimate Pairing*	Anne Becerra	Limelight
509	10:00 am - 11:00 am	Rosé Gets a Glow Up: The World of Luxe Pink Wines	Wanda Mann	The Gant
510	10:00 am - 11:00 am	Guess the Grape: How to Blind Taste Like A Pro	Sabato Sagaria & Gary Obligacion	The Little Nell 1
511	10:00 am - 11:00 am	Terroir, Tradition & The Sea: The Great Island Wines of the World	Bobby Stuckey & Carlin Karr	The Little Nell 2
PT3	12:00 pm - 12:30 pm	Amex Private Trade Tasting 3		Wagner Park
GT5	12:30 pm - 2:30 pm	Grand Tasting 5		

*Seminar includes a food tasting element

2025 FOOD & WINE CLASSIC IN ASPEN
AMERICAN EXPRESS®
RESTAURANT TRADE PROGRAM SCHEDULE



FRIDAY, JUNE 20

SEM	TIME	TITLE	VENUE
T100	10:00 am - 11:00 am	The Art of the Pivot: How to Know When It's Time to Make a Change Katie Button, Ana Castro, Zach Pollack & Eli Sussman. Moderated by Chris Shepherd	St. Regis Courtyard
PT1	11:00 am - 11:30 am	Amex Private Trade Tasting	Wagner Park
T200	3:00 pm - 4:00 pm	Lessons from the Line - What's the Secret to Success? Mashama Bailey, Valerie Chang, Sarah Grueneberg & Kwame Onwuachi. Moderated by Andrew Zimmern	St. Regis Courtyard

SATURDAY, JUNE 21

TIME	TITLE	VENUE
T300	10:00 am - 11:00 am Taking Care of Business by Taking Care of Your Team: Fostering a Resilient Workforce Josh Harris, Liz Murray, Ayesha Nurdjaja & Chris Shepherd. Moderated by Andrew Zimmern	St. Regis Courtyard
PT2	11:00 am - 11:30 am Amex Private Trade Tasting 2	Wagner Park

SUNDAY, JUNE 22

TIME	TITLE	VENUE
PT3	12:00 pm - 12:30 pm Amex Private Trade Tasting 3	Wagner Park

*Seminar includes a food tasting element