



## Cochon 555 Announces Chef Lineup For An Epic Pork Event On February 9 At The Four Seasons Miami

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SOURCE Cochon US Tour

### Culinary Competition Promotes Family Farms

NEW YORK, Jan. 14, 2014 /PRNewswire/ -- Cochon US Tour and Goose Island Beer Co. humbly present Cochon 555 Miami on Feb. 9, 2014. Going on its sixth year, Cochon 555 is the nation's premier culinary tour touting the flavor and benefits of eating heritage breed pigs. The kickoff event features an all-star lineup of five chefs, five pigs and five wineries to celebrate breed diversity and family farming.

This year's competing chefs include Jose Mendin of The Pubblely Group, Conor Hanlon of The Dutch, Bradley Herron of Michael's Genuine Food & Drink, Aaron Brooks of EDGE Steak & Bar and [Dena Marino of MC Kitchen](#). The five chefs, champions to the pig, will battle it out in a friendly competition by preparing a maximum of six dishes each created from one whole heritage breed pig to win votes from a crowd of hungry gourmants and celebrated judges. In celebration of the tour's 6<sup>th</sup> anniversary, Rick Mace of Cafe Boulud will prepare an additional late-night sixth pig in an Asian Speakeasy style before dessert and prior to the awards ceremony.

Defending his title from last year, Host Chef Aaron Brooks will kick off the weekend on Friday night with a guest chef dinner at EDGE Steak & Bar at the Four Seasons. Event judges include David Thomas from The Bazaar by Jose Andres, Timon Balloo of Bocce Bar and Chef Norman Van Aken following the release of his new book, *No Experience Necessary*. The winner of the event will go on to compete in the Grand Cochon at the Food & Wine Classic in Aspen in June for bragging rights as the "King or Queen of Porc" and a four-day wine experience to Rioja, Spain's most prominent wine region.

"Heritage Breed Pigs celebrate the history of the animal and this humane treatment is something all chefs should be behind," states Jose Mendin. "I grew up on an island where this practice is normal and eating pig is an essential part of the culture, so it just seems the only way to me. As for the event, I'm so excited to compete, I can barely stand it. Such a great line-up of chefs; I'm eager to see what everyone puts out. Game on."

In addition to 30 chef-prepared dishes, guests can experience:

- The Goose Nest, an area featuring the Vintage Ales of Goose Island Beer Co. paired with Hudson Valley Foie Gras.
- Live butchering demonstration at the Pop-Up Butcher Shop, benefiting the local [culinary school](#).
- Different ages of Prosciutto di Parma ranging between 14 and 30 months, sliced by a roaming Berkel and by hand off a bone-in leg.
- "Punch Kings" cocktail competition presented by Breckenridge Bourbon.
- A welcome cocktail from Four Roses Bourbon.
- A Perfect Manhattan Experience featuring Eagle Rare, Buffalo Trace, Breckenridge Bourbon, Hirsch, Templeton Rye and Luxardo.
- Libations include the portfolio of Crispin Ciders table, featuring wines of Rioja, Elk Cove Vineyards, Barlow Vineyards, and the infamous Mezcal Bar.
- TarTare Bar featuring Creekstone Beef, Rappahannock River Oysters, Cheese Bar including Rogue Creamery and the artisan breads of La Brea Bakery.
- Swine & Sweets signature dessert course featuring Jeni's Splendid Ice Creams.

All guests are invited to visit the website and [sign up](#) on the newsletter for [a chance to win](#) a VIP trip to Rioja Wine & Tapas Festival in New York City, including a Smart-Scoop Ice Cream Maker from Breville, a \$1000 bottle of bourbon, a Judge's slot at Punch Kings plus two VIP tickets to the event.

