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FOR IMMEDIATE RELEASE

Connecticut Culinary Masters Classic II on June 9 Will Benefit Connecticut Children's Medical Center; Feature Jefferson Author

Hartford, CT (April 23, 2007) -- Hartford's Polytechnic Club will host the second annual Connecticut Culinary Masters Classic, a food, wine and auction event featuring the state's top chefs. James Gabler, the author of *Passions*, the *Wine and Travels of Thomas Jefferson* and *How to Become a Wine Expert*, will host it.

The Connecticut Culinary Master Classic will be held on Saturday, June 9th at 6:00 pm to benefit Connecticut Children's Medical Center (CCMC). A Champagne reception, featuring one of the world's fine cuvée's, will be poured with hors d'oeuvres, from 6:00 -7:00 pm.

The gala will mark CCMC's 11th Anniversary. Tickets are priced at \$275 per person before May 22, 2007, and \$300 thereafter. The 2007 gala is expected to raise more than \$125,000 for CCMC. Attendees at the inaugural 2006 event were offered tickets in advance of the public offering in 2007. A total of 43 attendees accepted the invitation leaving 77 tickets available for the June 9, 2007 event.

Founding sponsors for the Classic are The Polytechnic Club, Hartford Steam Boiler Inspection & Insurance Co., John Hancock Retirement Services, BigGourmet.com, Delia/Viking Kitchen Equipment, Alphagraphics, Sovereign Bank, restaurantsct.com; the Max Restaurant Group, Riedel Stemware; the Paul Achilli Foundation and Allan S. Goodman Distributors.

The Classic dinner will feature four of the rarest red wines in the world: Château Mouton Rothschild, 1999; Turley Cellars Zinfandel, 2005; Super Tuscan Ornellaia, 2003, and Opus One, 2003. A four-bottle auction item including one of each red wines will be offered at \$1000. Gina Voci, one of Opus' acclaimed national spokespeople, will be on hand to introduce the latest vintage from that fabled estate. It is extremely unusual to have any of the wines available for a benefit dinner and to have them at a single dinner is unique, according to guest host James Gabler.

Master chefs to date who will create a seven-course tasting menu are: Steve Cavagnaro of Cavey's; Billy Grant of Grant /Bricco's; Hunter Morton of Max Downtown; Leo Bushey, The Hartford Club; Chris Prospero of Metro Bis; and Noel Jones of The Polytechnic Club.

Each chef will pair their creation with other extraordinary wines including a Grand Cru Chablis, Beringer Sbragia Chardonnay, 2004, and a dessert wine in addition to the four top red wines offered.

More than 40 live and silent auction items will be offered including rare first growths, new and old-world classics, wine storage units, a premium Viking outdoor cooking system, travel packages, winery tours and private tasting at vineyards such as Opus, Beringer, Staglin, Gargiulo, Duckhorn, Franciscan, Spottswoode, Mondavi and Jordan.

Auction highlights include a dinner for 18 at a private residence featuring courses prepared by six of the June 9 Master Chefs valued at \$18,000. Wines to be poured include Château Haut-Brion; Château Lafite Rothschild; Château Beaucastel Châteauneuf du Pape; Château Leoville Haut-Brion; Grange; Faiveley Burgundy; Taylor Port, and Château d'Yquem .

An exclusive trip to France also will be offered including Northwest Airlines' business class airfare, accommodations for five nights and winery tours. The tour is valued at \$15,000. Several domestic travel packages and Latin America travel packages also will be offered.

An additional dinner-at-home auction lot will feature guest chef Robert McGrath who will prepare a private dinner for 12 featuring America's finest wines including Colgin, Kongsgaard, Aubert, Screaming Eagle, Chateau Mouton Rothschild and Bryant. McGrath won the 2001 James Beard chef-of-the-southwest award and is the author of American Western Cooking. He is recognized as the creator of southwestern-style of cuisine. His cookout will include six courses and six special wines paired by Scottsdale, Arizona's noted sommelier Dan Rutland from the Roaring Fork Restaurant and a tequila tasting featuring the \$1,500-a-bottle world's rarest Tequila 1800 Colección. The dinner's pre-auction estimate is \$15,000.

Five additional guest chef in-home and restaurant dinners will feature chefs creations paired with Dom Perignon, Krug, Cristal and Salon Champagne; Château Mouton Rothschild, Haut-Brion Blanc, and Lafite Rothschild; Ornellaia, Sassicaia, Solaia, Grange, Faiveley, Ramonet, Armand Rousseau, Duckhorn, Beringer, Turley Cellars and Opus One.

Auction items will include wine collectibles, wine art, dinners at 17 distinctive Connecticut restaurants including dinners at each of the master chefs' restaurants served with wine donated from the cellars of noted collectors. Other dinners include a five-course dinner for eight with guest host James Gabler valued at \$4,000 and hotel stays and wine dinners at award-winning restaurants at some of Las Vegas', Chicago's, Boston's, New York's, Scottsdale's and San Francisco's finest James Beard award-winning restaurants.

The event also will feature five "Mystery Boxes" created by Jim Donahue, private wine consultant. At the 2006 Masters Classic five Mystery Boxes were sold raising more than \$26,000. Items in the 2006 Mystery Boxes included wine caves, solid cases of Turley Zinfandel; Château Mouton Rothschild 1998 and 1999, Faiveley Nuit St. George, Beringer, Mondavi, Ornellaia and Château Haut-Brion. In addition, one of the Mystery Boxes included a six-day escorted tour of France conducted by Cynthia Keller of Restaurant du Village. Each Mystery Box will contain an extraordinary collection of unusual wine and wine-related items and they are valued at \$15,000, \$10,000, \$7,500, and two offered at \$5,000. Their contents will not be known until the lots are auctioned.

Connecticut Children's Medical Center in Hartford opened in 1996. It is the only hospital in the state devoted exclusively to the care of children. CCMC has a full range of pediatric services, treating children of all ages from newborns to 18-year-olds. The 135-bed facility includes a neonatal intensive care unit, a pediatric intensive care unit, medical/surgical beds, eight operating rooms, and a 24-hour pediatric emergency department.

As a teaching hospital and home to the University of Connecticut School of Medicine residency program in pediatrics, it is on the leading edge of pediatric care to train the doctors of the future.

The mission of Connecticut Children's Medical Center is to improve the physical and emotional health of children. It encourages and supports basic, clinical and health services research of regional and national significance.

CCMC Foundation is an independent, not-for-profit 501(c) (3) charitable organization that relies on tax-deductible contributions to help support its vital mission of improving health care for children throughout Connecticut.

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