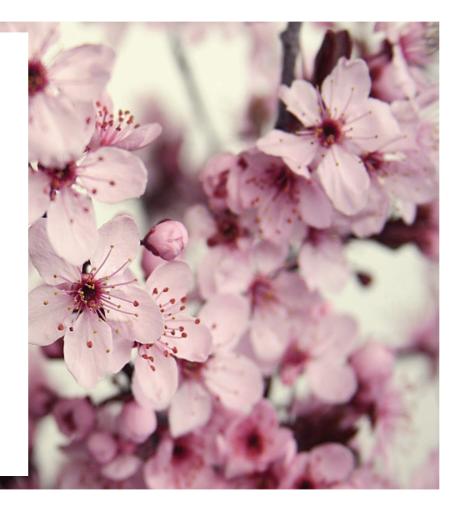


RELAIS & CHATEAUX
Rendez-Vous

Tokyo, Japan



FOOD FOR THOUGHT by Relais & Chateaux



FOOD PHILOSOPHY FOR TOMORROW Morning Aspirationnal Conference 10:00AM - 1:00 PM



FINE ARTS OF LIVING MARKET

Japanese and Innovative market

1:00 PM-03:00 PM

Conference



conference Part 1 : Japan's influence

10:00AM - 11:50AM



Conference Part 2: The Future of Food

11:50AM - 1:00PM

AUDIENCE 500 GUESTS

OWNERS AND CHEFS FROM RELAIS & CHATEAUX

(North America, South America, Europe, Africa, Asia, New Zealand & Australia)

INTERNATIONAL MEDIA (USA, Europe, Asia)

FOOD AND TRAVEL BUSINESS VIPs

UNIVERSITIES, PARTNERS...



10h00 : Introduction & Welcome of Her Imperial Highness by P Gombert (10')

10h10: Speech of the Princess (3-4')

10h15: Speech of Olivier Roellinger (10')

10h25: Speech of Jean Robert Pitte (15')









JAPAN'S INFLHENCE

10:40AM - 11:50AM

10h40: Round table with Pierre Gagnaire, Ryoko Seikiguchi & Michel Bras (30')

11h10: Michael Booth (10')

11h20 : Round table with David Kinch, Tetsuya Wakuda (20')

11h40: Q&A (10') All Speakers of the rounds table













THE FUTURE OF FOOD

11:50AM - 1:00PM

11h50: Introduction of the « Future of Food » (5')

11h55: Tim Lang Video (3-5')

12h00: Speech of Joanna McMillan (10')

12h10: Speech of Yannick Alleno (10')

12h20: Speech of Mori Yuichi (10')

12h30: Speech of A Gauthier (10')

12h40: Q&A (20')



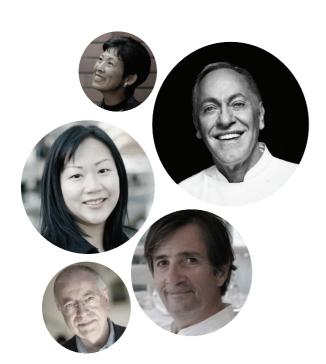








conference Japan's Influence



WELCOME BY

Her Imperial Highness Princess Takamado

MASTERS OF CEREMONY

Melinda Joe

Freelance journalist based in Tokyo, specialized in food, drink and travel. Regular writer of the Japan Times and Wall Street Journal Asia, CNN Travels. Tokyo's correspondent for The Forbes Travel Guide.

Patrick O'Connell

Delegate for the US East Coast Relais & Châteaux members, Chef & owner of "The Inn at little Washington," Washington (USA).

INTRODUCTION

Olivier Roellinger

Vice president of Relais & Chateaux, Chef & owner of "Les Maisons de Bricourt," Brittany (France).

Jean-Robert Pitte

Member of the Academy of Moral and Political Sciences. French geographer and writer, specialized in gastronomy, President of the Geographical Society, of the French Mission of food heritage and culture of Food and of the French Wine Academy.

conference Japan's Influence



Pierre Gagnaire
Chef & owner of the "Pierre Gagnaire" in Paris (France).

Ryoko Seikiguchi Japanese poet and translator. Author of several books on Japanese gastronomy and on cultural facts.

Michel Bras Chef & owner of "Le Suquet" in Laguiole (France).

David Kinch Chef & owner of the "Manresa" in Los Gatos (USA).

Tetsuya Wakuda Chef & owner of the "Tetsuya's" in Sydney (Australia).

Michael Booth

Author and journalist for The Guardian, Monocle, The Independent, The Times and the Condé Nast Traveler magazine. Specialized in travel and food, mostly in France, Japan and the Nordic Region. His book Sushi and Beyond won a Guild of Food Writers award and has recently become a best seller in Japan.

CONFERENCE The Future of Food



THE ROLE OF FOOD IN THE CITY Tim Lang (Video)
Founder of the Centre for Food Policy at City University of London and professor of Food Policy.

HEALTH Joanna McMillan Joanna McMillan has a PhD in Nutritional Science. She is one of Australia's best known health experts and founder of Get Lean.

NEW HERITAGE EXTRACTION & FERMENTATION Yannick Alleno Chef & owner of "Le Pavillon Ledoyen" in Paris (France), among other restaurants in different countries (Morocco, United Arab Emirates, China, Taiwan).

NEW TECHNOLOGIES Mori Yuichi Japanese researcher specializing in new technologies and new ways to grow plants and vegetables in any kind of ground including infected areas.

NEW FINE DINING Alexandre Gauthier Chef & owner of "La Grenouillère" in La Madelaine-sous-Montreuil (France).

FINE ARTS OF LIVING MARKET

1:00 PM-03:00 PM

Japanese & Innovative Market

The Japanese & Innovative Market will be a unique meeting point of tradition and innovation.

During this single market, guests will share & connect with Japanese food and craftsmanship, they will learn about tradition and discover innovations.

To host visitors, 10 Japanese chefs will lead their own pavilion with their preferred craftsman. Each structure will represent its own universe.

Throughout the market, visitors will be able to engage with culinary experts and guests and listen to informal talks on a variety of subjects.



FINE ARTS OF LIVING MARKET Chefs' Pavilions



Engage in one-on-one discussions with our Japanese Chefs:

Chef OKAZAKI – Restaurant Sant Pau – Tokyo
Chef MATSUO – Kashiwaya – Osaka
Chef MIKUNI – Hôtel de Mikuni – Tokyo
Chef TANABE – Hikariya Nishi – Matsumoto
Chef SHIBUYA – La Bécasse – Osaka
Chef KOYAMA – Aoyagi – Tokyo
Chef YAMAGUCHI – Kobe Kitano Hotel – Kobe
Chef OTOWA – Otowa restaurant – Utsunomiya
Chef NAKAMICHI – Restaurant Molière – Sapporo
Chef TAKAGI – Zeniya – Kanazawa
Chef BOUCHET – Dominique Bouchet Tokyo – Tokyo

And also a lot to discover with our showcases and culinary experts on Whisky, sake, tea...