



PROGRAM



10TH ANNUAL CONGRESS 2025, DELEGATION USA & CANADA

WE ARE EXCITED TO ANNOUNCE THAT RESERVATIONS ARE NOW OPEN!
JOIN US IN WASHINGTON, D.C., FROM MARCH 14-16, 2025, FOR AN
UNFORGETTABLE WEEKEND FILLED WITH PRESENTATIONS, EXQUISITE CUISINE,
AND MEMORABLE MOMENTS



PROGRAM | FROM MARCH 14TH TO 16TH, 2025 | WASHINGTON, DC



®



10th Annual Congress 2025 DELEGATION USA & CANADA



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● *COCKTAIL JEAN-JACQUES DIETRICH, March 14th 2025.*

* French Ambassador's Residence in Washington, D.C

* | *2221 Kalorama Road, NW, Washington, DC - 20008*

● *KNOWLEDGE SHARING-DAY, March 15th 2025.*

* Embassy of France to the United States

* | *4101 Reservoir Rd NW, Washington, DC - 20007*

● *THE HUNTING & FRIENDSHIP GALA DINNER ACF/MCF/SCP, March 16th 2025.*

* The Congressional Country Club of the City of Washington,DC

* | *8500 River Rd, Bethesda, MD - 20817*



COCKTAIL JEAN-JACQUES DIETRICH, March 14th 2025.
French Ambassador's Residence in Washington, D.C
2221 Kalorama Road, NW, Washington, DC - 20008



Evening Program | March 14, 2025

- 4:30 PM - 9:00 PM

5:00 PM | Guest Arrival and Cocktail Reception

Hosted by Executive Chef François Oge.

6:00 PM | Welcome Remarks

Presented by:

- Laurent Bili, Ambassador of France to the U.S.
- Fabrice Prochasson MOF, ACF World President
- Jean-Louis Gerin, ACF Honorary President, USA & Canada
- Sébastien Baud, ACF Deputy Chairman, USA & Canada
- Claude Godard, MCF President USA & Canada

6:30 PM | Tribute to Chef Pierre Chambrin

Presented by Olivier Gaupin, Bernard Guillas, and Jonathan Jerusalmy

6:40 PM | Tribute to Chef André Soltner (MOF)

Presented by Hervé Malivert and Jeffrey Butler

6:50 PM | Awarding of the World French Restaurant Plaque

Presented by Carol Bussy Representing the Maitre Restaurateur

7:10 PM | Cocktail Dîatoire

Featuring a delightful culinary experience with offerings from various restaurants around DC.

9:00 PM | End of the Cocktail

- Following the event, enjoy a free evening to explore the city.



KNOWLEDGE SHARING-DAY, March 15th 2025.

Embassy of France to the United States

4101 Reservoir Rd NW, Washington, DC - 20007



Day Program | March 15, 2025

- 7:30 AM - 5 PM

8:00 AM | Breakfast Provided by our partners

8:45 AM | Welcome Remarks

Presented By the Delegate President and ACF World President

8:50 AM | New Academicians Inauguration Ceremony

10:25 AM | Group Photo of New Academicians

10:30 AM | General Assembly

11:30 AM | 1st Presentation: Ocean's Balance

Presented by Lisa Scali (Ocean's Balance) and Chef Jean-Louis Gerin

- Topic: The Next Big Thing: Cooking with Maine Seaweed – Innovation, Tasting & R&D

12:00 PM | Aperitif and Lunch, Provided by our partner, accompanied by a presentation.

1:45 PM | 2nd Presentation:

Presented by Romain Dufour (Barry Callebaut) and Stéphane Grattier (Boulangerie Christophe)

- Topic: The Fundamental Role of Flour and Levain

2:15 PM | 3rd Presentation: Prime Hydroponic

Presented by David Klauer (Prime Hydroponic)

- Topic: "Aeroponic - Future of Farming"

2:45 PM | 4th Presentation: The World French Restaurant Label

Presented by Carol Bussy, National Vice President of the AFMR, Cédric Barberet, Ambassador of the United States (WFL) and Mr Baptiste Zamaron, Journalist in charge of institutional relations, press, for the AFMR

- Topic: Presentation and description of the World French Restaurant label by the AFMR

3:00 PM | 5th Presentation: Innovative Cocktails

Presented by A.J. Schaller and Daniel Liberson (Lindera Farms)

- Topic: Epicurean Elixirs- Cocktails for Chefs

3:45 PM | 6th Presentation: The Green Label

Presented by Augustin Brahimi and Jean-Claude Plihon

- Topic: What is The Green Label?

4:00 PM | King Cake

Prepared by Cedric Barberet

5 PM | End of the Event

- For the evening, you may explore dining options or enjoy reserved tables with a prix fixe menu at Blue Duck Tavern or L'Ardente.



HUNTING & FRIENDSHIP GALA DINNER, March 16th 2025.

The Congressional Country Club of Washington, DC

8500 River Rd, Bethesda, MD 20817



Evening Program | March 16, 2025

- 4:30 PM - 10:00 PM

4:30 PM | Guest Arrival and Cocktail Reception

Hosted by Executive Chef Matthew Morison from the Congressional Country Club

5:00 PM | Welcome Remarks

Presented by:

- Mr. Laurent Bili, Ambassador of France to the United States
- Mr. Fabrice Prochasson, MOF, ACF World President
- Mr. Alain Clos, President of the Belgium & Luxembourg delegation
- Mr. Pascal Guillotin, President, Culinary Philanthropic Society
- Mr. Gérard Bertholon, Président Délégué MCF (by proxy)

6:00 PM | Dinner Begins

6:20 PM | 1st Course

- *Prepared by Chef Xavier Deshayes*

6:40 PM | The Gold Medal of the Academie Award

- *Presented by Honorary President Deputy Sébastien Baud*

7:00 PM | 2nd Course

- *Prepared by Chef Bernard Guillas*

7:20 PM | The Honorary Academicians Award

- *Presented by Honorary President Jean-Louis Gerin*

7:45 PM | Book Presentation

- *By Frédéric Castan – Facing the Heat: From My Grandmother's Kitchen to Working the Line*

8:00 PM | 3rd Course

- *Prepared by Chef Olivier Geyer, Executive Chef Consultant*

8:20 PM | The world order of the Academie Award

- *Presented by World President Fabrice Prochasson (MOF)*

8:40 PM | The woman of the Year

- *Presented by Winnie Mui Chairman*

8:50 PM | Cheese Service

- *Provided by Savencia*

9:00 PM | The 2025 Armchair USA & Canada Delegation Award

- *Presented by Chef Gérard Bertholon and Chef Mark Ehrler*

9:15 PM | Dessert Service

- *Prepared By : Chef Romain Cornu (Hakkasan Group), Chef Mark Courseille (Olivia Macaron) and Chef May Hamoda (Congressional Country Club)*

9:30 PM | Presentation of the Chefs in the Kitchen

9:55 PM | Closing Remarks

- *Presented By Mr. Fabrice Prochasson, MOF, ACF World President & Sébastien Baud, Deputy Chairman*

10:00 PM | End of Dinner

- Free Buses will be provided for the way back to DC



Important Information:

Reservations, Dress Code, and Event Details



Q1: When will the reservation links be sent out?

A: The newsletter with reservation links will be sent out on December 1st.



Q2: Do new members being inducted in March need to make reservations?

A: Yes, all members, including those being inducted in March, are required to make their reservations.



Q3: What if I sponsored a new member in 2025?

A: If you sponsored a new member, your presence is essential to make this moment memorable for them. Please make sure to reserve your spot.



Q4: When should partners register?

A: Partners are encouraged to register as soon as possible, especially if you need a presentation table at the French Embassy on Saturday.



Q5: What are the French Embassy's security requirements?

A: To meet the French Embassy's security requirements, reservations must be made early, as we must submit the names of all attendees by February 15th. Please remember to bring your identification (passport or driver's license) to all events.



Q6: Is parking available at the French Embassy or the Ambassador's Residence?

A: No, parking is not allowed at the French Embassy or the Residence of the Ambassador.



Q7: Will transportation be provided to the Congressional Country Club?

A: No transportation will be provided to the Congressional Country Club, so if you drive, valet parking will be available upon arrival. However, free buses will be provided for the return trip to Washington, DC.



Q8: What is the dress code for members at the events?

A: Members are required to wear their Academicians chef jacket and medal at all official events, except for Saturday night, which will have a casual dress code. Please make sure to follow these guidelines for each event.



Q9: What is the dress code for non-members & guests?

A: For non-members & guests, the dress code is as follows:

- Friday Night: Casual Chic
- Saturday: Casual
- Sunday Night: Cocktail Chic





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THANK YOU FOR BEING AN ESSENTIAL PART OF OUR JOURNEY!

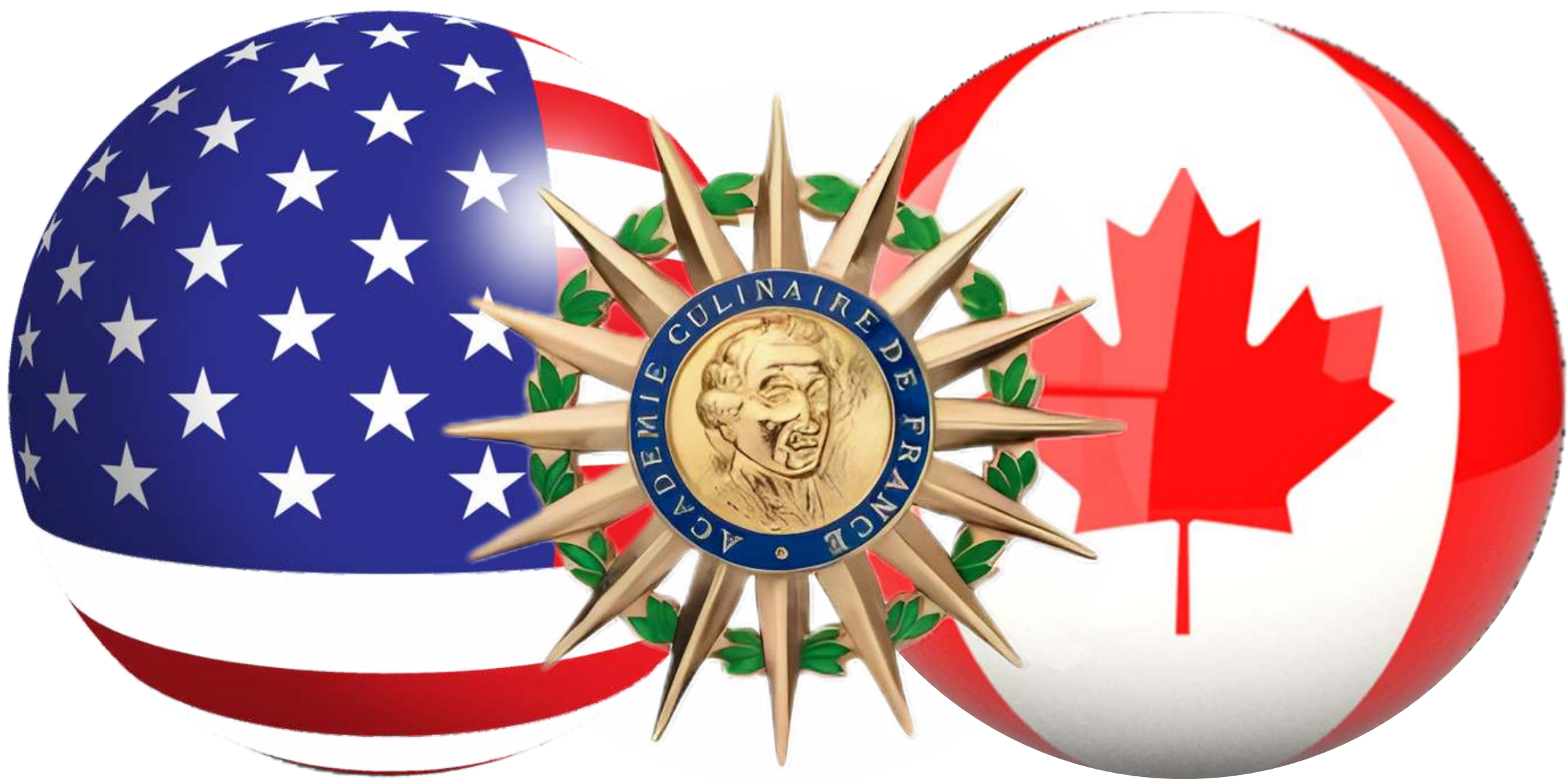
We would like to extend our heartfelt gratitude to all our partners for their continued support. Your unwavering commitment to our USA & Canada delegation is invaluable and plays a crucial role in our collective success. Together, we can achieve great things and further the mission of the Académie Culinaire de France.





COME DISCOVER

L'ACADÉMIE CULINAIRE DE FRANCE



"Defending, perfecting, and transmitting French culinary art to the world —these are the vocations of our Academy."



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