

## Epicurean Elegance: Celebrity Chefs Gala Benefits Moores UCSD Cancer Center

*UC San Diego hosts May 16 black-tie gala in quest to conquer cancer*

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Jade Griffin

Parmigiano Reggiano gelato with wild strawberries, balsamic reduction and thyme. Pulled roasted Niman pork with jalapeño cornbread, hickory barbeque sauce and micro cilantro. Wagyu beef skewers with Moroccan salt spice rub. In an evening of "Epicurean Elegance," nearly 400 guests will have the opportunity to taste these gourmet flavors and more at the University of California, San Diego's Annual Celebrity Chefs Cook Gala to benefit the Moores UCSD Cancer Center May 16. Taking place at the Sheraton San Diego Hotel and Marina, the black-tie event-now in its 28th year-has raised more than \$8 million toward the quest to conquer cancer.

Feeding the "Mind, Body and Spirit," the gala will feature award-winning chefs from around the country sharing their signature *hors d'oeuvres* paired with fine wine donated by premier vintners from California and beyond. The evening will also honor generous donors, friends and faculty who have helped make the Moores UCSD Cancer Center the region's only comprehensive cancer center designated by the National Cancer Institute.

Proceeds from this year's fete will help fund the Moores UCSD Cancer Center's greatest needs, including support for innovative clinical trials. Initiated by physician scientists in the Cancer Center's various research programs and managed by the Clinical Trials Office, such trials are critical to the development and delivery of more effective and individualized cancer treatments for patients.

"Clinical trial programs and the many different components that make them a success are essential in our quest to cure cancer and find better drugs for treatment," said Dennis Carson, MD, director of the Moores UCSD Cancer Center. "We would like to thank all of our donors for their support for the Cancer Center. These generous individuals are truly the 'spirit' of our work."

The roster of local culinary masters at this year's Celebrity Chefs Cook Gala includes:

Billy Boyle of Suite and Tender  
Nathan Coulon of Quarter Kitchen at the Ivy Hotel  
Bernard Guillas of The Marine Room  
Jeff Jackson of A.R. Valentien at The Lodge at Torrey Pines  
Jean Michel Diot of Tapenade  
Chris Mirguet of Albert's Restaurant

Out-of-town chefs include:

Thomas Broder of Broders' Cucina Italiana, Minneapolis  
Paul Ferzacca of La Tour Restaurant and ZaccaZa! A Red Sauce Joint, Vail  
Thierry Rautureau of Rover's Restaurant, Seattle  
Eric Tanaka of Dahlia Lounge, Seattle

Jason Wilson of Crush, Seattle

Chalk Hill Estate Vineyards and Winery, Downing Family Vineyards, Ken Brown Wines, Ramey Wine Cellars, and X Winery and Amicus Cellars will provide a selection of wines for the savory event.

Honorary chairs for the gala are Carol and Jeffrey Chang, MD, and Carla and Rudy Rehm. Food and wine co-chairs are Joy and Fred Frye, MD. CBS News 8's Barbara-Lee Edwards, who counts the Moores UCSD Cancer Center as one of her favorite charities, will be mistress of ceremonies.

*Hors d'oeuvres* will be followed by dinner and dancing to Society Beat. Tickets are \$500. For details and reservations, call (858) 822-0023 or visit <http://www.celebritychefscook.org>. More information on the Moores UCSD Cancer Center can be found at <http://www.cancer.ucsd.edu>.

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