



# #EatLionfish Chefs' Throwdown

## Confirmed Chefs List

### **Emcee: Rick Moonen**

- RM Seafood, RX Boiler Room
- Considered the Godfather of Sustainability
- [www.rickmoonen.com](http://www.rickmoonen.com)

### **US, Oracle Team USA: Chef Rob Ruiz, Event Executive Chef**

- 2016 Ocean Award recipient
- 2016 Chef of the Year, San Diego Union-Tribune
- The Land & Water Co, Carlsbad, CA
- Advocate for sustainable seafood
- [www.landandwaterco.com/owner-chef-rob-ruiz-bio/](http://www.landandwaterco.com/owner-chef-rob-ruiz-bio/)

### **UK, Land Rover BAR: Chef Chris Kenny**

- City & Guilds Lion Award 2008
- Young Chef of the Year 2011
- Head Chef on Necker Island, Richard Branson's private island
- Sustainability a priority on Necker Island

### **New Zealand, Emirates Team New Zealand: Chef Annabel Langbein**

- Hosts "The Free Range Cook" TV series
- Sustainability, local sourcing, and being able to replicate recipes at home
- [www.annabel-langbein.com](http://www.annabel-langbein.com)

### **France, Groupama Team France: Gael Orieux**

- Restaurant Auguste, 1 Michelin Star
- Part of the Slow Food movement
- [www.slowfood.com/gael-orieux-of-parisian-restaurant-auguste/](http://www.slowfood.com/gael-orieux-of-parisian-restaurant-auguste/)
- [www.restaurantauguste.fr](http://www.restaurantauguste.fr)



**Japan/US, SoftBank Team Japan: Taichi Kitamura**

- Sushi Kappo Tamura, Seattle, WA
- Born and raised in Kyoto
- OpenTable's Diner Choice 2016
- Participated on "Beat Bobby Flay" and won
- Sources all food locally in Pacific Northwest
- [www.sushikappotamura.com](http://www.sushikappotamura.com)

**Sweden, Artemis Racing: Christofer Ekman**

- Executive Chef, Fotografiska, Stockholm, Sweden
- Zero Waste Model
- [www.fotografiska.eu/en/mat-noje/restaurangen/](http://www.fotografiska.eu/en/mat-noje/restaurangen/)