

Chefs and Innovation. The Gastronomic Revolution of Spain



The Gastronomic Revolution of Spain will be featured in the culinary documentary "Snacks. Bites of a Revolution," followed by by a Q&A with Food Writer and Scholar Anne McBride and a sample tasting of Spanish wines and a signature snack.

SCREENING + DISCUSSION + TASTING

Screening of the documentary Snacks. Bites of a Revolution, on the culinary movement that catapulted Spain to the forefront of world cuisine, its impact in kitchens around the world, and the future ahead; followed by a Q&A with Food Writer and Scholar Anne McBride. The evening concludes with a sample tasting of Spanish wines and a signature snack by José Andrés' culinary team.

This event is part of *Eat Spain Up!*, a month-long program of activities about gastronomy and Spain. Note: this activity originally included an interview with Chef José Andrés, but due to his active support to Hurricane Maria victims in Puerto Rico through World Central Kitchen, he will not be able to attend the program.

CULINARY ARTS WASHINGTON, D.C.

Thu, October 19, 2017

Venue

Former Residence of the Ambassadors of Spain, 2801 16th Street NW, Washington, DC 20009

View map

Admission

Buy tickets

More information

Eat Spain Up!

Credits

Eat Spain Up! is presented by SPAIN arts & culture, the Embassy of Spain in Washington and Spain-USA Foundation, and organized by Cómete España, Asociación el Ojo Anónimo (ACEOA) and the Federation of Chefs and Patissiers of Spain (Facyre), with the support of the Ministry of Education, Culture and Sport, the Spanish Agency for International Development Cooperation (AECID), Foods and Wines from Spain, Turespaña, Comunidad de Madrid, Burgos Alimenta and Extremadura Turismo. View the full list of partners and sponsors.