

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

### **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 gourmards 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."