



Don't miss this very special event

Andrew Evans

The BBQ Joint

(and more than 30 other outstanding chefs*)

will prepare seafood specialties

for the Smithsonian's symposium

Savoring Sustainable Seafood

Fri., June 11 and Sat., June 12

Natural History Museum

Explore the connection between a healthy ocean and the seafood that we eat in this weekend celebrating ocean life. Learn about protecting and preserving our ocean and making informed choices about the finfish and shellfish we consume in order to minimize our impact on the ocean environment. Enjoy delectable seafood dishes paired with American Rhone wines and meet some of the Washington area's top chefs, sustainable-seafood experts, and ocean scientists.

Information / TICKETS:

ResidentAssociates.org/seafood

202-633-3030 (M-F, 9 a.m.-5 p.m.)



Smithsonian Institution

Oysters provided by Hog Island Oyster Company; Rappahannock River Oysters; and Old Ebbitt Grill. Desserts from Santiago Luna Corral; Occasions Caterers; Kate Jansen, Willow; Susan Soorenko, Moorenko's; David Guas, Damgoodsweet Consulting Group. Cheese from Pennsylvania Farmstead and Artisan Cheese Alliance. Cocktails by Libations Bar School.

SPONSORS This two-day event is made possible by the generous support of the National Oceanic and Atmospheric Administration, National Marine Fisheries Service; Wegmans Food Markets; Monterey Bay Aquarium; wineries of the Rhone Rangers; Alaska Seafood Marketing Institute; Occasions Caterers; Perfect Settings; and Marine Stewardship Council.

*Participating chefs:

Anthony Acinapura
Kellari Taverna

Cathal Armstrong
Eamonn's A Dublin Chipper, PX, Restaurant Eve, and the Majestic

Jeff and Barbara Black
Black Restaurant Group

Jeff Buben
Bistro Bis and Vidalia

Ann Cashion
Johnny's Half Shell

Llewellyn Correia
Wegmans Food Markets

Terri Cutrino
Cafe Atlantico

Xavier Deshayes
Ronald Reagan Building and International Trade Center

Roberto Donna
Laboratorio da Roberto Donna

Scott Drewno
The Source

Andrew Evans
The BBQ Joint

Todd Gray
Equinox

Carla Hall
Alchemy Caterers

Matt Hill
Charlie Palmer Steak

Mike Isabella
Zaytinya

Christine Keff
Flying Fish

Rob Klink
The Oceanaire Seafood Room

Ris Lacoste
RIS

Jamie Leeds
CommonWealth Gastropub, Hank's Oyster Bar

Ethan McKee
Circle Bistro

Janis McLean
15 ria

Rick Moonen
rm Seafood

Tracy O'Grady
Willow Restaurant

Nora Pouillon
Restaurant Nora

Michel Richard
Citronelle, Central Michel Richard

Barton Seaver
Blue Ridge, Diamond District Seafood Co.

Vikram Sunderam
Rasika

Jeff Tunks
Passion Food Hospitality Restaurants

Bryan Voltaggio
Volt

Rob Weland
Poste Moderne Brasserie

Robert Wiedmaier
Brabo, Brasserie Beck, Marcel's, Mussel Bar