

AUSTIN food & wine FESTIVAL

Austin Food & Wine Festival Returns Nov. 4-5, 2023 Chef Lineup Includes Anne Burrell, Jo Chan, Graham Elliot, Cheetie Kumar, Fermín Núñez and More

–12th Annual Festival Announces Lineup & New Saturday Night Event; Tickets On Sale Now–

AUSTIN, TX (AUG. 24, 2023) – Tickets are now on sale for the 12th annual **Austin Food & Wine Festival**, which takes place **Nov. 4-5, 2023**, at Auditorium Shores. Austin Food & Wine Festival is presented by **FOOD & WINE Magazine** and **C3 Presents** and is one of Texas' most beloved annual food festivals. The weekend celebration of food, wine and spirits will welcome top-tier talent from across the country. Tickets are now on sale at austinfoodandwinefestival.com/tickets.

The festival will feature chefs, restaurants and wine and spirits experts over two days at Auditorium Shores. Festival highlights include the new **Made In Texas** Saturday night event; the return of the **Hands-On Grilling** event with Chef Tim Love; the **Fire Pit**, featuring bites hot off the flames; engaging **cooking demonstrations and conversations**; samples of signature dishes from local **chefs and restaurants**; dynamic **wine, beer and cocktail tastings**; **live music**; and more.

Showcasing an incredible roster of local, regional and national chefs throughout the weekend, attendees can sample signature dishes from top chefs from around the country. A roster of sommeliers, wine, beer and spirits experts (to be announced) will help round out the Austin Food & Wine Festival lineup.

CHEF DEMOS

Festival attendees keen on learning from the pros can listen in as a host of chefs, including **Anne Burrell** (Food Network personality), **Graham Elliot** (FAR Out Hospitality), **Kevin Fink** (Emmer & Rye Hospitality Group), **Diego Galicia** and **Rico Torres** (Mixtli), **Cheetie Kumar** (Ajja), **Tim Love** (Lonesome Dove), **Fermín Núñez** (Este) and **Ayesha Nurdjaja** (Shuka).

MADE IN TEXAS

Made In Texas, Saturday evening's new Texas-inspired tasting event, will take place this year at Auditorium Shores. Think tailgate, Lone Star dine-around, cooking over open flame or Texas favorites hot off the grill. It's an homage to all things Texas, foodie-style! Made In Texas chefs include: **Tatsu Aikawa** (Tatsu-ya), **Nicola Blaque** (The Jerk Shack), **Junior Borges** (Meridian), **Anne Burrell** (Food Network personality), **Jo Chan** (Bureau de Poste), **Sonya Coté** (Hillside Farmacy), **Jason Dady** (Dady Restaurant Group), **Mike Diaz** and **Laura Sawicki** (Oseyo), **Todd Duplechan** (Lenoir), **Graham Elliot** (FAR Out Hospitality), **Michael Fojtasek** and **Amanda Rockman** (Albert Hotel), **CJ Jacobson** (Aba), **Cheetie Kumar** (Ajja), **Steve McHugh** (Cured), **Bradley Nicholson** and **Susana Querejazu** (Lutie's), **Ayesha Nurdjaja** (Shuka), **Berty Richter** (Ezov), **Fiore Tedesco** (L'Oco d'Oro), **Amanda Turner** (Olamaie) and **Ling Qi Wu** (Lin Asian Bar + Dim Sum).

FIRE PIT

The **Fire Pit** portion of the festival features bites hot off the flames and the chance to interact with pitmasters and chefs cooking over live fire. Enjoy exceptional barbecue and other dishes cooked over an open flame and get firsthand advice from the pros. Featured chefs this year, with more to come, include: **Adrian Abella** and **Camille De Los Reyes** (Sari-Sari Supper Club), **Vinnie Cimino** (Cordelia), **Jason Dady** (Dady Restaurant Group), **Leo Davila** (Stix & Stone), **Harold Marmulstein** (Salty Sow) and **Esaul Ramos** (2M Smokehouse BBQ).

CHEF SHOWCASE

The festival's main event, the **Chef Showcase**, features a dynamic roster of some of Texas' most beloved and acclaimed chefs, each serving samples of signature dishes to festival attendees on either Saturday, Nov. 4, or Sunday, Nov. 5. Chef Showcase chefs include: **Alma Alcocer** (El Alma); **Tano Avila** (Grizzelda's); **Laila Bazahm** (El Raval); **Daniel Berg** (Bill's Oyster); **Barrett Black** (The Original Black's BBQ); **Daniel Brooks** (Chapulin Cantina and Licha's); **Raul Castillo** (Honey Moon Spirit Lounge); **Ji Peng Chen** (Wu Chow); **Krystal Craig** and **Ian Thurwachter** (Intero); **Jakub Czynszon** (Garrison); **Javier Equihua** (MaCoCo's); **Nick Erven** (Wax Myrtle's); **Roberto Espinosa** (Tacodeli); **Liz Everett** and **Stephanie Everett Martin** (Ensenada ATX); **Donnie Forehand** (Swift's Attic); **Joseph Gomez** (Con Todo); **Dante Grogg** (Juliet Italian Kitchen); **Kris Hammond** (Daiboku); **Nico Harrison** (Jacoby's); **Jeffrey Hundelt** (Summer House on Music Lane); **Dimitrios Kelesoglou** (Yamas); **Dan Kennedy** (Vixen's Wedding); **Brian Light** (Ronin Farm & Restaurant); **Enma Lopez** (ABW Can-tina); **Geronimo Lopez** (Botika); **Justin Manzi** (Goodfolks); **Corey McEntryre** (Milo); **Allie McMillan** (ATX Cocina); **Jason McVeary** (Poke-Poke); **Yovani Mejia** (Cruzteca Mexican Kitchen); **Eric Nathal** (Austin Rôtisserie); **Anne Ng** and **Jeremy Mandrell** (Bakery Lorraine); **Brian Olenjack** (Lonesome Dove); **Alan Paryzek** (Central Machine Works Brewery); **Nicole Patel** (Delysia Chocolatier); **Colter Peck** (Elementary ATX); **Pedro Quevedo** and **Alex Swenson** (Gelato Paradiso); **Paul Qui**, **Moto Utsunomiya** and **Dominic Luzzo** (East Side King); **Ryan Samson** (Vespaio); **Jam Sanitchat** (Thai Fresh); **Anthony Sobotik** and **Kendall Melton** (Lick Honest Ice Cream); **Kevin Taylor** (Bulevar); **Noah Thibault** (1417 French Bistro); **Mike Warnock** (The Dirdie Birdie); **Nic Yanes** and **Janice Omadeke** (Calibrate Wellness); and **Kristina Zhao** (DASHI Sichuan Kitchen + Bar).

TICKETS

VIP

A VIP Ticket includes Saturday and Sunday daytime festival access plus Made In Texas evening event access.

- **Saturday & Sunday daytime festival access includes:**
 - 30-minute early entry to daytime festival
 - Dedicated VIP lane into the festival
 - Access to VIP-only lounge with shaded seating and premium restrooms
 - Food from 50-plus top restaurants
 - Wine, beer and spirit selections from 30-plus top makers
 - Cooking demos with the industry's most innovative and engaging chefs
 - Guided tasting sessions from master sommeliers, mixologists, winemakers and brewmasters
 - Hot bites served by experienced pitmasters at the interactive live Fire Pit

- **Saturday evening event access to Made In Texas includes:**
 - Texas-inspired dishes from revered national and local chefs, along with beer, wine and specially prepared cocktails

Weekender

The Weekender ticket includes Saturday and Sunday festival access, with:

- Food from 50-plus top restaurants
- Wine, beer and spirit selections from 30-plus top makers
- Cooking demos with the industry's most innovative and engaging chefs
- Guided tasting sessions from master sommeliers, mixologists, winemakers and brewmasters
- Bites hot off the grill at the live Fire Pit, served by experienced pitmasters
- Ticket price includes all food & beverages.

One Day (Saturday or Sunday)

Guests can also purchase one-day tickets to either the Saturday or Sunday daytime event. This includes:

- Food from 50-plus top restaurants
- Wine, beer and spirit selections from 30-plus top makers
- Cooking demos with the industry's most innovative and engaging chefs
- Guided tasting sessions from master sommeliers, mixologists, winemakers and brewmasters
- Bites hot off the grill at the live Fire Pit, served by experienced pitmasters

Hands-On Grilling

NEW FOR 2023! Hands-On Grilling is exclusively offered as an add-on to any festival ticket at checkout and must be purchased separately. Valid only with an accompanying festival ticket. Access includes:

- The ultimate pre-festival cookout at Auditorium Shores! Join us Saturday, Nov. 4, at 11 a.m. and cook a delicious meal on a charcoal grill with a partner while Chef Tim Love gives pointers on how to become the ultimate pitmaster.

Tickets can be purchased at austinfoodandwinefestival.com/tickets. All attendees must be 21 years of age or older. For more information, please visit austinfoodandwinefestival.com, or follow us on Instagram ([@austinfoodwine](https://www.instagram.com/austinfoodwine)), Twitter ([@austinfoodwine](https://twitter.com/austinfoodwine)) and Facebook (facebook.com/austinfoodwine).

The Austin Food & Wine Festival is the benefactor of the **Texas Food & Wine Alliance**, a nonprofit dedicated to fostering awareness and innovation in the Central Texas food and wine community through grants, educational programming and events.

For press credentials, please find the online application [here](#).

The Austin Food & Wine Festival is generously sponsored by *FOOD & WINE*, H-E-B, Republic National Distributing Company and High West.

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About Austin Food & Wine Festival:

The Austin Food & Wine Festival marks a compelling collaboration between C3 Presents and some of Texas' most exciting chefs and restaurateurs, including Tim Love and restaurateur Jesse Herman. C3 Presents is the Austin-based event company that produces Lollapalooza in Chicago's Grant Park and Austin City Limits Music

Festival in Austin's Zilker Park. The Austin Food + Wine Festival will take place this fall, bringing an array of taste, talent and culinary entertainment to the capital city. Please visit austinfoodandwinefestival.com for future details on the event.