



Chaîne des Rôtisseurs

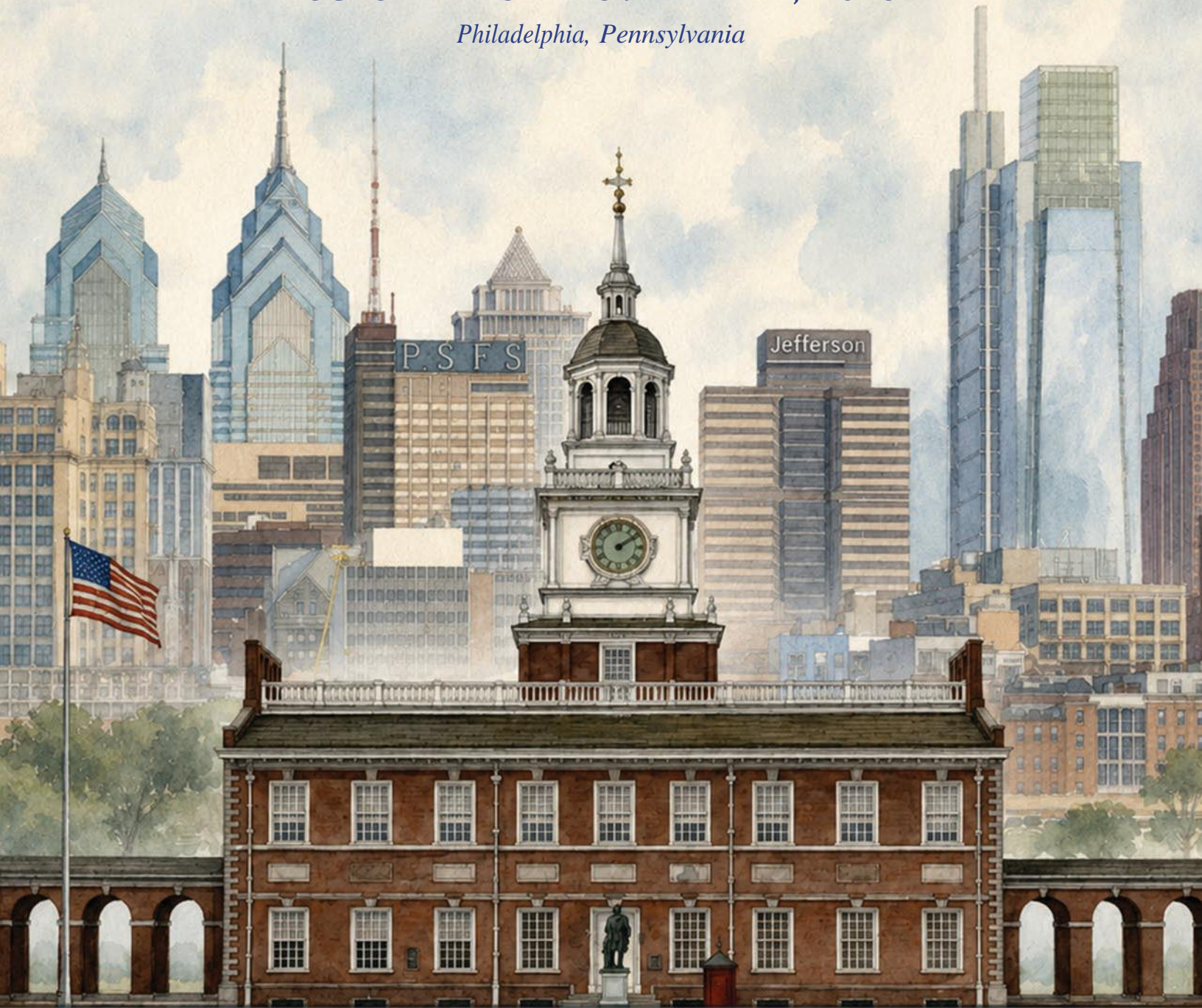
BAILLIAGE OF THE USA



GRAND CHAPITRE

OCTOBER 28 - NOVEMBER 1, 2026

Philadelphia, Pennsylvania





Dear Members of the Chaîne des Rôtisseurs, Guests, and Friends,

It is with great pleasure that the 2026 Grand Chapitre Committee invites you to join us in Philadelphia, Pennsylvania, October 28 through November 1, 2026.

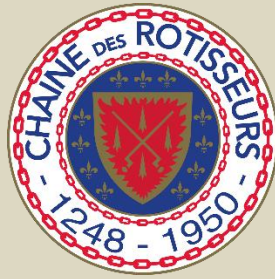
Philadelphia is a city where the founding ideals of a nation were written into being, and where that spirit of bold ambition has never left. History lives at every turn, yet Philadelphia today is equally celebrated for a dining scene of national standing, world-class arts and museums, and a warmth and energy that is entirely its own.

Our event headquarters is The Bellevue, part of The Unbound Collection by Hyatt, affectionately known as the “Grande Dame of Broad Street.” The historic French Renaissance-style property recently completed a sweeping renovation blending classical grandeur with a refreshed approach to luxury, and will be fully reawakened and ready to receive us in magnificent style.

The program opens Wednesday evening with dine-arounds at some of the city’s finest restaurants. Our events will take us to some of Philadelphia’s landmark venues. Friday’s Bailli Appreciation Dinner is hosted by The Union League of Philadelphia, a short walk down Broad Street, one of America’s most distinguished private institutions, founded in 1862 and host to presidents and dignitaries across more than 160 years of history. On Saturday, the Grand Gala and Induction Dinner will be held at The Bellevue Hotel. The 2026 Grand Chapitre Committee looks forward to welcoming you to a city, and a weekend, unlike any other.

Vive la Chaîne.

The 2026 Grand Chapitre Committee



Dear Members of the Chaîne des Rôtisseurs, Guests, and Friends,

It is both my honor and my great pleasure to invite you to join us in Philadelphia for the 2026 Grand Chapitre of the Bailliage des États-Unis. As my first Grand Chapitre as your newly elected Bailli Délégué, I can think of no finer occasion to celebrate the enduring traditions of our Society while embracing the exciting future that lies ahead.

Each Grand Chapitre provides us with a rare opportunity to gather as one national Chaîne family—to renew cherished friendships, welcome new members into our fellowship, celebrate the accomplishments of our confrères and consœurs, and, above all, share the pleasures of the table in a destination worthy of such a distinguished occasion.

This year we gather in Philadelphia, one of America's most historic and inspiring cities. It was here that the ideals of a young nation were debated, forged, and ultimately gave birth to the United States. Yet Philadelphia is far more than a city defined by its past. Today it is a vibrant cultural capital, home to world-renowned museums, distinguished private institutions, remarkable architecture, thriving neighborhoods, and one of the country's most dynamic culinary landscapes. It is a city where history, hospitality, art, and gastronomy converge—an ideal setting for the Chaîne des Rôtisseurs.

Our headquarters will be The Bellevue, part of The Unbound Collection by Hyatt, the legendary "Grande Dame of Broad Street." Beautifully restored to its former grandeur, this magnificent French Renaissance landmark once again stands among Philadelphia's premier gathering places. Situated on the celebrated Avenue of the Arts, it provides an elegant home from which to experience the very best the city has to offer.

The weekend's program has been thoughtfully crafted to showcase both the city and the spirit of the Chaîne. From exceptional dine-arounds and curated wine experiences to historic tours, cultural excursions, fellowship gatherings, the Bailli Appreciation Dinner, and our Grand Gala and Induction Dinner, every event has been designed to celebrate the traditions, camaraderie, and excellence that define the Chaîne.

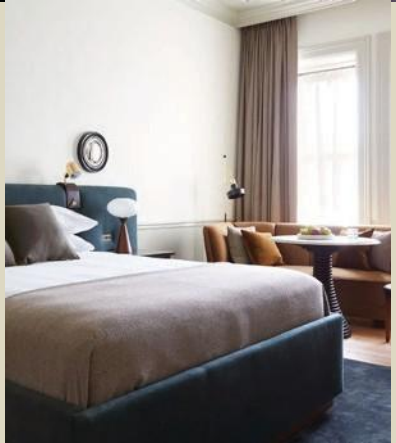
I would also like to extend my deepest appreciation to the Philadelphia Bailliage and the planning committee's dedicated volunteers whose countless hours of work, creativity, and commitment have made this Grand Chapitre possible. Their generosity of spirit and tireless efforts have created what promises to be an extraordinary weekend for all of us, and I know you will join me in thanking them for their remarkable work.

Whether this is your first Grand Chapitre or one of many, I hope you will join us as we celebrate our shared passion for gastronomy, wine, friendship, and fellowship. I encourage you to register early and become part of what promises to be a memorable and inspiring gathering of the Bailliage des États-Unis.

I look forward to welcoming you personally to Philadelphia.

Bien amicalement et Vive la Chaîne!

Jim Wallick
Bailli Délégué des États-Unis



The Bellevue Hotel, The Unbound Collection by Hyatt

Corner of Broad and Walnut Street, Philadelphia

Phone | (800) 233-1234

Affectionately known as the “Grand Dame of Broad Street,” The Bellevue has stood as a testament to Philadelphia’s architectural grandeur since 1904, serving as a gathering place for dignitaries, socialites, and distinguished guests for more than a century. The historic French Renaissance-style property completed a sweeping renovation in mid-2025 that seamlessly blends classical grandeur with a refreshed approach to luxury.

The Bellevue offers 184 newly designed guestrooms and suites, elevated dining at Pergola on the nineteenth floor, and over 30,000 square feet of distinguished event space. Situated along Philadelphia’s celebrated Avenue of the Arts, the hotel places members within steps of the Kimmel Center, the Academy of Music, and the city’s finest dining and cultural offerings.

The Bellevue is our home for the 2026 Grand Chapitre, and there is no more fitting address in Philadelphia to welcome our Chaîne family.





Overview of Chaîne Signature Events

Wednesday, October 28, 2026

Culinary delights around Philadelphia with eight incredible Dine-Around experiences, showcasing the city's vibrant restaurant scene!

Thursday, October 29, 2026

Private Food Tour of Reading Terminal Market
Historical Tours around Philadelphia
Judgement of Paris Lunch
Welcome Night at the Museum of the American Revolution

Friday, October 30, 2026

Oyster Tasting and Shucking Seminar
Private Tour and Lunch at the renowned Barnes Museum
Lynch Bages Wine Tasting at the Bellevue
American whiskey tasting at the Bellevue
Costume party at the Union League celebrating our Baillis and officers
After Dinner Smoke out at the Union League Cigar Lounge
After Dinner Ghost Tour of Philadelphia

Saturday, October 31, 2026

Dim Sum making class and luncheon with Chef Susanna Foo at Walnut Hill College
Tastes of Philly Tour
Chocolate & Wine Pairing Seminar
Black-Tie Induction & Gala at The Bellevue

Sunday, November 1, 2026

Farewell Brunch



Dine - Around

Wednesday, October 28, 2026

(Transportation on your own)

Philadelphia's culinary scene is one of the finest in America, and the dine-arounds for the 2026 Grand Chapitre reflect the very best of what this city has to offer. The Committee has worked with an extraordinary collection of restaurants to arrange private rooms, exclusive menus, and curated wine pairings created especially for Chaîne members. Many of these restaurants carry decades of relationship with the Philadelphia Bailliage, while others are among the most coveted reservations in the country. Dine-Arounds are Business Casual, Ribbons Preferred.

Reservations are filled on a first-come, first-served basis.

Zahav

Society Hill | 237 St. James Place | Participation is limited to 24 guests

Price: \$340 per person, starts at 6:30pm

This is the restaurant of James Beard Award-winning chef and co-owner Michael Solomonov, widely credited with defining modern Israeli cuisine in America. Located in Philadelphia's historic Society Hill neighborhood, Zahav has been one of the most influential and most sought-after dining destinations in the United States since opening in 2008. Its name means "gold" in Hebrew, and the experience lives up to that word entirely.

Chef Solomonov's menu is a celebration of shared eating, drawing from Persian, Yemeni, Turkish, Moroccan, and Lebanese culinary traditions. Meals unfold through an array of salatism, silky house-made hummus, and fresh laffa bread pulled from a wood-fired oven. The signature pomegranate-braised lamb shoulder, served with chickpeas and rice, remains one of the most celebrated dishes in the city. The open kitchen and chef's counter place guests at the center of the live-fire cooking that defines the house.

Zahav won the James Beard Award for Outstanding Restaurant in 2019, one of the highest honors in the American restaurant industry. After 18 years it remains the hardest reservation in Philadelphia. The Chaîne, which has a longstanding relationship with the restaurant, is one of the very few groups with the standing to secure it.



Wednesday, October 28, 2026

High Street

Center City | 101 S. Ninth Street | Participation is limited to 24 guests

Price: \$300 per person, starts at 6:30pm

High Street is a Michelin-recognized modern American restaurant and bakery in Philadelphia's Washington Square West neighborhood, and the flagship of the nationally acclaimed High Street Hospitality Group. Its founder, Ellen Yin, won the James Beard Award for Outstanding Restaurateur in America in 2023, and her influence on Philadelphia's dining culture runs deep.

The restaurant is led by Executive Chef Christina McKeough, whose kitchen is built around an unwavering commitment to grains: daily baked breads, handmade pastas, and inventive sourdough pizzas alongside seasonal preparations of Mid-Atlantic produce, meats, and seafood. Chef McKeough's approach is grounded in the conviction that great bread and great pasta are the foundation of great cooking, and her menu reflects that belief in every course. High Street received Michelin recognition in 2025 and was named to the Philadelphia Inquirer's top 76 restaurants list in 2026.

The result is a warm, ingredient-driven dining experience that is both thoughtful and deeply satisfying.



A Table Set for Revolution

Philadelphia has always known how to feed history. In 1773, fifty-three prominent citizens subscribed to build City Tavern at the corner of Second and Walnut Streets, creating a premier venue for dining and discourse among the colonial elite. It became the gathering place where George Washington, Thomas Jefferson, Benjamin Franklin, and John Adams convened to debate revolutionary matters, conduct business, and mark the milestones of a nation being born. John Adams called it "the most genteel tavern in America," and it was here that the Continental Congress held the inaugural Independence Day celebration on July 4, 1777, with an elegant dinner for 250 guests accompanied by music and fireworks.

Wednesday, October 28, 2026

Vetri Cucina

Center City | 1312 Spruce Street | Participation is limited to 24 guests

Price: \$560 per person, starts at 6:30pm

Vetri Cucina is one of Philadelphia's most celebrated fine-dining institutions and one of the finest Italian restaurants in the United States. Michelin Recommended and housed in a historic Center City townhouse, it was opened in 1998 by Chef and Founder Marc Vetri, winner of the James Beard Award for Best Chef, Mid-Atlantic, after years spent cooking in the finest kitchens of Italy. The restaurant has set the standard for upscale Italian dining in this city ever since.

The experience at Vetri Cucina is a carefully choreographed progression rather than a meal. A multi-course tasting menu unfolds through antipasti, house-made pastas, secondi, and dessert, with each course reflecting the kitchen's deep commitment to Italian tradition expressed through modern technique and premium ingredients. Signature preparations include sweet onion crepes, handmade gnocchi, the classic pasta split of spinach gnocchi in sage brown butter alongside almond tortelloni, and richly composed pasta courses that change with the season. Chef de Cuisine Jacob Rozenberg leads the daily kitchen alongside Marc Vetri, maintaining the meticulous standards that have defined the restaurant for more than two decades.

The dining room accommodates only a few dozen guests, designed to feel more like a private Italian home than a restaurant. The wine program is extensive and highly curated, and every detail from presentation to pacing reflects the care that has made Vetri Cucina one of Philadelphia's defining culinary addresses.



Wednesday, October 28, 2026

La Famiglia

Old City | 8 South Front Street | Participation is limited to 24 guests

Price: \$325 per person, starts at 6:30pm

La Famiglia Ristorante is one of Philadelphia's oldest and most beloved Italian fine-dining institutions, and the restaurant with the deepest ties to the Philadelphia Bailliage. Founded in 1976 by Carlo "Papa" Sena inside a restored Colonial-era tea warehouse on South Front Street, it has remained family-run across three generations, a testament to a tradition of hospitality that never wavers.

1976 was a year of milestones for Philadelphia. It was not only the year La Famiglia opened, but also the year the Philadelphia Bailliage was established. In nearly every year since, the Chaîne has returned to La Famiglia for dinner. Few restaurants in America can claim a relationship with a Bailliage spanning half a century, and the reason is simple: it is that good. Today the restaurant is led by Giuseppe Sena and his nephew, Giuseppe Sena, who serves as Executive Chef and General Manager, carrying forward the legacy of the founding generation. Chef de Cuisine Luigi Yauri oversees the kitchen's daily execution.

The menu is rooted in classical Neapolitan Italian cooking, handmade pasta, slow-cooked sauces, and high-quality seafood and meats prepared with technique and care. The dining rooms evoke a Renaissance-inspired European villa, candlelit and gracious, with one of the finest Italian wine cellars in the city, housing over 12,000 bottles.



Wednesday, October 28, 2026

Bastia

Fishtown | (Hotel Anna & Bel) 1401 E Susquehanna Avenue | Participation is limited to 24 guests

Price: \$380 per person, starts at 6:30pm

Bastia is one of Philadelphia's most exciting new dining destinations, a Corsican and Sardinian-inspired restaurant set within the beautifully restored Hotel Anna & Bel in Fishtown. Named for the port city on the island of Corsica, Bastia carries guests to the rugged, sun-washed coasts of the Mediterranean through a menu shaped by salinity, smoke, herbs, texture, and the generous flavors of island cooking.

Led by Chef Partner Tyler Akin, the kitchen draws from the culinary traditions of Corsica, Sardinia, and the broader Mediterranean coast. The menu is coastal and pastoral in spirit, with seafood, handmade pastas, grilled meats, aged cheeses, seasonal vegetables, and richly composed dishes that balance refinement with rustic depth. Signature preparations have included strozzapreti ricotta dumplings, sea urchin butter tartine, squash blossoms, grilled lobster, swordfish, and braised veal, each reflecting the restaurant's confident sense of place.

Bastia has quickly become one of the most talked-about openings in Philadelphia, earning national and local acclaim, including Philadelphia Magazine's No. 1 ranking on its 2025 list of the 50 Best Restaurants in Philadelphia, a four-star review from the magazine, recognition from Esquire as one of the Best New Restaurants in America, and honors from Eater Philadelphia as Best New Restaurant. The Philadelphia Bailliage dined here in June 2026 and found the experience outstanding.

This will be an evening of vivid Mediterranean flavors, gracious hospitality, and one of the city's most coveted new rooms, an exceptional addition to the Grand Chapitre dine-around program.



Wednesday, October 28, 2026

Philadelphia Defeats New York at the Table

In 1851, Philadelphia settled a culinary argument that New Yorkers had not seen coming. Two rival groups of fine-dining enthusiasts, one from Philadelphia and one from New York, met first at the legendary Delmonico's for a lavish banquet of that restaurant's finest offerings. When they reconvened in Philadelphia at Parkinson's Ice Cream and Café on Chestnut Street, owner and chef James W. Parkinson prepared a seventeen-course meal that took the diners twelve hours to complete. Several times through the meal, the New York group stood to acknowledge that the Philadelphia restaurant's offerings were superior, in what food historians came to call "the thousand-dollar dinner." It was a verdict that Philadelphians received with characteristic restraint, and have quietly remembered ever since. As we gather here 175 years later, in a city that has always known how to set a remarkable table, the Chaîne feels very much at home.

Steak 48

Avenue of the Arts | 260 South Broad Street | Participation is limited to 24 guests

Price: \$465 per person, starts at 6:30pm

Steak 48 brings modern luxury to the classic American chophouse and does so just steps from The Bellevue Hotel on Broad Street in the heart of the Avenue of the Arts. Under Executive Chef Ron Reid, a Philadelphia native with deep roots in the city's culinary community, Steak 48 has earned its reputation as one of Philadelphia's most celebrated upscale dining destinations since opening in 2020.

The menu centers on hand-cut USDA Prime steaks and selections of Japanese A5 and Australian Wagyu from the Mishima Reserve, aged 28 days and cooked in an 1,800-degree broiler, then delivered on sizzling plates. Pristine seafood towers, lobster mac and cheese, truffle-enhanced potatoes, and corn crème brûlée complete a menu that treats the steakhouse tradition as something worth elevating. The comprehensive wine program includes over 650 bottles, and the cocktail list features a signature Blanton's Bourbon barrel exclusive to the Philadelphia location.

The room is sleek and visually striking, with warm lighting, contemporary interiors, and glass-walled kitchen views that give the evening both energy and elegance. Guests consistently describe the experience as sophisticated yet vibrant, and the private dining spaces make this an ideal setting for a Chaîne evening.



Wednesday, October 28, 2026

The Union League of Philadelphia | 1862 by Martin Hamann

140 South Broad Street

Two Evenings. One Legendary Kitchen. An Experience Reserved for Few.

Among the most anticipated offerings in this year's Grand Chapitre dine-around program are two exclusive evenings at 1862 by Martin Hamann, the celebrated restaurant housed within one of Philadelphia's most storied private institutions. Philadelphia Magazine once described it as the best restaurant in the city that even they could not get into. For twenty-six fortunate Chaîne members, that door opens.

Under the direction of Executive Chef Martin Hamann, who joined the Union League from the Four Seasons Philadelphia and has overseen the club's entire culinary program for more than fifteen years, the kitchen delivers a menu rooted in classical technique while embracing seasonal ingredients and modern global influences. Signature preparations have included caviar-topped carrot mousse, impeccably prepared seafood, and expertly aged steaks, each presented with the polish and precision of a world-class fine dining room. The two evenings differ not in quality but in character, each offering a wholly distinct way to experience the same extraordinary kitchen.

CELLAR 6

The Wine Cellar Experience (Max 12 guests)

Price: \$395 per person, starts at 6:30pm

Twelve guests dine at a single table surrounded by thousands of bottles of wine in a two-story cellar. Rich wood paneling, polished marble, glowing chandeliers, and a dramatic glass-enclosed kitchen create an atmosphere that is both intimate and celebratory. This is widely regarded as the most stunning private dining room in Philadelphia, and the setting alone would make the evening memorable before a single course arrives.

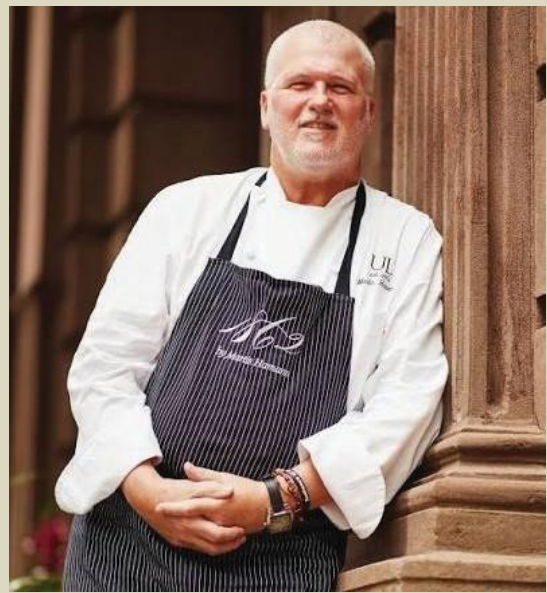


MISE EN PLACE

The Chef's Counter Experience (Max 14 guests)

Price: \$525 per person, starts at 6:30pm

Fourteen guests are seated at a kitchen counter for a private chef's counter experience, watching their own dedicated chef prepare a custom dinner course by course. The name translates to "everything in place," and that is precisely the spirit of the evening: total craft, total attention, and a meal built entirely around its guests. This format places diners as close to the art of the kitchen as it is possible to be.



Seminars, Tours and Events

Thursday, October 29, 2026

The Seminars and Tours for the 2026 Grand Chapitre have been curated to offer members a deeper encounter with Philadelphia's history, culture, and culinary traditions. Select tours will be led by Grim Philly Tours, one of the top-rated history tour companies in the United States, supported by more than 20 guides with advanced degrees in American History, many of whom are retired educators. Their approach brings scholarship, wit, and vivid storytelling to the streets where America's earliest chapters were written.

Whether exploring the vibrant Reading Terminal Market, the historic district surrounding Independence Hall, or the city's layered culinary traditions, each experience has been selected to reflect the character, hospitality, and convivial spirit of the Chaîne.

All tours are wheelchair accessible, suitable for all physical fitness levels, and will operate rain or shine.

Space is limited for select experiences, and reservations will be confirmed in the order received.

Reading Terminal Market - Behind the Scenes Tour

10:30 a.m. | lasts 45 minutes | Participation is limited to 50 guests

Price: \$100 per person

Reading Terminal Market is one of Philadelphia's most beloved culinary landmarks and an essential destination for locals, visitors, students, and food lovers alike. This guided experience offers a flavorful introduction to the Market's rich history, diverse cuisine, and enduring cooking traditions, all carried on by more than 80 independent merchants.

The 45-minute walking tour begins with a small tasting from a local favorite, then continues through the Market's vibrant aisles, where generations of Philadelphia food culture come to life. Along the way, expert guides share stories about the Market's origins, evolution, and hidden gems, giving guests a deeper appreciation for one of the city's most iconic gathering places.

For guests continuing to the afternoon sightseeing tours, transportation will depart promptly from the Bellevue at 12:10pm and proceed to the Reading Terminal Market for a second pickup. The bus will depart Reading Terminal Market promptly at 12:30pm for the Independence Visitor Center, where the sightseeing tours will begin.



Thursday, October 29, 2026

Judgement of Paris Luncheon (France vs. USA)

12:00 p.m. - 2:00 p.m. | Caribou Cafe, 1126 Walnut Street | Participation is limited to 50 guests

Price: \$170 per person

The 2026 Grand Chapitre marks the 50th anniversary of the legendary Judgment of Paris, the 1976 blind tasting that changed the course of the wine world when California wines prevailed over their French counterparts. In honor of that historic moment, this spirited luncheon will recreate the friendly rivalry with a France vs. USA tasting experience.

Over a four-course lunch, each course will be paired with two wines: one French and one American. The wines will be served blind, inviting guests to test their palates and decide which glass represents France and which represents the United States.

The luncheon will be prepared by Chef Townsend Wentz, whose contemporary French cuisine is known for elegance, seasonality, and modern interpretation. While the event was originally planned for his acclaimed Townsend restaurant, a June 2026 fire required a change of venue. Fortunately, the experience itself remains intact: the same chef, the same menu, and the same wines, now presented at a location just two blocks from The Bellevue Hotel.

Chef Wentz's restaurant has earned multiple honors and distinctions, including recognition from Best of Philly, Eater, Bon Appétit, Philadelphia Magazine, and a James Beard Award nomination. This promises to be a memorable afternoon of fine cuisine, exceptional wines, and convivial competition among Chaîne friends from across the country.



Thursday, October 29, 2026

Revolution and Founders Tour

1:00 p.m. / lasts 2 hours / Participation is limited to 50 guests

Price: \$75 per person

The tour begins at the Independence Visitor Center, where guests will be dropped off by bus. The tour explores the people, places, and political ideas that shaped the American Revolution and the founding of the United States.

Guests will visit many of Philadelphia's most significant historic landmarks, including the Liberty Bell, Independence Hall, the President's House Site, Congress Hall, Franklin Court, Carpenters' Hall, and the First and Second Banks of the United States. The tour also highlights sites connected to George Washington, Alexander Hamilton, Benjamin Franklin, Dolley Madison, and the First and Second Continental Congresses.

Featured stops include the Liberty Bell Center, Independence Hall, the President's House, Congress Hall, Franklin Court, New Hall Military Museum, Benjamin Franklin Museum, B. Free Franklin Post Office, Carpenters' Hall, Second Bank of the United States, American Philosophical Society Museum, Library Company of Philadelphia, Todd House, Independence Visitor Center, and First Bank of the United States.

The tour concludes at approximately 3:00 p.m. behind City Tavern and Merchants' Exchange, near the area where the Continental Congress met and close to the site associated with Alexander Hamilton's Philadelphia residence. Return transportation to The Bellevue Hotel is expected at approximately 3:30 p.m. The conclusion point is approximately 1.1 miles, or about seven minutes by car, from the hotel.



Thursday, October 29, 2026



The Chaîne Welcome Night Event

6 p.m. | Museum of the American Revolution

Participation is limited to 250 Guests

Price: \$275 per person

The 2026 Grand Chapitre opens with an unforgettable welcome evening at the Museum of the American Revolution, one of Philadelphia's most distinguished cultural institutions. Set in the heart of the historic district, the museum provides a fitting backdrop for the beginning of our gathering, surrounded by the people, ideas, conflicts, and acts of courage that helped shape the nation.

Members will be welcomed by the fife and drum of the 1st Delaware Regiment before enjoying an elegant evening of conviviality, cuisine, wine, and fellowship in a setting that brings America's founding story vividly to life. The evening will be enriched by a special appearance from Brian Patrick Mulligan, a Philadelphia-based actor and noted historical interpreter, who will portray Benjamin Franklin and welcome guests into the wit, intellect, and spirit of revolutionary Philadelphia. Among the museum's most treasured experiences is the presentation of General George Washington's original War Tent, which served as his field headquarters during much of the Revolutionary War. Together, these elements give the evening a rare sense of intimacy with history, connecting guests not only to Philadelphia's revolutionary landscape, but to the leadership, endurance, imagination, and sacrifice that carried the founding ideals forward.

As members and guests reconnect, meet new friends, and begin the Grand Chapitre in true Chaîne spirit, the museum creates a memorable opening setting for a weekend dedicated to gastronomy, hospitality, culture, camaraderie, and the enduring legacy of Philadelphia in the American story.

Exhibits will be open for you to browse. Great wines, passed hors d'oeuvre, a raw bar and select your own tastes of Philly to complete your dinner and evening. Attire is business casual with Chaîne decorations.

Friday, October 30, 2026

Oyster Tasting and Shucking Session

10:00 a.m. to 11:30 a.m. | The Bellevue Hotel, The Unbound Collection by Hyatt | Participation is limited to 30 guests

Price: \$150 per person

Presented by Sweet Amalia Oyster Farm, this hands-on tasting and educational session invites guests to discover the craft, ecology, and pleasure of oyster shucking while enjoying one of the region's distinctive coastal delicacies. Participation is limited to 30 guests.

Located on New Jersey's Cape May Peninsula along the Cape Shore Flats, Sweet Amalia Oyster Farm is shaped by the waters of the Delaware Bay and known for its careful, sustainable approach to coastal aquaculture. The farm uses European rack-and-bag cultivation, a method that keeps oysters elevated from the bay floor and supports strong shells, consistent quality, and a clean, expressive flavor profile.

Each participant will receive six Sweet Amalia oysters, a cut-resistant glove, an oyster knife, and guided instructions. Guests will learn proper shucking technique, safe handling, how to recognize freshness and quality, and how growing conditions influence flavor, texture, salinity, and finish. The experience will also include a paired wine tasting selected to complement the oysters.

Sweet Amalia oysters are known for clean, strong shells; plump, buttery meats; and a balanced profile marked by bright salinity, minerality, earthiness, and gentle sweetness. Their flavor reflects the distinctive growing conditions of southern New Jersey and the Delaware Bay, making them approachable for first-time oyster tasters while still rewarding for seasoned oyster lovers.



Friday, October 30, 2026

The Barnes Foundation Museum Experience

10:00 a.m. to 12:00 p.m. / 2 hours / The Barnes Museum / Participation is limited to 140 guests

Price: \$100 per person

Guests are invited to spend the morning at the Barnes Foundation, one of Philadelphia's most celebrated cultural institutions and home to one of the world's great collections of Impressionist, Post-Impressionist, and modern European paintings. You will arrive long before the museum is open to the public, which is an extraordinary benefit.

The experience includes admission for a self-guided tour, preceded by a 30-minute docent introduction offering insight into the museum, its distinctive installation style, and the vision of its founder, Dr. Albert C. Barnes. Chartered in 1922, the Barnes was created to teach people from all walks of life how to look closely at art. Its extraordinary collection includes works by Renoir, Cézanne, Matisse, Picasso, Van Gogh, and Modigliani, displayed alongside African masks, Native American jewelry, Greek antiquities, and decorative metalwork.

Transportation will depart The Bellevue Hotel at approximately 9:45 a.m. Guests not participating in the luncheon will be responsible for their own return transportation to the hotel.

West Terrace Luncheon at the Barnes Museum

12:00 p.m. to 2:30 p.m. / 2 ½ hours / The Barnes Museum / Participation is limited to 120 guests

Price: \$195 per person

Following the morning museum experience, guests may gather for a seated luncheon on the Barnes Foundation's covered West Terrace. Participation in the Barnes museum tour is not required to attend the luncheon.

The luncheon will begin with passed hors d'oeuvres and champagne, followed by a three-course lunch paired with wine. Selected wines will be paired with the appetizer and main course.

Guests attending the luncheon should arrive at the Barnes by 12:00 p.m. Lunch will conclude in time for return transportation, which will depart from the Barnes at approximately 2:30 p.m. for The Bellevue Hotel.



Friday, October 30, 2026

Lynch Bages Vertical Tasting

3:00 p.m. - 4:30 p.m. | The Bellevue Hotel, The Unbound Collection by Hyatt | Participation is limited to 14 guests

Price: \$450 per person

This extraordinary tasting offers a rare opportunity to experience twelve vintages of Château Lynch-Bages, one of Pauillac's most celebrated estates and an 1855 Grand Cru Classé. Hosted by Matthew Karstetter, Bailli of the Delaware Valley and WSET Level III Advanced, the tasting will guide guests through more than four decades of this iconic Bordeaux estate, including vintages from 1961, 1970, 1975, 1982, 1985, 1989, 1994, 1998, 2000, 2004, 2008, and 2009. Light bites will be served to enhance the tasting experience.

Situated at the entrance to Pauillac on the lands once known as "Batges," Château Lynch-Bages overlooks the Gironde estuary from a gravelly hilltop that has long defined the character of the Médoc. Formerly owned by the Irish-descended Lynch family, the estate was acquired by the Cazes family in 1939 and has since become one of Bordeaux's most admired names, known for wines of structure, depth, longevity, and unmistakable Pauillac character.

We are especially honored to welcome Kinou Cazes, daughter of the legendary Jean-Michel Cazes. Today, she and her brother carry forward the family's stewardship of this historic estate. To taste so many mature Lynch-Bages vintages in one sitting is exceedingly rare; to do so in the company of the Cazes family makes this an exceptional Grand Chapitre experience.



Friday, October 30, 2026

The Hidden Architects of American Whiskey

3:00pm – 4:30pm | The Bellevue Hotel, The Unbound Collection by Hyatt | Participation is limited to 25 guests

Price: \$250 per person

For much of American whiskey history, many of bourbon's most celebrated names were not distillers in the modern sense. They were rectifiers and non-distilling producers, sourcing exceptional whiskey, blending and bottling it to a distinctive style, and helping shape some of the most recognizable brands in the industry.

This seminar explores the history and continuing influence of non-distilling producers, from the pre-Prohibition era to today's whiskey renaissance. Through a guided tasting, guests will examine the artistry of sourcing, blending, barrel selection, and brand stewardship.

The tasting will feature three distinctive expressions: Provenance 7-Year Kentucky Straight Bourbon Single Barrel, The Reveries "Raven," and a vintage Old Rip Van Winkle 10-Year Kentucky Straight Bourbon release. Each selection offers a different perspective on age, proof, provenance, and blending philosophy. Guests will also receive an exclusive take-home bottle: a Chaîne-selected Provenance 7-Year Single Barrel chosen specifically for this event.

The seminar will be led by La Chaîne member Craig Limon, President of The Bourbon Concierge, alongside Jay West, Principal Whiskey maker for Middleburg Barrel Company. Located in Virginia's horse and wine country, Middleburg Barrel Company is a premium spirits producer and curator dedicated to quality, craftsmanship, and tradition. Together, Craig and Jay bring deep expertise in whiskey selection, blending, hospitality, retail, and consumer education.

This promises to be a rare opportunity to taste exceptional bourbon while gaining a deeper appreciation for the hidden architects who helped define American whiskey.



Friday, October 30, 2026

Bailli Appreciation Dinner (*all are welcome*)

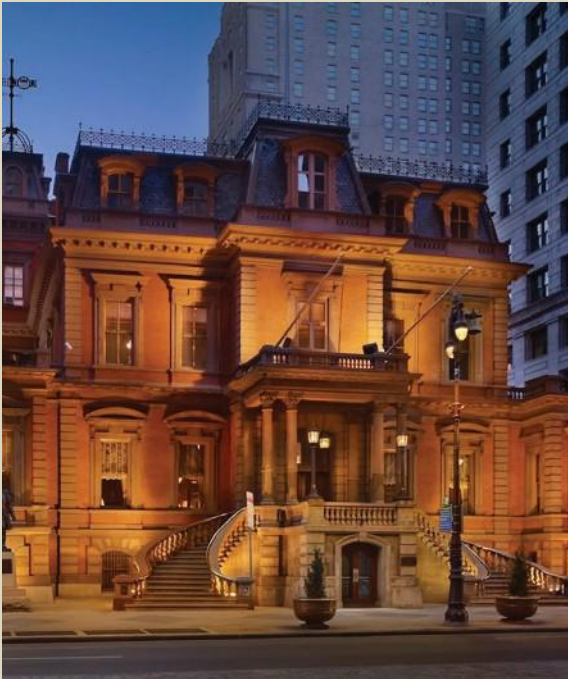
6:00 p.m. | *Union League of Philadelphia* | *Participation is limited to 250 guests*

Price: \$410 per person

All are welcome to join us for the Bailli Appreciation Dinner at the Union League of Philadelphia, one of America's most distinguished private institutions and a landmark deeply tied to the civic life of the nation. Founded in 1862 to support President Abraham Lincoln and preserve the Union, the League has stood for more than 160 years as a gathering place for leaders in government, business, military service, the arts, and philanthropy. Set along Broad Street in the heart of Philadelphia, its grand rooms, historic collections, and traditions of hospitality offer a fitting stage for an evening rooted in gratitude, fellowship, and American history.

This special dinner will honor the leadership, service, and dedication of our baillis and bailliages, whose work sustains the spirit and strength of the Chaîne des Rôtisseurs across the country. Guests will enjoy a refined seasonal dinner, outstanding wines, and the camaraderie that defines our confrérie, all within one of Philadelphia's most storied settings.

Members are encouraged to dress with a tasteful Halloween costume as this will be our only event to celebrate Halloween. The evening promises to be one of gratitude, history, fellowship, and celebration, a chance to honor those who lead while gathering together in true Chaîne spirit.



Friday, October 30, 2026

Philly Twilight Ghost Tour

9:30 p.m. | *Participation is limited to 12 guests*

Price: \$90 per person

For guests who wish to continue the evening, Philly Twilight Tours offers an entertaining after-dark walk through Philadelphia's more mysterious history. Led by knowledgeable guides with backgrounds in history and academia, this two-hour walking tour blends storytelling, local lore, and the city's rich past with a darker, more theatrical perspective.

The tour explores tales of ghosts and hauntings, infamous crimes, pirates, serial killers, cultural myths, and supernatural legends tied to Philadelphia's historic streets. Guests may also pass significant landmarks such as Independence Hall and the Liberty Bell while discovering the hidden stories and lesser-known histories connected to these iconic sites.

Transportation options are being reviewed. Depending on final participation, guests may travel by small-group rideshare, hotel-arranged transportation, or coordinated group transfer.

After Dinner Cigar Lounge

9:30 p.m. | *Union League of Philadelphia* | *Participation is limited to 50 guests*

Price: \$50 per person

Following the Bailli Appreciation Dinner, guests are invited to continue the evening with an exclusive cigar experience in the elegant Meade Room at the Union League. Reserved exclusively for attendees of the Bailli Appreciation Dinner, this intimate gathering offers the perfect setting to unwind and savor the camaraderie of fellow *Chaine* cigar aficionados. Premium cigars will be provided, along with continued wine service from the dinner, creating a relaxed and sophisticated atmosphere in one of the Union League's most distinguished spaces. Sit back, enjoy a fine cigar and exceptional wine, and conclude the evening in the company of friends who share a passion for the finer things in life. This event is limited to 50 people..



Saturday, October 31, 2026



Dim Sum Making Class and Luncheon with Chef Susanna Foo

11:00am | The Restaurant School at Walnut Hill College | University City | Participation is limited to 45 guests

Price: \$265 per person (Max 45)

Price: \$195 Lunch Only per person

Members are invited to a special culinary experience with Chef Susanna Foo, one of Philadelphia's most influential chefs and a longtime member of the Chaîne des Rôtisseurs. Held at The Restaurant School at Walnut Hill College in University City, the program will begin with a hands-on dim sum making class led by Chef Foo, followed by a seated luncheon. Members may register for both the class and lunch, with participation in the class limited to 45 guests, or join for lunch only, with an additional 35 seats available.

Chef Foo is a Philadelphia culinary icon and a pioneer of modern Chinese cuisine in America. Born in Inner Mongolia, raised in Taiwan, and later trained at The Culinary Institute of America, she became nationally known for blending classical French technique with Chinese flavors, helping redefine Chinese cuisine within the world of fine dining. In 1987, she opened Susanna Foo Chinese Cuisine in Philadelphia, a celebrated restaurant that earned national acclaim and helped shape the city's modern dining identity.

Her honors include two James Beard Awards, Best Chef Mid-Atlantic and Best International Cookbook, along with recognition from Food & Wine as one of America's Best New Chefs, Esquire's Best New Restaurant honors, and induction into the Nation's Restaurant News Fine Dining Hall of Fame. The setting is equally fitting: The Restaurant School at Walnut Hill College, founded in 1974, is one of the region's leading institutions for culinary arts, pastry arts, restaurant management, and hotel management education. This will be an intimate afternoon of learning, cuisine, and fellowship with one of Philadelphia's great culinary voices.

Saturday, October 31, 2026

Taste of Philly Tour

12:00pm – 2:00pm / Starts at Bellevue / Participation is limited to 100 guests

Price: \$75 per person

The guides will pick you up and return you to and from the lobby of the Bellevue hotel. This is a walking tour! Your fun and entertaining personal guide and food expert will meet you at the meeting location and lead you to each stop, ensuring that everyone has a personalized and memorable experience. Food and beverages anticipated to comprise the following:

Stop #1: tomato pie and water bottle

Stop #2: Philly soft pretzel

Stop #3: cheesesteak and fries wit' wiz (vegetarian options available)

Stop #4: two desserts from the Reading Terminal Market

Guests will receive the food and beverages mentioned above. Additional orders are not included and are the responsibility of the client.



**FLAVORS OF PHILLY
FOOD TOUR**



Saturday, October 31, 2026

Chocolate & Wine Experience: A Sweet Pairing Journey with Bar 32 and George Staikos

3:00 p.m. / The Bellevue Hotel, The Unbound Collection by Hyatt / Participation is limited to 50 guests

Price: \$95 per person

Join us for an unforgettable seminar as you indulge at our Chocolate & Wine Experience, hosted by Bar 32's renowned "Mama Chocolate," Nicole Callazzo, and the Chaîne's very own Grand Echanson, George Staikos.

Dive into the rich world of handcrafted chocolate as Mama Chocolate shares her expertise in devolving three exquisite types of chocolate, made from ethically sourced cacao beans right in Atlantic City, NJ. Experience the magic that has evolved from family traditions into artisanal creations that evoke comfort and connection.

During this unique tasting event, George Staikos will expertly pair three exquisite chocolate samples with three curated wines, allowing you to discover how these flavors harmonize. This is more than just a tasting; it's a celebration of culinary artistry and the passion that brings people together.

All proceeds will benefit our Jeunes Sommeliers and Jeunes Chefs Rotisseurs National programs, highlighting the fusion of culinary excellence and the art of wine tasting.

Don't miss this opportunity to savor exquisite chocolate and fine wines while supporting our future culinary leaders. Reserve your spot today and experience how every bite, sip, and story creates lasting memories.



Chaîne Induction Ceremony and Black Tie Gala Dinner

The Bellevue Hotel, The Unbound Collection by Hyatt | Participation is limited to 360 guests

Price: \$385 per person

5:00 p.m. | Chaîne Induction Ceremony

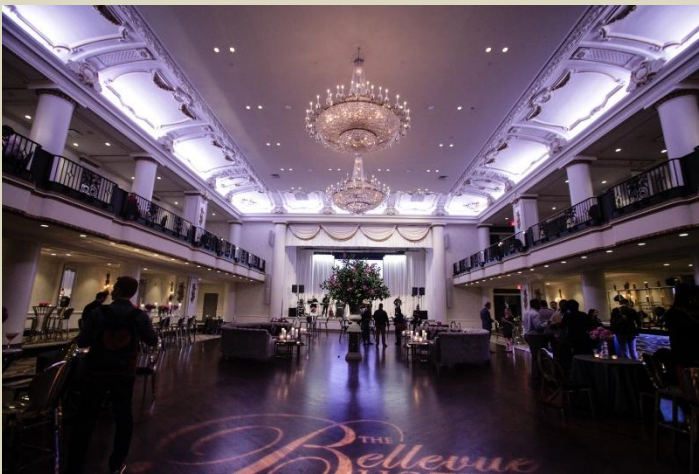
6:00 p.m. | Reception

7:00 p.m. | Gala Dinner - Ribbons Required

The Grand Chapitre reaches its ceremonial high point with the Induction and Gala Dinner at The Bellevue Hotel, Philadelphia's beloved "Grande Dame of Broad Street." Opened in 1904 in the French Renaissance style, The Bellevue has long stood at the center of the city's social, civic, and cultural life, welcoming presidents, dignitaries, celebrated artists, and generations of distinguished guests. Following its recent restoration, the hotel offers a magnificent setting for an evening that joins historic grandeur with renewed elegance.

The evening begins with the Chaîne Induction Ceremony, one of the most meaningful traditions of our confrérie. New members will be formally welcomed into La Chaîne des Rôtisseurs, receive the ribbons of their rank, and take their place within an international fellowship devoted to gastronomy, hospitality, wine, and the pleasures of the table. It is a ceremony of continuity, linking each new inductee to a tradition whose roots reach back to the historic guilds of France and whose spirit continues today in bailliages around the world.

Following the ceremony, members and guests will gather for a festive reception and gala dinner in true Chaîne style. With refined cuisine, carefully selected wines, formal pageantry, and the camaraderie that defines our order, the evening promises to be a fitting culmination of the Grand Chapitre. Set within one of Philadelphia's great landmark hotels during America's 250th anniversary year, the Gala Dinner will be an occasion of celebration, fellowship, and enduring memory.



Saturday, October 31, 2026

Chaîne Trivia Pursuit

After Dinner | The Bellevue Hotel, The Unbound Collection by Hyatt

Beverages are the responsibility of each member

Chaîne Trivia Pursuit is not your regular board game night. This spirited competition brings together six teams from across the Chaîne to test their knowledge, quick thinking, and competitive edge in pursuit of the first-ever title of Chaîne Trivia Champion. Members will match wits across a range of questions celebrating food, wine, culture, history, and the traditions that make the Chaîne so distinctive. Oenology knowledge may prove to be the deciding factor, but strategy, teamwork, and a sharp memory will matter just as much. Come ready to compete, laugh, learn, and help your region claim the honor of being the smartest in the Chaîne. Sign-up for this event will be located in-person at the Chaîne Registration Office at the Bellevue upon your arrival.



Sunday, November 1, 2026

Chaîne Farewell Brunch

8:00am-11:30am | *The Bellevue Hotel, The Unbound Collection by Hyatt*

Price: \$95 per person

A Fond Farewell

Before you go, join us for our Fond Farewell Brunch and bid farewell to old friends and the new connections you've made this weekend with fellow Chaîne Bailliages from across the USA and around the world.

Take this opportunity to savor delicious brunch offerings while enjoying the warmth and camaraderie and memorable conversations. We will raise one final toast to celebrate the friendships and experiences shared during this remarkable weekend.

Don't miss this chance to gather for one last joyful celebration of America and the wonderful bonds we've created. We look forward to seeing you there!





Miscellaneous

What to Pack and Wear

Philadelphia in late October can be crisp, elegant, and highly walkable. Guests should plan for layers, comfortable shoes for daytime touring, and polished evening attire for dinners and formal gatherings. Temperatures may vary between daytime activities and evening events, so a coat, wrap, or tailored outer layer is recommended.

Wednesday, October 28

Arrival and Welcome

Suggested Attire: Smart travel attire or polished casual

Recommended: Comfortable shoes, a light jacket, and an outfit suitable for hotel arrival, registration, and informal gatherings. Dine-arounds are business casual, ribbons preferred.

Thursday, October 29

Tours, Seminars, and Tastings

Suggested Attire: Daytime city casual, Nighttime Business Casual with ribbons

Recommended: Comfortable walking shoes, tailored pants, sweaters, blazers, scarves, and light outerwear. For the Reading Terminal Market and museum experiences, choose clothing that is comfortable for walking but still polished. For the oyster tasting and seminars, smart casual attire is appropriate.

Friday, October 30

Bailli Appreciation Dinner at The Union League of Philadelphia

Suggested Attire: Cocktail attire or Halloween attire

Theme: America's 250th

Recommended: Members are encouraged to dress with a tasteful Halloween Costume, as this will be our only event to celebrate Halloween.

Friday Late Evening

Philly Twilight Tour

Suggested Attire: Warm, comfortable evening walking attire

Recommended: Comfortable shoes, a coat or wrap, and weather-appropriate layers. Guests attending after the dinner may wish to bring or wear shoes suitable for walking on historic streets.

Saturday, October 31

Grand Chapitre Events

Suggested Attire: Induction and Gala will be Black tie with ribbons.

Recommended: Pack one elevated daytime outfit and one formal or semi-formal evening option.

Helpful Packing Notes

Bring comfortable walking shoes, a light raincoat or compact umbrella, evening shoes, layered outerwear, and accessories appropriate for both historic city touring and formal Chaîne events. Philadelphia's historic streets may include uneven sidewalks and cobblestones, so daytime footwear should be selected with care.

