

# EXECUTIVE CHEF - DERIK WATSON'S



## EXCITING OPPORTUNITY TO TEST YOUR CULINARY SKILLS

Ever wonder what it would be like to be a contestant in a culinary competition? Here is your CHANCE!  
(See entry instructions below)

Luncheon to benefit Project Beautiful Inside and Out

Presented by: Abood Law Firm

Saturday, July 29, 2017

11:00 am - 2 pm

at

The Inn at St. John's - 44045 Five Mile - Plymouth, MI

in the

French-style inspired Atrium

Special Guests:

Derik Watson, Executive Chef Bistro 82 and the Morrie  
WDIV Local 4's - Paula Tutman, Emmy winning broadcast journalist



CONCOURS d'ELEGANCE OF AMERICA

## MYSTERY BASKET CULINARY CHALLENGE

The Concours d'Elegance of America and Chef Derik Watson are looking for 3 culinary contestants to take part in our Mystery Basket Culinary Challenge to benefit Project Beautiful Inside and Out.

Contestants must:

- be currently enrolled in (or a recent graduate) of a Michigan Culinary School
- complete and submit contestant application on or before July 7 - [CONTESTANT APPLICATION](#)
- arrive promptly at The Inn at St. John's - Saturday, July 29 at 10:00 am (until 2:00 pm)
- come prepared with your own professional knife set
- prepare an appetizer and entree' for 4 judges

Cutting boards, pots and pans, mystery food, dry pantry, dairy products and more will be provided.

**Applicants will be notified on MONDAY, JULY 10, via email and phone call if they have been chosen to compete.**

Judging

- Chef Derik and a panel of 3 guest judges will be on hand to choose the winner.

Winner will receive:

- The coveted Concours d'Elegance of America Lion Award
- \$500.00 cash

About Chef Derik:

Attended Ft. Lauderdale Art Institute

Tournant at Tribute restaurant Chef Takashi Yagihashi,

Executive Chef at Birmingham's Peabody's Restaurant

Co-opened David Burke's Modern American Restaurant at The Venetian Hotel and Casino.

Opened restaurant in Chicago, Takashi Restaurant with Chef Takashi

Chef de Cuisine of Iridescence Restaurant at Motor City Hotel and Casino with Chef Don Yamauchi

Today, Derik is executive chef at Bistro 82 and the Morrie both in Royal Oak

Awards

2017 HOUR Detroit's Restaurant of the Year, Voted Best Chef of 2015 by the readers of HOUR Detroit Magazine, 2011 HOUR Detroit's

Restaurant of the Year, 2009-2011 Mobile 4 star 4 diamond, 2011 ACF Achievement of Excellence Award, 944 Magazines Top 13 "Most buzz worthy chefs in the country" Nov. 2010



**For more information contact the Concours d'Elegance of America: 248.643.8645**