



10 FEST AZORES 14

10 DAYS • 10 CHEFS

ESCOLA DE FORMAÇÃO TURÍSTICA E HOTELEIRA

June 19th to 28th

Restaurante Anfiteatro
Portas do Mar, Ponta Delgada





Welcome to **10 Fest Azores 2014 – 10 days, 10 chefs!**

After the success of the first two editions, this gastronomy festival has asserted itself both locally and across borders, and is now among the most relevant in Portugal. Once more the Azores will host, distinguished chefs, sommeliers and barmen from Portugal and various countries both European and North American. For the first time in the history of the festival, more than half of the dinners will be prepared by international Chefs.

It will be a once in a life time experience to taste the Azores in 10 extraordinary dinners, prepared by Chefs from Portugal, Spain, France, England, Denmark, USA and Canada.

10 Fest Azores – 10 days, 10 chefs, is an outstanding event that synthesizes the Schools vision for Azorean gastronomy in the XXI century, and it's relevance to the Region's tourism. We believe it is essential to give more importance to the enhancement of our products and flavors in a contemporary perspective.

It is in a festive atmosphere that employees and students engage all their dedication and enthusiasm in an event that is the culmination of the year long team effort of the Anfiteatro Restaurant/Lounge, the School's training facility.

10 Fest Azores – 10 days, 10 chefs is already a significant part of the training course for the students, concluding an intense and demanding school year, of class participation and project work which the students have been involved.

The EFTH (Escola de Formação Turística e Hoteleira) is now a reference in the Azores, with the School's strong investment in youth training and continuing education of current professionals, and has established relevant national and international partnerships, bringing a unique dynamic to the archipelago, with thousands of hours of training in different areas, taught by some of the best Portuguese professionals.

In addition, the School has also developed numerous activities such as workshops, consultancies and gastronomic events in almost all the islands of the archipelago, a collaborative effort with several organizations and business associations.

The EFTH is also a strategic partner in promoting the region, having performed in recent years several projects in Portugal and abroad in close cooperation with the Azores Tourism and SATA.

The School aims to continue to lead a movement to bring a modern approach to the Azorean gastronomy, through the involvement of youth, professionals and companies in innovation.

10 Fest Azores – 10 days, 10 chefs will be a landmark event for all who have the opportunity to visit the Anfiteatro Restaurant between the 19th and 28th of June. During 10 days, 10 chefs will prepare 10 different dinners.

Once more, it will be an honor for the EFTH to gather, in the same place, and in a short period of time, distinguished national and international chefs, sommeliers and barmen.

Thank you to all the School employees, who during the past number of years have been working hard to turn this project into a showcase for the Azorean tourism.

Thank you to all our friends that join us in this event.

Thank you to our sponsors and partners.

10 Fest Azores 2013 - 10 days, 10 chefs. To taste and enjoy!



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Chef Mitch Stamm^(US)

10 Fest Baker Chef

Johnson & Wales University, Providence

June 19th-28th

Chef Mitch Stamm was one of the stars of the 10 Fest Azores 2013 – 10 days, 10 chefs event! Mitch Stamm started his education in 1981 attending several schools in the United States of America and France, giving special attention to international pastry and baking. He started his career in 1983 as a Bakery owner in Denver, and in 1990 he worked as a pastry executive chef at the Sun Valley Resort. In 1995, Stamm was the Bakery manager at the Atkinson's Market and after that, pastry chef at Zingerman's Bakehouse. Later on he returned to the Sun Valley Resort, and as of 2003 he works as an associate instructor at the college of Culinary Arts, Johnson & Wales University, Providence, Rhode Island.

In addition to his education, Mitch Stamm was for 7 times awarded with the gold medal by the Societ e Philanthropique, New York Food Show. He is also a 5 time winner of the Research and Publishing Award, by Johnson & Wales University, and was considered by the Dessert Professional Magazine one of the Top Ten Bakers of the USA. In 2010 he went to the Book of Guinness Records as a team member for the world tallest bread sculpture. In 2011 he won the grand prize for his fantastic bread presentation at the New York Food Show. Apart from that, he is frequently invited as a jury in many competitions.

After his extraordinary contribution in 10 Fest Azores 2013, Mitch Stamm was invited to join a star cast in the event "Rota das Estrelas" held in late November at the "Casa da Calçada, Relais & Chateaux" in Amarante.

As part of the collaboration with Johnson & Wales University, Mitch Stamm has been teaching frequently at EFTH as a guest instructor. It is with great pride that the EFTH receives once again one of the School's closest friends for 10 Fest Azores 2014 - 10 days, 10 chefs.

Fernando Agrasar^(ES)

Restaurant Las Garzas (🌟*Michelin*), Galicia

June 19th



Fernando Agrasar started his career by the hands of his parents, which were great entrepreneurs in the hospitality business in Santiago de Compostela, whom opened the restaurant Las Garzas in 1990. Since the year 2000 Fernando Agrasar and his wife, Maria José Sanchez, are the restaurant managers. She takes care of the service and he is responsible for the kitchen, cooking inspired by who he considers a great cook – his mom!

Born in 1973, he is an autodidact, who shared the stoves with the famous Galician chef Toñi Vicente, one Michelin star. He is also owner of the restaurant Garfio, in Denia, Alicante, and partner of the restaurant Pé Franco, in the heart of Coruña.

He is a true supporter of the idea of food made for tastes of the clients, based in a careful selection of products, bought in the local markets and cooked in a fusion between traditions and modern techniques. Las Garzas is a restaurant with Galician roots, whose specialties are fish and seafood, exclusives from Galicia coast.

Fernando has won important awards such as Galicia National Gastronomy Award “Alvaro Cunqueiro” in 2011, the award “Faros Nérios” in 2012 and also the awards “Sweets of Antroido” from Malpica de Bergantiños, in 2009, 2010 and 2011.

Since 2010 Fernando’s restaurant has been awarded with a Repsol sun and a Michelin star. He considers that those recognitions are important both in a personal and professional level, as they place the team work with a high quality standard. Las Garzas is the only Michelin star restaurant in the Coast of Death, in Galicia.



Bruno Antunes^(PT)

Wine Man Company, Lisbon

June 19th

Bruno Antunes has dedicated his professional life for several years to his greatest passion: wines! He began his Sommelier training at the School of Hospitality and Tourism of Lisbon, and later at the School of Hospitality and Tourism of Estoril.

He had the privilege of working in hotels such as the Hotel da Lapa and the Sheraton Hotel. He was Sommelier at Restaurant Veranda of Ritz Four Seasons Hotel, Restaurant Virgula, Restaurant Tavares Rico, Restaurant Nobre and at El Corte Inglés. He is an instructor at the School of Hospitality and Tourism of Estoril and the School of Hospitality and Tourism of Lisbon, having also taught courses to professionals of the Azores at EFTH.

In 2009 he was distinguished by Wine Magazine as the Sommelier of the Year, and in 2010 he won the contest of the best Sommelier of Portugal by the Association of Sommeliers of Portugal, being selected to represent the country in the World Sommelier competition in Chile. In 2013 Bruno Antunes was awarded again the honor of the best Sommelier of Portugal which took him to the World Sommelier competition in Tokyo.

He has been part of the judging panel of several wine contests in Estoril, Santarém and Brussels.

In 2011 he came up with the idea of starting his own business, and created the Wine Man, which is a company dedicated to consulting, training and distribution of wines. Many of the wines that Bruno sells are not well known, but all of them were selected by him for their quality and passion.



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Helena Loureiro^(CA)

Restaurants Helena & PortusCalle, Montreal

June 20th

Born in Portugal, Helena Loureiro decided to cross the Atlantic and settled at the island of Montreal. Living in Quebec for over 20 years, she loves to share the culture of her home country. Helena completed her studies at the Institute of Tourism and Hospitality of Quebec in the early 90s. Some years later she realized her dream of opening her own restaurant, PortusCalle, in the Portuguese neighborhood. A real institution of Maine, the PortusCalle restaurant celebrated last year its tenth anniversary.

More recently she decided to open her second restaurant, Helena, in the heart of the old Montreal, where she goes back to her memories and re-creates the atmosphere of the traditional beerhouses of the old Lisbon. Her two restaurants reflect this European environment in Montreal and offer to its customers a jovial atmosphere while tasting familiar food with touches of gastronomy and refinement in her dishes.

Eager to share her passion, Helena wrote a cookbook, "Helena, 100 Portuguese recipes", and is now preparing a second one. Helena is also preparing the opening of "Lisbon's Corner", an upscale but affordable market, allowing a greater amount of people the opportunity to taste Portuguese cuisine.

Helena is a perfectionist, and only uses top quality products from local and Portuguese producers. She says without hesitation: «The freshness and quality of the products represent a quarter of the work». From the Alentejo pig to the São Jorge cheese and olive oil of Trás-os-Montes, with a touch of wisdom, a spoonful of Portuguese imagination and talent filled with passion. These are the secrets of Helena Loureiro.



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João Couto^(PT)

10 Fest Barman

EFTH/ Anfiteatro Restaurant Lounge, Ponta Delgada

June 19th-28th



Born in Marco de Canavezes, João Couto graduated in Restaurant/Bar Service in 2005 at the School of Hospitality and Tourism of Santa Maria da Feira, having pursued studies at the School of Hospitality and Tourism of Porto where he concluded in 2007 the course of Hotel Management. While studying he trained in hotels such as Vila Baleira 4* (Porto Santo), Cliff Bay 5* (Funchal) and Vila Lara 5* (Algarve).

As a student he was awarded in 2005 as Young Sommelier by the Schools of Hospitality and Tourism of Portugal.

In 2007 he headed to London to work at The Halkin, a five star hotel that includes a Michelin star restaurant.

In 2009 he came to the Azores to be part of the project of the School of Tourism and Hospitality Training (EFTH) where he remains as Maitre D and Head Barman of Anfiteatro Restaurant/Lounge, as well as responsible for the training in that areas.

During the past five years, together with his team, he has taught many students, some of whom have won awards in international competitions, including two gold medals, one silver and two bronze in Bar and Restaurant Service contests.

He represented Portugal in the 2012 at the Coupe Georges Batiste, in Tokyo, one of the most complete and demanding international competitions for Restaurant and Bar Service.

10 Fest Azores 2014 - 10 Days, 10 Chefs
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Chefs EFTH & Açores^(PT)

June 21st

Sandro Meireles was born in Paços de Ferreira, mainland Portugal, he graduated in 1996, from the Hotel and Tourism School of Oporto, where he also started his career, as an instructor. Later on, he worked in several projects in the north part of the country. In 2004, he worked in Macao, and one year later he came to S. Miguel to work as the Chef of the Holiday Inn Hotel. In 2007 he embraced with great dedication the EFTH project, where he is now responsible for the Culinary area.



Pedro Oliveira was born in S. Miguel Island and graduated in 2001 at the Hotel and Tourism School of Setúbal. But his first "kitchen" experience was in 1998, at the Chateau Impney Hotel, Worcestershire, England. After working ten years in many hotels in Lisbon, namely Cascais Miragem 5* and Le Meridien 5*, he returned to his homeland, in 2010, to be part of the EFTH project as a chef/instructor.



In the past number of years, chefs **Sandro Meireles** and **Pedro Oliveira**, together with their team, have taught more than one hundred and fifty young students, some of them had been awarded in competitions, highlighting two bronze medals in European contests, three awards as Chefs of the Future and on Best Team Award and an International Festival in Algarve Tourism School.

Both have been participating in many workshops, courses and wine dinners throughout the archipelago of Azores. They have been also contributing to promoting the Azores in the mainland and abroad, in Showcookings, dinners and other gastronomic events, such as the Azorean menus in promotion events in Boston at the restaurant chain Legal Sea Foods in 2012, and recently at the Langham Hotel Boston.

Chefs EFTH & Açores^(PT)

June 21st



ALDA CORREIA

Born in São Miguel Island, Aldas Correia graduated in 1991 at Centro de Formação Profissional dos Açores. She began her career in 1991 at the restaurant “Bar do Monte”. From 1992 to 1998 she worked at Hotel Açores Atlântico, and since then she has been Chef at VerdeGolf SA. Throughout her professional journey she led a Course in Pastry at the EBI School in Povoação and a Cooking Course for Seniors, at the Santa Casa da Misericórdia da Madalena, in Pico Island.



GRAZIELA FERREIRA

Born in Vila Franca do Campo, Graziela started her career as a pastry chef, and 5 years later, out of curiosity and to learn more, she accepted the challenge to become a cook. After a number of years Graziela started leading the kitchen of the Hotel Bahia Palace. In recent years she has focused on her technical development, attending many courses for professionals at EFTH.



CARLA LIMA

Carla Lima was born in S.Miguel and graduated in Culinary Arts at Escola Profissional de Capelas, where she had the opportunity to participate in many competitions; highlighting a 1st place in a Regional competition and 3rd place in a Portuguese contest. She started working at Bensaude Hotels in 2001, and has been developing her career at São Miguel Park Hotel. The strong commitment of her hotel chain has given her the opportunity to attend many courses for professional taught at EFTH.



ROBERTO CABRAL

Roberto Cabral grew up with a passion for culinary arts. He began his training in a pastry shop in Montreal, Canada. After that, he returned to Santa Maria Island, his homeland, and created a catering company. In 2002 he decided to develop his knowledge and skills, and registered as a student at EFTH. After that, He worked at the School as Sous-Chef and instructor until 2006. Currently Roberto organizes Workshops and Showcookings in Santa Maria, and is writing a book about the origins of that Island’s cuisine, exploring the products and popular techniques used in the past.

Chefs EFTH & Açores^(PT)

June 21st

ANTÓNIO AGRIPINO

Born in Mainland Portugal, his passion for cooking began at the age of 17 when he started working in a hotel from the Grão Pará Group in the Algarve. At the age of 30 António Agripino moved to the island of Terceira, joining the Hotel Terceira Mar belonging to the Bensaude Group. As Chef he worked at the Hotel Terra Mar, the Club de Golfe da Terceira and the Angra Marina Hotel. In 2010 he opened his own restaurant. He has invested a lot in professional development through participation in many courses for professionals provided by the EFTH.



ANA DUTRA

Born in Pico Island, Ana has been fascinated by pots and pans since childhood. She graduated in Culinary Arts/Pastry (post-high school diploma) at EFTH in 2011. Due to her good performance as a student the School gave her the opportunity to study for few months at Johnson & Wales University, Providence, USA. Back to the Azores she begins her career at Anfiteatro Restaurant. One year later she returned to Pico Island, and she is currently working at Ancoradouro Restaurant.



JOEL VIEIRA

Joel Vieira was born in Flores Island. He graduated in Culinary Arts/Pastry (post-high school diploma) at the EFTH in 2012, and despite his short career he has already very diverse experiences in restaurants and hotels in the Azores, Portugal, Hong Kong and more recently in Boston, at the Langham Hotel. Enhancing regional products and striving for perfection are his personal mottos. His passion is cooking! In March of this year he joined the team of Terra Nostra Garden Hotel, in Furnas, a gastronomic reference in the regional and national scene.



JOANA SILVA

Born in São Miguel Island, Joana began her professional training in EFTH in 2009, graduating in Cooking /Pastry, in which she stands out from the beginning for her commitment, persistence and initiative, qualities which she soon put to service at the "Yacht Club". This was the restaurant which welcomed her for her traineeship and where she currently leads the kitchens.



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Albano Lourenço^(ES)

Quinta das Lágrimas Hotel, Coimbra

June 22nd



Albano Lourenço graduated in Cooking/Pastry in the late 80's at the School of Hospitality and Tourism of the Algarve. He began his career in that Portuguese Region, working for 10 years at the restaurant "São Gabriel" (1 Michelin star), where he became the Chef.

After some years in the South part of Portugal, he decides to return to his homeland and embrace a new challenge, becoming, since late 2000, the Executive Chef of "Hotel Quinta das Lágrimas", where he was again distinguished with 1 Michelin star in 2004.

Albano Lourenço has received numerous awards throughout his career as, for example, Figure of the Year 2005 by Inter Magazine.

Over the years Albano Lourenço have been many times invited to judge various cooking contests. He is also author of the book "The Bible told by flavors".

Simple dishes are one of chef Albano's greatest strengths. He says that everything he does is inspired on Portuguese cuisine and believes that the country has the best fish, good meat and excellent fruit. He enjoys working with products that are familiar to people, to make them feel at home. True to the traditions of his Region, he says that at home he only cooks food on a pot or in a wood fire oven.

He is frequently invited to major culinary events in Portugal and abroad.

In 2010, he was awarded by the Portuguese Academy of Gastronomy the Diploma of Honor.

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Paulo Matos^(PT)

Aquapura Douro Hotel, Lamego

June 23rd



Paulo Matos is 37 years old and since 2009 is the Chef of Almapura and Vale Abraão restaurants, at Aquapura Douro Valley, a 5* hotel situated in a UNESCO classified World Heritage zone, surrounded by a magnificent landscape along the Douro river.

It's by Paulo's hand that at the table contemporary menus that respect the characteristics, colors and flavors of the four seasons are served balancing authentic Douro ingredients and the unique flavors of the Atlantic coast.

Paulo Matos follows three basic rules: "the constant demands of new products – one of the ways to develop in culinary arts; choosing ingredients – carefully, respecting the season of the local products; the pursuit for excellence – to be worth making different, one should do it better".

Paulo Matos started working in restaurants and hotels around Braga, his home town and has been participating in many events, such as "Fish in Lisbon", Vila Joya's International Gourmet Festival and the 1st Gastronomic circuit in Natal, Brasil.

During his career he did placements in Portuguese and international restaurants, working with renowned chefs as Miguel Castro Silva, José Avillez (Tavares Rico, 1* Michelin), Nuno Diniz (Hotel York House), Joachim Koerper (Eleven, 1* Michelin), José Maria (Zuberoa, 2* Michelin), Dieter Koschina and Matteo Ferrantino (Hotel Vila Joya, 2* Michelin).



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Kevin Duffy^(US)

Johnson & Wales University, Providence

June 24th



Kevin Duffy began his culinary career in his native country Ireland and later completed his apprenticeship in the Restaurant Casino, Switzerland and the Skyline Hotel, London. He moved to Bermuda in the mid "70's where he held positions as Chef Saucier with the Elbow Beach Hotel and Head Chef at the Royal Bermuda Yacht Club. He then headed to the US, in 1980, to work at the Ritz Carlton Hotel in Boston, and soon after took a position as Chef Instructor at Johnson & Wales University in Providence, Rhode Island. In 1987, Kevin Duffy opened the first of two restaurants which he successfully operated for ten years. He returned to Johnson & Wales University, in 1997, as an instructor, and shortly after was appointed to serve as the Assistant Director of Culinary Education and later as Dean of the College of Culinary Arts, a position he held for seven years, until 2012.

It is during his mandate that starts the collaboration between Johnson & Wales University and EFTH, under which instructors and students of the School have consolidate their knowledge at the College of Culinary Arts, having also been carried out in Ponta Delgada hundreds of hours of training taught by several chefs of this institution. Since 2008, he has visited the Azores three times, and his personal commitment was crucial to the success of the partnership with EFTH, as well as for promotional events of the Azores in New England.

Chef Kevin Duffy has a Bachelor's degree in Food Service Management and a master's degree in Culinary Education. He is currently Instructor at Johnson & Wales University, in Providence.

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RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO

Rui Martins^(FR)

Cuisin'Arts & Management, Paris

June 25th



Rui Martins is a Luso-French, born in Cholet, on May 1st, 1977, whose passion for cooking was revealed from an early age. He graduated in Culinary Arts at CFA ST Michel Mont Mercure School. Between 1994 and 1996 Rui Martins worked at the restaurant "Le Belvedere Cholet" (1 Michelin star), initiating a process of great learning and technical developments.




He decided then to continue his learning process in Paris, and joined the team of the prestigious restaurant "La Maison du Danemark" (1 Michelin star) in Champs Elysees, where he remained until 1999. He went on to work at the restaurant "Les Olivades", with Chef Flora Mikula, and afterwards worked at "Hotel Le Parc" with Chef Pascal Bardet, Group Alain Ducasse.

Between 2002 and 2004 Rui Martins travelled to the island of Madeira, Portugal, where he worked for two years with Chef Benoit Sinthon, the only Michelin star chef on the island. During the following years he worked in the South of France, and Australia, and in the meantime returned to work with Chef Pascal Bardet at the "Restaurant Bar et de Boeuf" (1 Michelin star), in Monaco. He was Executive Chef at the restaurant "Spoon", Paris, in Hotel Marignan, Group Alain Ducasse, between 2009 and 2011.

He visited the Azores in 2001 and 2012 for workshops at EFTH organized by the prestigious "Ducasse Education". Currently he is the owner of the company "Cuisin'Arts & Management", and continues his collaboration with "Ducasse Education".

DO ALENTEJO AOS AÇORES VALUM VINHO MAYOR

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of Azores food, with tastes from Alentejo.

Adam Gray^(UK)

Restaurant Skylon, London

June 26th



Adam Gray began his education at Northamptonshire College, completing a three year City and Guilds Catering course, while he worked at The Red Lion restaurant and after, at the Broomhill Hotel, Spratton.

In 1989, Adam moved to London to work with Bruno Loubet at Four Seasons Hotel, Park Lane. He stayed there until 1992. Then he worked at the world famous Le Manoir aux Quat'Saisons, Oxford, for two more years. In 2001, Adam became Head Chef of City Rhodes restaurant, where he achieved a Michelin star. He left in 2003 to open the Rhodes Twenty Four restaurant in Tower 42, in London's financial heart. In 2004 Adam wins the BMW Best New Restaurant and posthumously a Michelin star. In 2007, he's awarded also with the three AA Rosettes.

In 2003, Adam opens the Adam Gray Chef's Academy at the Northamptonshire College, providing work experience to gifted students. In 2010 he becomes the co-owner of The Red Lion restaurant. In September 2011 and after maintaining the Michelin star for over ten years, Adam leaves Rhodes Twenty Four to focus on The Red Lion, where the restaurant gets into the Good Food Guide, and is awarded a Michelin Bib Gourmand in 2012 and 2013.

Chef Adam Gray is a member of the Royal Academy of Culinary Arts, Master Craftsman at the Craft Guild of Chefs, features writer for Men's Fitness magazine and a judge for the Coeliac UK, Chef of the Year competition. Adam was appointed as Executive Chef for Skylon restaurant, at the Royal Festival Hall, in March 2013.



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David Fischer^(DK)

Restaurant Hos Fischer, Copenhagen

June 27th

David Fischer graduated in 2000 at Copenhagen Hospitality College. From 1997 until 2001, he had his first training experience at Le Saint Jacques (at Daniel Letz), a French cuisine restaurant, in Copenhagen. In 2001 David decides to have an international experience and went to Paris. There he started working with a Danish chef at La Petite Sirene de Copenhague.

One year later, David had the opportunity to work with Chef Alain Passard at L'Arpège, at a 3 Michelin star restaurant.

From 2002 to 2004, he moved to Rome to work with Chef Heinz Beck at La Pergola, another 3 Michelin star restaurant. From 2004 to 2006 David moved to Denmark for the first time, but in 2006 he returned to La Pergola, in Rome.

After his second experience in Italy, David decided to open his own Italian/Danish trattoria, called Hos Fischer. The restaurant opened in 2007 and it's one of the most popular places in the Danish capital.

In 2012, David wins the first prize of the Olive Oil Cooking Contest, in Bilbao, the first chef ever to win outside the Mediterranean countries.

For David Fischer cooking is about taste and simplicity, using good products and not taking away too much structure from the original. Cooking for him is not only about cooking but just as much about enjoying the food and atmosphere with good friends and colleagues.

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João Pires^(UK)

10 Fest Sommelier

Restaurant Dinner by Heston Blumenthal, London

June 28th



João Pires began his training in 1993, attending the Professional Sommelier Course in Lisbon. In addition to Portugal, he travelled to Macau, Morocco, Philippines, Toronto and Vienna to consolidate his knowledge. He graduated as a Master Sommelier and is currently enrolled in the Master of Wine Program, both representing some of the world's major wine accreditations.

João Pires did his apprenticeship in Paris, at the Hotel The Crillon (2 Michelin stars), Ducasse Restaurant (3 Michelin stars), La Tour Argent Restaurant (2 Michelin stars) and Hotel Georges V (2 Michelin stars).

Professionally his experience includes working in several hotels and restaurants in Lisbon, Toronto and UK, highlighting the Vineyard at Stockcross (2 Michelin stars), in Newbury, the Capital Hotel (2 Michelin stars), and Gordon Ramsay (3 Michelin stars), both in London.

He received the awards for Sommelier of the Year in 1999 by Wine Magazine, and in 2004 by the Portuguese Academy of Gastronomy. João Pires was also awarded as International Sommelier of the Year in 2004 by the International Academy of Gastronomy in Paris. Among many awards, he won in 2005 the 25th Anniversary RIEDEL Taste Challenge, in London, and the Grand Prix du Sommelier 2009 by the International Academy of Gastronomy, in Paris.

Over the years Joao Pires has been part of judging panels of various wine-related contests in countries like France, USA, Spain, Belgium, UK and Portugal.

He is currently the Head Sommelier at the Dinner by Heston Blumenthal Restaurant (2 Michelin stars), Mandarin Oriental London.

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Ricardo Costa^(PT)

The Yeatman Hotel, (🌟*Michelin*), OPorto

June 28th



Chef Ricardo Costa studied at the School of Hospitality and Tourism of Coimbra, realizing from an early age his passion for Culinary Arts.

Professionally he has worked in several hotels and restaurants in Mainland Portugal, Madeira, Spain and England. He worked as “Chef de Partie” at the Restaurant “El Girassol” with Chef Joachim Koerper.

He was later Sous-Chef at the “Sheraton Porto Hotel & Spa”, working with the Executive Chef Jerónimo Ferreira, being also responsible for “Porto Novo”, another restaurant belonging to the same hotel. He was also “Chef de Cuisine” at the restaurant “The Portal”, in London.

As a result of his work, he was awarded with a Michelin star in 2009 and 2010, as Executive Chef in the “Largo do Paço” restaurant at Hotel “Casa da Calçada”, Relais & Chateaux, in Amarante. He was also awarded as Chef of the Year 2009 by the Portuguese magazine “Wine”, being considered as the leader of the new generation of Portuguese Chefs. Later, in 2013, he was awarded in the category of “Best Cook of Portugal”, in the second edition of the “Festival Arco Atlântico”, in Gijon (Spain).

Chef Ricardo Costa currently holds the position of Executive Chef at “The Yeatman”, being responsible for their kitchens, with emphasis on the “Gastronomic Restaurant”, which was awarded with a Michelin star in 2012, 2013 and 2014.