



DUSTIN AMBROSIO DIGITAL CREATIVE

Art Direction & Design Portfolio

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CAYMANKIND

Concept, design and execution of all Cayman Islands Tourism branding, advertising and other projects across all media.

Client: Cayman Islands Department of Tourism



WHEREVER YOU FIND YOUR SMILE, YOU'LL FIND OURS.
THAT'S CAYMANKIND.



A WORLD AWAY. JUST ONE HOUR FROM MIAMI.
www.caymanislands.ky



DIVE 365
 CAYMAN ISLANDS

WHEREVER YOU FIND YOUR SMILE, YOU'LL FIND OURS.
THAT'S CAYMANKIND.



A WORLD AWAY. JUST ONE HOUR FROM MIAMI.
www.divecayman.ky



WHEREVER YOU FIND YOUR SMILE, YOU'LL FIND OURS.
THAT'S CAYMANKIND.



A WORLD AWAY. JUST ONE HOUR FROM MIAMI.
www.caymanislands.ky

JOIN CAYMAN REWARDS TO EARN
 MONTHLY CHANCE AT
\$500

GIVING YOU A WINNING SMILE.
THAT'S CAYMANKIND.

Being Caymankind has its rewards—reap yours with every booking you make to the Cayman Islands. In the Cayman Rewards Programme, travel professionals enjoy escorted FAM trips, early access to specials, invitations to local events, consumer leads, and monthly prizes. Every month, five travel professionals, and their agencies, earn a combined total of \$2300!

To learn more and to join, visit www.caymanrewards.com.

	Agent's Reward	Agency Reward
1st Place Most Frequent Booked	\$500	\$500
2nd Place	\$250	\$250
3rd Place	\$100	\$100
Random Winner 1	\$100	\$100
Random Winner 2	\$100	\$100



A WORLD AWAY. JUST ONE HOUR FROM MIAMI.
www.caymanislands.ky | caymanrewards@ caymanislands.ky



CAYMANKIND YEAR IN REVIEW.

As we enter 2015, the Cayman Islands continues to strengthen its reputation as the destination of choice for discerning luxury travellers.

FROM THE DIRECTOR'S DESK



ROSA HARRIS

A warm Caymankind Hello to you! On July 1st, I took on the role of Director of Tourism for the Cayman Islands Department of Tourism and since taking office I have prioritized performance and partnerships. These are key components that have led to our success with visitation and investment. These are demonstrated through the multiple and significant development projects planned and underway across the Cayman Islands. I've spent the past 19 years working in the tourism industry, this commitment to my country has prepared me for the multifaceted role as Director of Tourism. I am looking forward to being a part of the continuous evolution of the Department and the Cayman Islands as a premier vacation destination. 2014 was yet another monumental year for stay-over and cruise arrivals in the Cayman Islands, both streams for surpassing 2013's numbers. I attribute our success to our strong partnerships, continuous improvements in our product offerings and ongoing commitment to development of the people in the tourism industry who help create memorable visits for our guests. The travel accolades received year over year demonstrates that this approach is working and my goal is to see it continue through fostering new relationships and strengthening partnerships throughout the industry. Thank you for your support and we hope to see you in the Cayman Islands soon.

AIR ARRIVALS



The Cayman Islands welcomed over 382,216 stay-over guests, making it the best end-of-year numbers recorded in over 14 years and representing a 10.84% increase over 2013 performance. The destination also welcomed 1,609,555 cruise passengers which marked the best year for cruise since 2007, with a year over year increase of nearly 17% over 2013.

NEW SERVICE ROUTES IN THE NEW YEAR



To begin the New Year Delta introduced nonstop weekly service from New York's JFK. Daily flights from Detroit are also available with Delta for the winter months as well as daily flights from Atlanta to Grand Cayman year round.

In addition, JetBlue has extended nonstop service from New York's JFK.

OFFERING A DIRECT ROUTE TO RELAXATION. THAT'S CAYMANKIND.

This fall, make blue your new fall colour with nonstop service from Boston's Logan International Airport to Grand Cayman. Flights are available weekly, making any time the perfect time to plan your getaway. Whether you seek a splash of family fun or an ocean view fit for two, it's sure to be a trip you'll treasure.

For more information and to book, visit www.jetblue.com.




View this email on a mobile device

Starting as low as **\$299** per person, round trip, includes all taxes and fees

RING IN CAYMAN AIRWAYS' ANNIVERSARY WITH IMPRESSIVE SAVINGS

BOOK NOW

It's that time of year again! Cayman Airways invites you to celebrate their 46th anniversary with a special sale on round trip, nonstop travel from New York, Miami, or Tampa to Grand Cayman. Book today until August 9, 2014 for travel through September 4 to November 5, 2014. If you prefer the serenity of staying on our Sister Islands, it's only \$7250 more to get there.

As always aboard Cayman Airways, guests are treated to two complimentary checked bags up to 55lbs each and a rum punch, served in-flight.

TO BOOK, CONTACT YOUR TRAVEL PROFESSIONAL, call 1.800.4.CAYMAN or visit WWW.CAYMANAIRWAYS.COM



Fly round-trip from Miami or Tampa **\$299*** Fly round-trip from JFK **\$318*** For as low as **\$318*** Per Person Round-trip (Includes full meal service.)




*Quoted fares are based on roundtrip economy class purchase for travel from Miami (MIA), New York (JFK) and Tampa (TPA) to Grand Cayman, and includes government and airport taxes and fees of up to US\$127.25. Taxes may vary based on currency exchange rates at the time of booking. A maximum stay of 30 days is allowed. The quoted sale fare is valid for travel Monday through Thursday only. Fares are valid for travel commencing on or after September 10, 2014 and on or before November 5, 2014. Tickets must be purchased within one day of booking. All tickets must be purchased on or after August 1, 2014 and on or before August 9, 2014. All segments must be confirmed. Fares are non-refundable and non-transferable. Seats are limited for this fare and may not be available on every flight. Change fee is US\$125 plus any fare difference. Through fares to the Sister Islands are available for an additional US\$72.50 per roundtrip. In case of no show, ticket has no value.

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PIRATES WEEK
CAYMAN ISLANDS' NATIONAL FESTIVAL

Avast Ye Plans for Family Fun
Join the Island Wide Invasion, November 6-16, 2014

\$783
PRICE PER PIRATE

- Roundtrip airfare (with all taxes, fees, and fuel surcharges, based on Thursday to Sunday stays) from Miami
- 3-nights studio accommodations at Comfort Suites
- Daily full breakfast
- Complimentary WiFi
- Hotel and service charges
- For travel through November 6-16, 2014

Cayman Islands ahoy! Seafarers and landlubbers alike will save at **Pirates Week 2014**. This year's revelry includes a slew of swarthy fun: parades, costume contests, scavenger hunts, boat races. Adventure awaits for buccaneers of any age. But don't delay, chart your course today; these prices per pirate will set sail soon!

To book your Pirates Week package, visit caymanexpress.com or call 800.247.9900.









All Good Tings

Home Q&A Trending Stories Get Excited Profile

Secret Beaches Revealed

From Grand Cayman to Little Cayman and Cayman Brac

Hot Topics

- 1 What's the best dive site for beginners?
- 2 I met Anthony Bourdain!
- 3 Can someone suggest a good restaurant for families?
- 4 What are the Blue Spigons of GE's Royal Botanic Garden?
- 5 Going to propose. Name three perfect spots.

#InstaBreak

Getting to the Point
Rum Point that is!

Beauties and the Beach
Five gorgeous Caymanian women.

All Good Tings

Home Q&A Trending Stories Get Excited Profile

208k VIEWS 1.95k UPVOTES 29 SHARES

Michael Foley

Activity

Questions: 5
Answers: 29
Posts: 3
Followers: 100
Following: 77
Tabs: 6

Your Questions

What's the best dive site for beginners?
I met Anthony Bourdain!
Can someone suggest a good restaurant for families?
What are the Blue Spigons of GE's Royal Botanic Garden?
Going to propose. Name three perfect spots.

Your Feed

Going to propose. Name three perfect spots.
I've booked my trip and I'm excited to say I will be asking my girlfriend to marry me during our stay in Grand Cayman. Can anyone suggest a beautiful place to watch the sunset and pop the question?
Romance - Proposal - Sunset - GrandCayman - 1 day ago

Cayman Cookout with a Family of Foodies
For almost five years my family has visited the Cayman Islands. It's a destination that satisfies all the things we love to do and all the things we love to eat. Here's my story about our first Cayman Cookout together.
Culinary/CaptainoftheCaribbean - Culinary - CaymanCookout - @NoRepeat - 5 days ago

Best time for deals? Airfare?
Have any coaches used the Fall City of Cayman promotion? I am bringing my girlfriend to Grand Cayman in September, need to know the price.
Deals - Promotions - Airfare - FallOnlyCayman - 1 week ago

All Good Tings

Home Q&A Trending Stories Get Excited Profile

Hot Topics

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#InstaBreak

Beauties and the Beach
Five gorgeous Caymanian women.

Natasha Kozaily
A singer songwriter from Grand Cayman, Natasha Kozaily uses her music to explore her cultural identity which is as diverse as the island's 125 different nationalities.

Lindsay Japal
Born and raised in George Town, 2020 Miss Universe is an avid diver and an active conservationist who is constantly inspired by the natural wonders found around her home. She is a member of the Cayman Islands Ocean Library Committee.

All Good Tings

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- 5 Going to propose. Name three perfect spots.

#InstaBreak

Two Brothers, Three Islands
Have you ever seen a green basket sponge? We have.

Cayman Cookout with a Family of Foodies
Let's eat.

All Good Tings

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#InstaBreak

Type your question here

What's the best dive site for beginners?
I have heard that the Cayman Islands is the birthplace of recreational diving. What better place to take my first open water dive than a PADI certified—but what's an easy beginner site to try in Grand Cayman?
Diving - GrandCayman - Beginner - PADI - Diver - 1 day ago

Your must-do Sister Island adventures, please.
Calling of adventures! I need help planning my trip to Cayman Brac. My husband and I are excited to hike the trail. Also looking to finally dive the Tobacco wreck. Any other suggestions?
CaymanBrac - SisterIslands - Adventure - Nature - Diving - 5 days ago

Going to propose. Name three perfect spots.
I've booked my trip and I'm excited to say I will be asking my girlfriend to marry me during our stay in Grand Cayman. Can anyone suggest a beautiful place to watch the sunset and pop the question?
Romance - Proposal - Sunset - GrandCayman - 1 day ago

Cayman Cookout: here I come! Tips?
Ready to eat my way through Cayman Cookout 2016. I've purchased a few events that peaked my interest to begin with—Eric's Burgers in Paradise and Tony's Brunch—but I am curious to see what other foodies love at this event.
Culinary/CaptainoftheCaribbean - Culinary - CaymanCookout - @NoRepeat - 5 days ago

Best time for deals? Airfare?
Have any coaches used the Fall City of Cayman promotion? I am bringing my girlfriend to Grand Cayman in September, need to know the price.
Deals - Promotions - Airfare - FallOnlyCayman - 1 week ago

Need suggestions for boutique hotels in Grand Cayman.
After staying at a few of the bigger resorts across the island, I'm planning a smaller more romantic getaway. Are there any hotels you would suggest for a young couple? We would like to dive too.
Couples - BoutiqueHotels - GrandCayman - DiveJobs - Diving - 4 months ago

Family fun beyond the beach?
One of my daughters is afraid of the ocean. Are there any additional activities around Grand Cayman that will be fun for both her and the rest of the family? We heard there is a Turtle Farm. Sounds fun!
Family - FamilyFun - Attractions - TurtleFarm - GrandCayman - 1 week ago

Cruise passenger seeking advice.
We are excited to ship in the Cayman Islands on our next cruise. It looks absolutely stunning. But aside from the fun, we want to shop. I know there is duty free stuff in George Town but what else?
Cruise - Shopping - DutyFreeShopping - GeorgeTown - 4 months ago

What are Your Top Bites?
List the meals, cocktails, and wine bars that keep you coming back to Cayman for more.

All Good Tings

Home Q&A Trending Stories Get Excited Profile

Ask a question

Best time for deals? Airfare?

Add some details:

What name:

Choose your tags:

Travel - Romance - LocalCayman - Diving - Shopping - Culinary - CaptainoftheCaribbean - Shopping - Tortoise - Snorkel - FamilyFun - Romance

Share an image:

Upload image OR Get an image OR Upload from web

Get some answers!

All Good Tings

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- 5 Going to propose. Name three perfect spots.

#InstaBreak

Any opportunities for macro photography in Cayman?
Dustin Ambrosio, ENCI Advanced Diver
1,354 upvotes

85 Answers

You're headed to the right place!
Michael Foley, US Sales Rep., Cayman DOT
516 upvotes

Go to the North Side
Michael Foley, US Sales Rep., Cayman DOT
516 upvotes

All Good Tings

Home Q&A Trending Stories Get Excited Profile

Haute Cuisine that's Still Chill

10 Underwater Shots to Amaze

Getting to the Point

Make a Family Tradition

Thanks for the Memories

Our Kind

I Met Anthony Bourdain!

The Top Spots for Young Explorers

To Be Alone with Blue

Dishing Talent

Leaving the Nest?

The Batabano Costume Roundup

The Cayman Parrot: 15

Picture Perfect Shots

A New Twist on Old Traditions

Made in the Style Time

scroll

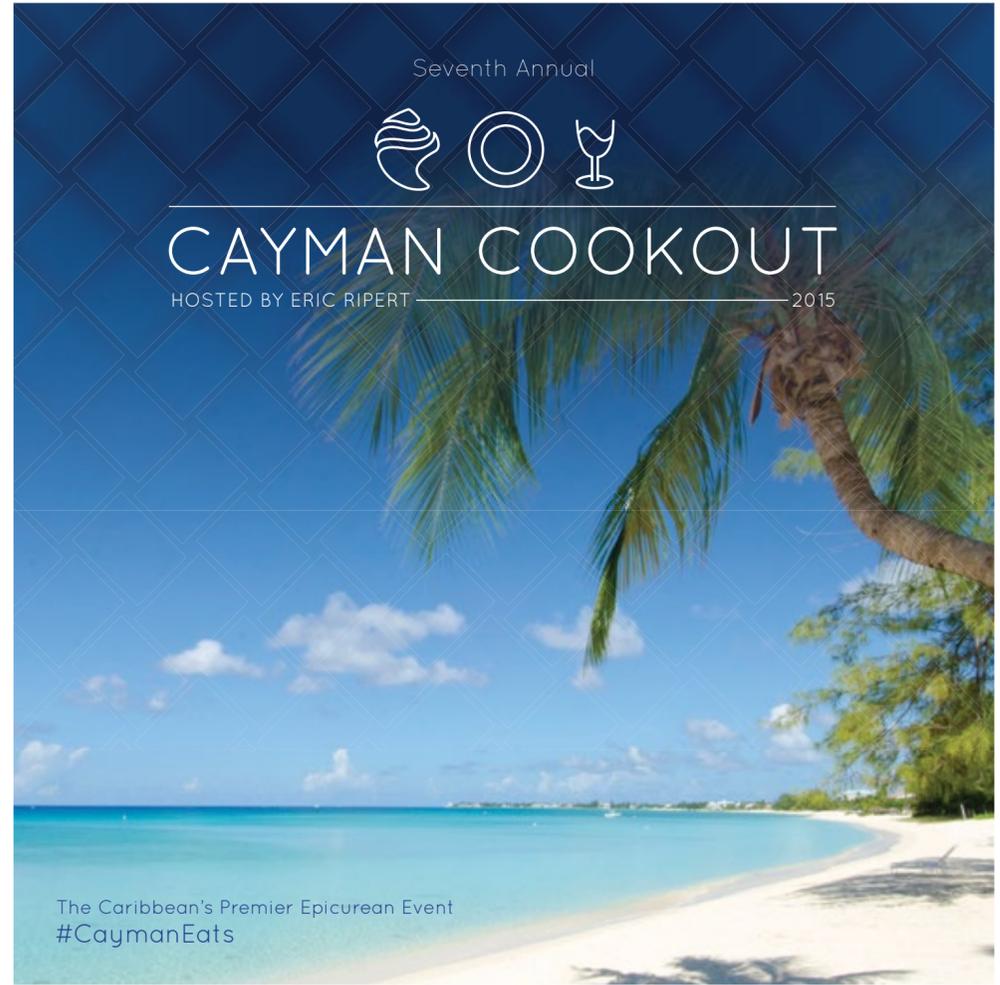
Seventh Annual



CAYMAN COOKOUT

HOSTED BY ERIC RIPERT

2015



The Caribbean's Premier Epicurean Event
#CaymanEats



It is indeed a pleasure to welcome you to the Culinary Capital of the Caribbean for the best food and wine event in the Northern Hemisphere, the Cayman Cookout!

During this extraordinarily unique weekend, you will be swept away on a delectable journey of unparalleled cuisine prepared by some of the world's top chefs in the most intimate of settings, from dining under the stars on Seven Mile Beach to casual conversations in the kitchens of Cayman's finest restaurants.

This year, Cayman Cookout boasts an impressive lineup of Chefs, who hail from interesting culinary destinations including New York, Spain, the United Kingdom, Sweden, and Canada, bringing with them an indisputable melting pot of flavours, influences and ingredients that are sure to delight you, whether you're a curious family cook or an avid foodie!

Together, Chefs Eric Ripert, Anthony Bourdain, José Andrés, and Daniel Boulud will be joined by newcomers Michael White, Marcus Samuelsson, Norman Lowe, Sven Everfeldt and Sean Brock, as well as international talent Lynn Crawford, and Adam Handling. FOOD & WINE Executive Wine Editor Ray Isle will share his finest wine pairings beachside, while renowned mixologist Charles Joly will entertain guests with his exceptional handcrafted cocktails.

Whether you're travelling across the North Sound for an intimate beach bash at the picturesque Rum Point or attending the unforgettable seven course gala dinner, I am sure you will be astounded by what these culinary masters prepare for your palate.

To our visitors, I urge you to venture out and sample some of the more than 200 delicious restaurants dotted around our Islands. I am confident that you'll make countless Caymankind memories while spending time with us in the beautiful Culinary Capital of the Caribbean.

With Warm Regards,

Rosa Harris
Director of Tourism

The Cayman Islands is a home away from home for me. My experiences here over the past twelve years, have truly been inspiring. Grand Cayman, Cayman Brac, and Little Cayman are some of the most beautiful islands in the Caribbean Sea and the people of Cayman are some of the friendliest people I've met. This, combined with incredible natural resources, made it an easy decision for me to open my restaurant, Blue by Eric Ripert at The Ritz-Carlton, Grand Cayman.

This weekend we celebrate some of my favourite things - good food, stunning Cayman landscape, with the 7th annual Cayman Cookout. I food and wine festival that continues to evolve over the past seven or eight to my original vision. Just after the winter holidays, when the birds are dropping, it is an ideal time for our fellow chefs and wine makers event is an exciting way for food and wine lovers to kick off a new year. tents are positioned directly on Seven Mile Beach allowing guests stroll, while sand and to see the crystal blue Caribbean water provide Cayman Cookout has stayed relatively small-intimate in fact, so to mingle with the chefs, wine makers and our families. Everyone revels in and just hanging out enjoying the sun and natural beauty of the island. While you are here enjoying cooking demos, wine tastings, and special I hope you also have a chance to take pleasure in some of my favourite walk on Seven Mile Beach every day. I never visit Cayman without I only to swim with these powerful, yet gentle and graceful animals. A Sound has a calming, almost meditative effect when I am on the sea and power of nature.

Thank you for joining us for Cayman Cookout-our 7th annual celebration you not only memories of extraordinary food and wine, but also of pristine beaches and water with good friends, both old and new.



Blue by Eric Ripert at The Ritz-Carlton, Grand Cayman.

TABLE OF CONTENTS

WELCOME MESSAGES	03
SCHEDULE AT A GLANCE	05
EVENTS	07
	15
THE RITZ-CARLTON, GRAND CAYMAN	29



SCHEDULE AT A GLANCE

THURSDAY, JANUARY 15

7:00 - 9:30 pm

- Wine Fair and Auction presented by Jacques Scott and the Chefs of Ritz-Carlton Hotel Company - Signature Event

FRIDAY, JANUARY 16

10:00 - 11:00 am

- Olé José - Demonstration
- Beachside with Bernard Guillas - Demonstration

11:30 am - 1:30 pm

- The Rundown with Anthony Bourdain - Lunch
- Cucinare Con Amor: An Italian Lunch with Michael White and Winemaker Russ Weiss - Lunch
- Naturally Niman Ranch - Lunch

2:00 - 5:00 pm

- Southern Comfort with Sean Brock - Demonstration
- Blending the Rules - Demonstration
- Essential Aqua with Sven Everfeldt - Demonstration
- Beach Wines with Ray Isle - Demonstration

3:30 - 4:30 pm

- Daniel Boulud's DBG on the Beach - Demonstration
- Cooking with Lynn Crawford - Demonstration
- Private Auction Vintage - Tasting
- Craft Cocktails with Mixologist Charles Joly - Demonstration
- Reserve Wine Tasting with PlumJack & CADE Wineries - Reserve Tasting

7:00 - 10:00 pm

- Barefoot BBQ - Signature Event

SATURDAY, JANUARY 17

10:00 - 11:00 am

- Adam Handling - Demonstration

11:30 am - 1:30 pm

- The Beach Bash - Signature Event
- Winemaker's Lunch at LUCA - Lunch
- Gourmet Cheese Lunch & Presentation - Lunch
- An Afternoon at Blue with Adam Handling Featuring Veuve Clicquot - Lunch
- Nothing but the Bird with Marcus Samuelsson - Lunch

2:00 - 3:00 pm

- Artistry in Chocolate - Demonstration
- Carri Italiano with Michael White - Demonstration
- Veuve is All You Need: Reserve Champagne Tasting - Reserve Tasting
- Anthony Giglio's Gully Pleasures - Demonstration

3:30 - 4:30 pm

- The Adventures of Eric & Tony - Demonstration
- Ray Isle's New & Notable - Demonstration
- Island Style with Dean Max - Demonstration
- Reserve Wine Tasting with Joseph Phelps Vineyards - Reserve Tasting

6:00 pm

- Wine & Dine at Bon Vivant - Signature Event

Evening

- Grand Cayman Dine Around: Andiamo - Dinner
- Grand Cayman Dine Around: The Brasserie - Dinner
- Grand Cayman Dine Around: Kaiba - Dinner
- Grand Cayman Dine Around: Ortanique - Dinner
- Grand Cayman Dine Around: Seven Restaurant - Dinner
- Grand Cayman Dine Around: Taikun - Dinner

SUNDAY, JANUARY 18

- Sun & Surf with Cindy Hutson and Peter Vauthy - Demonstration
- Small Bites Big Taste - Demonstration

12:00 - 3:00 pm

- Bon Vivant Champagne Brunch Cook Off Featuring Veuve Clicquot - Signature Event

3:00 - 5:00 pm

- Artisan Market - Signature Event

7:00 pm

- Seven to Savour: An Evening with Eric Ripert & the Chefs of Cayman Cookout - Signature Event



ERIC RIPERT

Eric Ripert is chef and co-owner of the New York restaurant Le Bernardin, which ranks 19 on the S. Pellegrino World's 50 Best Restaurants list. The celebrated restaurant holds three stars from the Michelin Guide, a consistent "A++" food rating, the highest in the city, from the Zagat Guide since 2011, and has upheld a four-star review from The New York Times for over two decades. It has never dropped a star throughout five reviews, and is the only restaurant to maintain four stars for that length of time.

In 2011, Ripert unveiled the next chapter in the restaurant's history - a significant redesign from Benel & Benel that earned Le Bernardin a James Beard Award for "Best Restaurant Design" in 2012, followed by a 2013 "Outstanding Restaurateur" award for co-owner Gregory Le Coze. Additionally, Ripert has partnered with The Ritz-Carlton Hotel Company to open Blue by Eric Ripert in Grand Cayman.

He is chair of the City Harvest's Food Council, a New York-based food rescue organization, as well as a recipient of the Legion d'Honneur, France's highest honour.

He is the host of YouTube's "On the Border" and "On the Border" on CNN, which won two Emmy Awards in 2013 and a Peabody Award in 2014.

He is the author of two successful cookbooks: "On the Border" and "On the Border: A Year of Cooking" - Four Star



JOSÉ ANDRÉS

Named "Outstanding Chef" by the James Beard Foundation in 2011, José Andrés is an internationally-recognized culinary innovator, passionate advocate for food and hunger issues, author, educator, television personality and chef-owner of ThinkFoodGroup. Andrés is the force behind renowned dining concepts in Washington, DC, Las Vegas, Los Angeles, Miami and Puerto Rico. He is Dean of the Spanish Studies programme at the International Culinary Center and he also teaches at Harvard and George Washington University. He is the founder of the non-profit World Central Kitchen. In 2012, Andrés was named one of TIME magazine's 100 "Most Influential."

"Anthony Bourdain: No Reservations," which he made from 2004 - 2012, was widely popular all over the world, has won two Emmy Awards, with several other nominations. 2015 saw the premiere of two new television shows hosted by Bourdain: "The Taste," a cooking competition series for ABC, with Nigella Lawson, and "Parts Unknown," a travel docu-series for CNN, which won two Emmy Awards in 2013 and a Peabody Award in 2014.

He is the author of several successful cookbooks: "No Reservations," "Parts Unknown," "The Taste," and "The Taste: A Year of Cooking" - Four Star



ANTHONY BOURDAIN

Chief author and raconteur Anthony Bourdain is best known for travelling the globe on his stomach, on his TV show Anthony Bourdain: Parts Unknown. Somewhat notoriously, he has established himself as a professional gadfly, joke man, advocate, social critic and pork enthusiast, and recognized for his caustic sense of humor worldwide. He is an unapologetic of those things he hates, as he is evangelical about his passions.

The "chef-at-large" at New York's famed Brasserie Les Halles, Bourdain is the author of the bestselling "Kitchen Confidential: Adventures in the Culinary Underbelly," among other celebrated works, and has appeared in The New Yorker, The New York Times, The Times of London, Bon Appetit, Gourmet, Vanity Fair and Lucky Peach.

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DANIEL BOULUD

Daniel Boulud is today considered one of America's leading culinary authorities and one of the most revered French chefs in New York. Boulud is chef-owner of du Barro Moderne, DBG Kitchen and Bar, Bar Boulud, Café Boulud, Boulud Sud, and Epicure Boulud. Best known for New York's exquisitely refined DANIEL, the three Michelin-star Relais & Châteaux restaurant, his French-American cooking can also be discovered in Miami and Palm Beach, FL, London, Singapore, Beijing, Montréal and Toronto. He is the author of seven cookbooks, the recipient of three James Beard Foundation awards, including "Outstanding Chef" and "Outstanding Restaurateur," as well as "Chef of the Year" in 2011 by The Culinary Institute of America.

He is the author of several successful cookbooks: "Daniel Boulud's Epicure," "Daniel Boulud's Relais & Châteaux," "Daniel Boulud's Relais & Châteaux," and "Daniel Boulud's Relais & Châteaux" - Four Star



SEAN BROCK

Sean Brock, who was born and raised in rural Virginia, began fine tuning his craft in acclaimed restaurants across the south and eventually joined McCrady's Restaurant as executive chef. In 2010, Brock partnered with the Neighborhood Dining Group, to open Husk, a celebration of Southern cuisine and later a second location in Nashville, TN in 2013. Through 2008 and 2009, Brock was a finalist for the James Beard Foundation's "Rising Star Chef" award and in 2010 he took home the foundation's award for "Best Chef Southeast." Most recently, he was a finalist for the James Beard Foundation's "Outstanding Chef" award for 2013 and a semifinalist in 2014. In February 2014, Q2 named Husk Nashville one of the 12 Most Outstanding Restaurants of the year.

He is the author of several successful cookbooks: "The Way Down is the Way Up," "The Way Down is the Way Up," and "The Way Down is the Way Up" - Four Star



LYNN CRAWFORD

Food Network Celebrity Chef and award-winning cookbook author Lynn Crawford has over 25 years of culinary experience. She is currently the chef-owner of the acclaimed Ruby Watchco in Toronto's East End. The first female Canadian invited to participate in the Food Network's "Iron Chef America" in battle with Bobby Flay, Lynn has made regular television appearances on programs such as "Top Chef Masters Season Five" and "Chopped Canada." In addition, she has received much renown, including the OIA's Chef of the Year (2012), Chevalier du Fromage, Thomas Jefferson Award Honoree from The Pennsylvania Academy of Fine Arts, Consumer's Choice Business Woman of the Year and Spokesperson for the James Beard Celebrity Tour.

He is the author of several successful cookbooks: "The Way Down is the Way Up," "The Way Down is the Way Up," and "The Way Down is the Way Up" - Four Star



The Ritz-Carlton, Grand Cayman at a glance



CAYMAN COOKOUT

HOSTED BY ERIC RIPERT 2015

- | | | | |
|-----------------------------------|--------------------------------------|------------------------|--------------------------|
| 1. Island Heritage Beach Pavilion | 3. Cayman Cookout Hospitality Suite | 5. The Great Lawn | 8. Ambassadors' Ballroom |
| 2. Breville Beach Pavilion | 4. The Cayman Islands Royal Ballroom | 6. Blue by Eric Ripert | 9. Andiamo |
| | | 7. North Sound Pool | 10. Culinary Studio |

Events

THURSDAY, JANUARY 15

WINE FAIR AND AUCTION PRESENTED BY JACQUES SCOTT AND THE CHEFS OF RITZ-CARLTON HOTEL COMPANY
7:00PM - 9:30PM
Cayman Islands Ballroom at The Ritz-Carlton, Grand Cayman

A celebration of the finest tastes. Discover an unrivaled collection of wine showcases and exquisite culinary selections from the Chefs of The Ritz-Carlton Hotel Company. Featuring exclusive culinary wine and travel experiences, proceeds from the evening's silent auction benefit The Ritz-Carlton, Grand Cayman Culinary Arts Scholarship and Cayman Islands Cancer Society.

FRIDAY, JANUARY 16

OLÉ JOSÉ
10:00AM - 11:00AM
Island Heritage Beach Pavilion

Master of the Grand Entrance, Chef José Andrés kicks off the weekend in signature style. From the roaring patio fire, Andrés entertains with his spirited stories.

BEACHSIDE WITH BERNARD GUILLAS
10:00AM - 11:00AM
Breville Beach Pavilion

From his new cookbook, Two Chefs, One Catch, Chef Bernard Guillas shares his Coquilles St. Jacques, file d'Ouessant, finished with cauliflower puree and truffle oil, and Kaffir Lime Asian Crab Risotto, flavoured with plum wine and coconut milk.

THE RUNDOWN WITH ANTHONY BOURDAIN
11:30AM - 1:30PM
The Great Lawn at The Ritz-Carlton, Grand Cayman

Live from The Ritz-Carlton, Grand Cayman, chef, author and raconteur Anthony Bourdain tastes and talks local flavours with Cayman's most acclaimed chefs and restaurateurs.

CUCINARE CON AMOR: AN ITALIAN LUNCH WITH MICHAEL WHITE AND WINE MAKER RUSS WEISS
11:30AM - 1:30PM
Andiamo

Chef Michael White, chef and owner of the acclaimed Altamarea Group of restaurants, celebrates soulful Italian cuisine with a four-course luncheon served al fresco and featuring wine pairings from wine maker Russ Weiss with selections from Silverado Vineyards.

NATURALLY NIMAN RANCH
11:30AM - 1:30PM
Culinary Studio

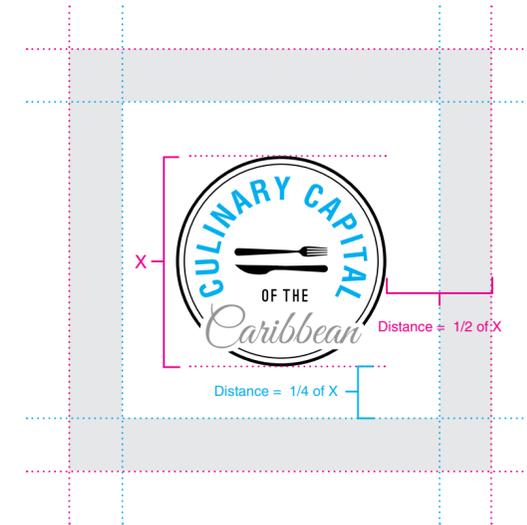
From the finest farms, artfully served with the freshest local ingredients, Niman Ranch hosts an elegant lunch reserved for the most discerning guests.

SOUTHERN COMFORT WITH SEAN BROCK
2:00PM - 3:00PM
Breville Beach Pavilion

Chef Sean Brock dishes on southern cuisine, pairing fresh Caribbean shrimp with creamy grits as he shares the storied traditions of lowcountry cooking.

ESSENTIAL AQUA WITH SVEN EVERFELD
2:00PM - 3:00PM
Breville Beach Pavilion

S. Pellegrino named three Michelin-starred Chef Sven Everfeldt's Aqua, located at The Ritz-Carlton, Wolfsburg, one of the World's 50 Best Restaurants. Everfeldt showcases his masterful technique and



Culinary Capital Logo:

The **BLUE** area indicates the preferred safety distance for other elements. The **MAGENTA** area indicates the minimum distance for other logos.

FONTS:

Font used in the Culinary Capital logo:
Helvetica STD - Bold Condensed, Great Vibes - Regular

1234567890!@#\$%^&*()
abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ

1234567890!@#\$%^&*()
abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ

ALTERNATIVE LOGO VERSION AND MINIMUM LOGO SIZE:

CMYK, RGB & Black and White versions of the logo are available. It is not recommended to size the logo smaller than 3/8 of an Inch on the Height.



COLORS:

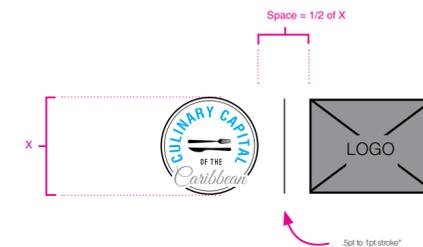
The color profile for the Culinary Capital logo is CMYK. The CMYK and RGB values can be found below.

COLOR VALUES:



CULINARY CAPITAL LOGO LOCK UP WITH OTHER LOGOS:

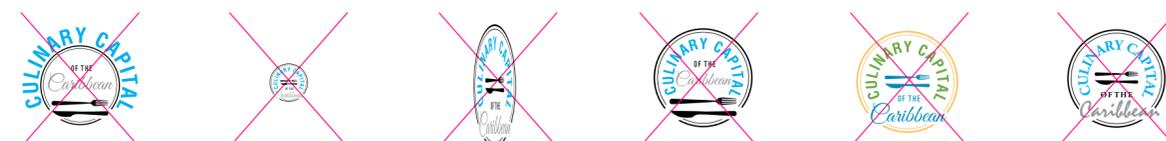
For the right amount of "breathing room", the minimum space between the Culinary Capital Logo and other logos is the Height of the logo. A dividing line may be used when the Culinary Capital logo is paired to the left or right of another logo.



*Weight of line may change depending on grouping size.

CULINARY CAPITAL LOGO: IMPROPER USES

Improper uses are not limited to the examples shown on this page.



Don't change placement of logo elements. Do not use logo smaller than .375 in on the height. Do not distort the logo's proportions. Do not change the size of any element in the logo. Do not change or replace any of the logo colors. Do not change any of the fonts in the logo.

LUXURY OF ADVENTURE

Concept and design of advertising campaign and collateral materials for brand new luxury resort and organic garden farm on Cayman Brac.

Client: Le Soleil D'Or



ON THE UNIQUE ISLAND OF *Cayman Brac* EVERY DAY IS A NEW EXPERIENCE



LE SOLEIL D'OR

LUXURY OF ADVENTURE

JUST 30-MINUTES FROM GRAND CAYMAN, LE SOLEIL D'OR IS NESTLED BETWEEN CAYMAN BRAC'S DRAMATIC LIMESTONE CLIFFS AND TURQUOISE BEACHES. EXPERIENCE OUR 20-ACRE ORGANIC GARDEN FARM THAT OFFERS UNIQUE FARM-TO-TABLE DINING AND COOKING CLASSES OR LAY SEASIDE ON OUR PRIVATE BEACH. COME FOR THE DAY OR STAY IN ONE OF OUR LUXURY VILLAS. WITH LIMITLESS OPPORTUNITIES FOR ADVENTURE, AND UNPARALLELED 5-STAR SERVICE, THE ONLY THING YOU'LL BE WISHING FOR MORE OF IS TIME.

WWW.LESOLEILDORCAYMAN.COM

Farm-to-Table Dining · Luxury Accommodations · Cooking Classes & Garden Tours · Rejuvenating Spa Services · Private Beach

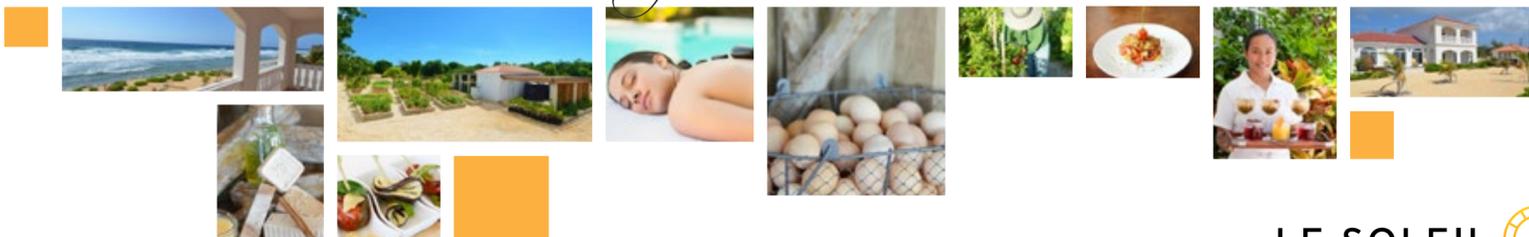
1.888.998.0521 | 1.212.499.0999 | 1.345.948.0555
801 2ND AVE, 8TH FL, NEW YORK, NY 10017 | 2147 SOUTH SIDE WEST ROAD, CAYMAN BRAC



WWW.GOLDENSUNCAYMAN.COM



ON THE UNIQUE ISLAND OF *Cayman Brac* EVERY DAY IS A NEW EXPERIENCE



LE SOLEIL D'OR
LUXURY OF ADVENTURE

JUST 30-MINUTES FROM GRAND CAYMAN, LE SOLEIL D'OR IS NESTLED BETWEEN CAYMAN BRAC'S DRAMATIC LIMESTONE CLIFFS AND TURQUOISE BEACHES. EXPERIENCE OUR 20-ACRE ORGANIC GARDEN FARM THAT OFFERS UNIQUE FARM-TO-TABLE DINING AND COOKING CLASSES OR LAY SEASIDE ON OUR PRIVATE BEACH. COME FOR THE DAY OR STAY IN ONE OF OUR LUXURY VILLAS. WITH LIMITLESS OPPORTUNITIES FOR ADVENTURE, AND UNPARALLELED 5-STAR SERVICE, THE ONLY THING YOU'LL BE WISHING FOR MORE OF IS TIME.



WWW.GOLDENSUNCAYMAN.COM
1.888.998.0521

LE SOLEIL D'OR



LET YOUR LOVE *Grow* ON CAYMAN BRAC

CUSTOMIZED WEDDINGS & HONEYMOONS



Farm-to-Table Dining · Luxury Accommodations · Cooking Classes & Garden Tours · Rejuvenating Spa Services · Private Beach



HONEYMOON BLISS ON CAYMAN BRAC

Our beachfront cottage provides newlyweds with the seclusion they desire and the indulgence they dream of. Start each day of your getaway with fresh pressed juice and farm-to-table breakfast. Take a guided tour of our garden farm or spice it up at a cooking class for just the two of you. Bask in the sun from your personal cabana on a private beach. Your time together will feel even better after a morning of pampering at our spa. For those couples that seek a honeymoon off the beaten path, Le Soleil d'Or transcends expectations.



HANDPICKED WEDDING DETAILS

At Le Soleil d'Or on the breathtaking island of Cayman Brac, an elegant event awaits. Idyllic Caribbean vistas converging with verdant farmlands—romance radiates through every expanse. Our sprawling property affords visitors an abundance of amenities ranging from farm-to-table fare to rejuvenating spa treatments. Serving a handpicked approach to every wedding, Le Soleil d'Or's staff vows to make your experience unique and unforgettable.

OUR OFFERINGS INCLUDE:

- Multiple venue options, indoor or outdoor, farmside or seaside
- Organic catering or a choice of two on-site restaurants with ingredients sourced from our 20-acre Garden Farm
- Accommodation in both our boutique hotel as well as luxury home rentals
- Guests will love our custom recreational packages for biking, snorkelling, diving, and cave exploring

Destination weddings are no small task. Plan your event at Le Soleil d'Or with the ease of a Caribbean breeze—whatever the whim, it is our team's promise to execute your dream flawlessly.



KEY
■ - Venue
● - Pool

LE SOLEIL D'OR
 LUXURY OF ADVENTURE
 WWW.LESOLEILDORCAYMAN.COM

Fall in love with all there is to see, do, and taste on Cayman Brac today. Email events@lesoleildor cayman.com for wedding inquiries and reservations@lesoleildor cayman.com for honeymoons.

801 2nd Ave, 8th Fl, New York, NY 10017
 2147 South Side Road, Cayman Brac

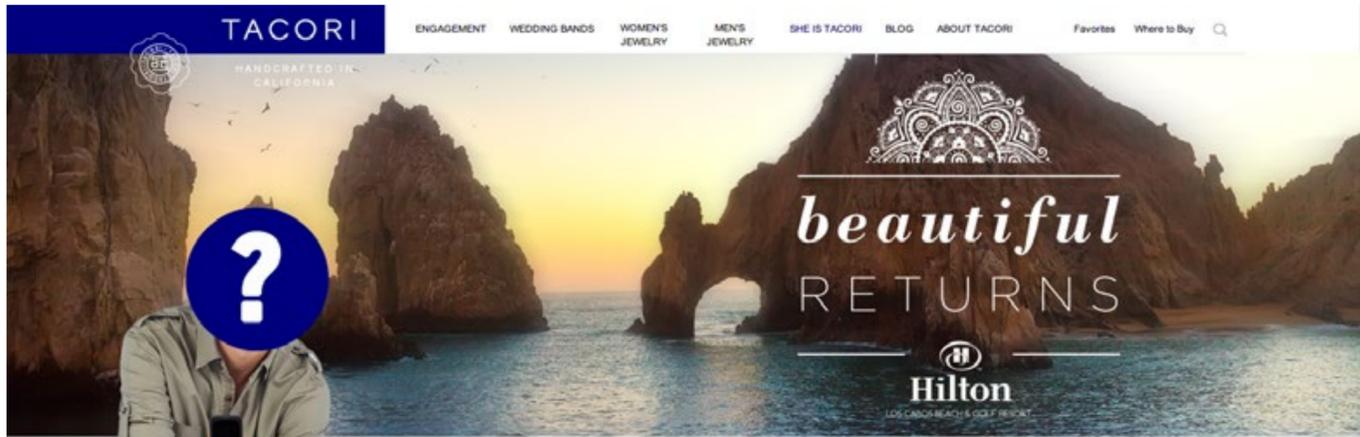
1.888.998.0521 | 1.212.499.0999 | 1.345.948.0555

EXCEPTIONAL RETURNS

Concept and design of new campaign for the Hilton Los Cabos which included advertising and design across all media from print to digital executions.

Client: Hilton Los Cabos





A CABO PROPOSAL - by Hilton Los Cabos Beach & Golf Resort

Each year, almost two million men ask the loves of their lives, "Will you marry me?"

But some men do not. Maybe that man has a compelling story, an incredible romantic notion of how he might like to propose but doesn't have the resources to pull it off.

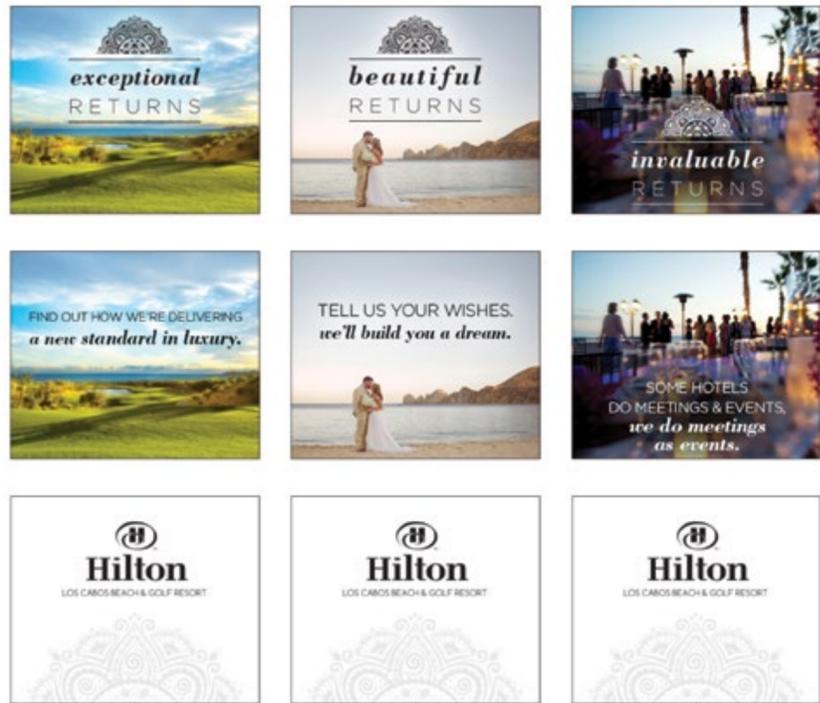
The Hilton Los Cabos Beach & Golf Resort would like to help those men towards the "Yes" they've been waiting for. Over the next few weeks we'll select five finalists with the most romantic proposals and open the decision to our voters.

So, are you ready to pop the question?

- Submit a video no longer than 2:00 on YouTube detailing your love story and proposal plan.
- Title your video in the following format: "First Name - Hilton Los Cabos Beach & Golf Resort Proposal"
- Submit your link by clicking the submit button on this page.
- Follow us on each of our social platforms where applicable.

SUBMIT YOUR VIDEO

Finalists will be chosen by January 1st, 2015.



Last month, Rob Wright of Minneapolis Travel shared with us his top three reasons why travelers choose to return to destination. Follow him along his stay at the Hilton Los Cabos Beach & Golf Resort and discover why your clients should become returning ones too.

HOSPITALITY



"During my time at the Hilton Los Cabos Beach & Golf Resort, there was no shortage of kindness. Everyone from the chef who routinely came to greet me throughout many delicious meals to the busboy who first guided me to my immaculate oceanfront suite—each and every employee made me want to stay longer."

ADDED-VALUE



"During my time at the Hilton Los Cabos Beach & Golf Resort, there was no shortage of kindness. Everyone from the chef who routinely came to greet me throughout many delicious meals to the busboy who first guided me to my immaculate oceanfront suite—each and every employee made me want to stay longer."

AN INDESCRIBABLE SPARK



"Maybe guests return because of Cabo's beauty. Maybe they keep coming back because of the new, beautifully renovated facilities. But I think it's probably a combination of something more, a feeling that the resort left with me. It's enough to make me recommend, with the highest regard, the Hilton Los Cabos to any and all of my clients."

For more information on the offerings at the Hilton Los Cabos Beach & Golf Resort or to arrange a fun trip for yourself, visit

WWW.HILTONLOSCABOS.COM



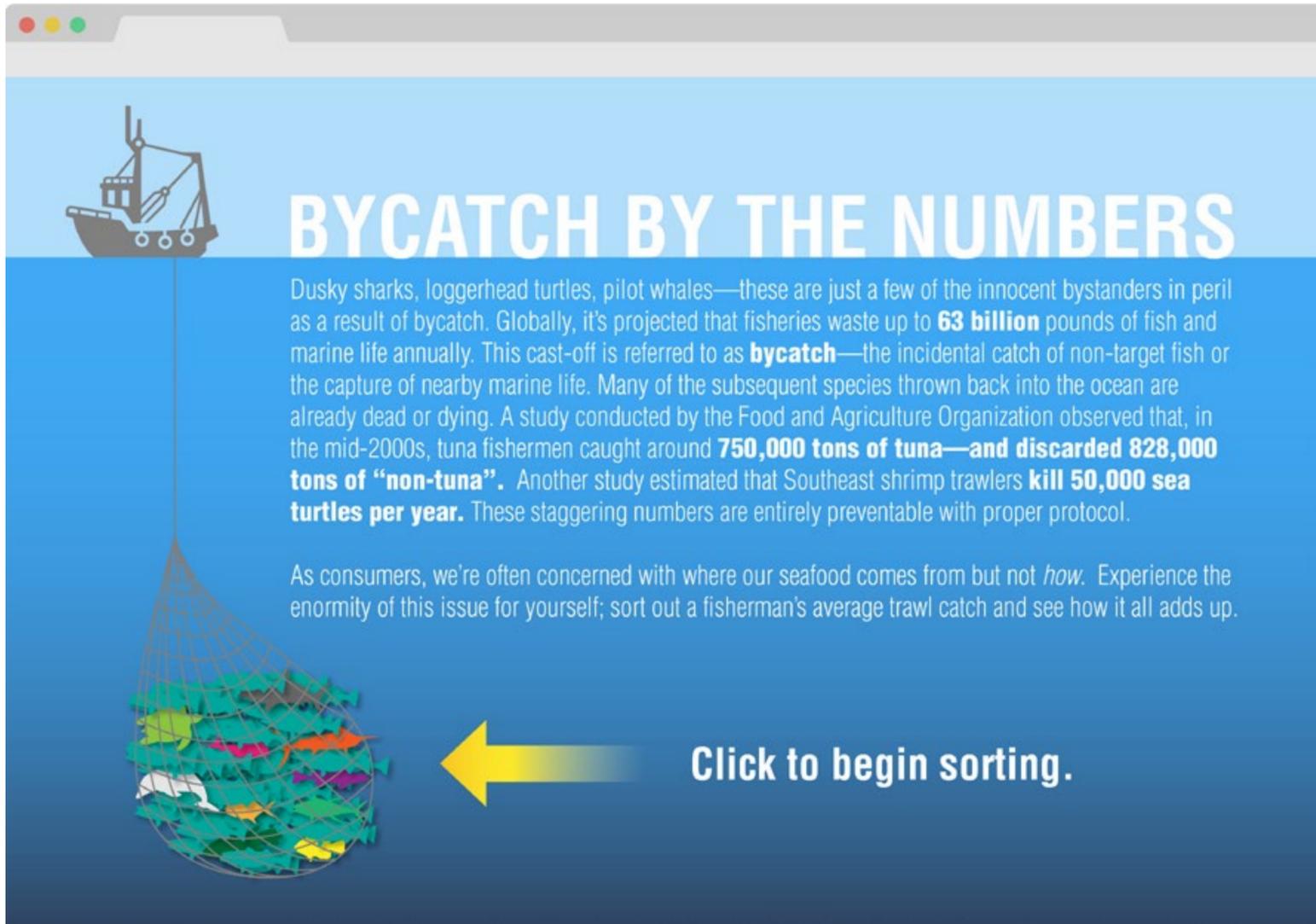
PROJECT BLUE DIGITAL CONTENT

Concept and design of custom content for
ocean conservation non-profit.

Client: Oceana

GAMELET

This post centers on a small click-and-drag game. With “target fish” represented in green, the user must sort an average fisherman’s trawl catch. As the sea life is sorted into “KEEP” and “DISCARD” buckets, the enormity of how much fisheries actually throw away comes to light. At the conclusion of the game, solutions are outlined.



BYCATCH BY THE NUMBERS

Dusky sharks, loggerhead turtles, pilot whales—these are just a few of the innocent bystanders in peril as a result of bycatch. Globally, it’s projected that fisheries waste up to **63 billion** pounds of fish and marine life annually. This cast-off is referred to as **bycatch**—the incidental catch of non-target fish or the capture of nearby marine life. Many of the subsequent species thrown back into the ocean are already dead or dying. A study conducted by the Food and Agriculture Organization observed that, in the mid-2000s, tuna fishermen caught around **750,000 tons of tuna—and discarded 828,000 tons of “non-tuna”**. Another study estimated that Southeast shrimp trawlers **kill 50,000 sea turtles per year**. These staggering numbers are entirely preventable with proper protocol.

As consumers, we’re often concerned with where our seafood comes from but not *how*. Experience the enormity of this issue for yourself; sort out a fisherman’s average trawl catch and see how it all adds up.

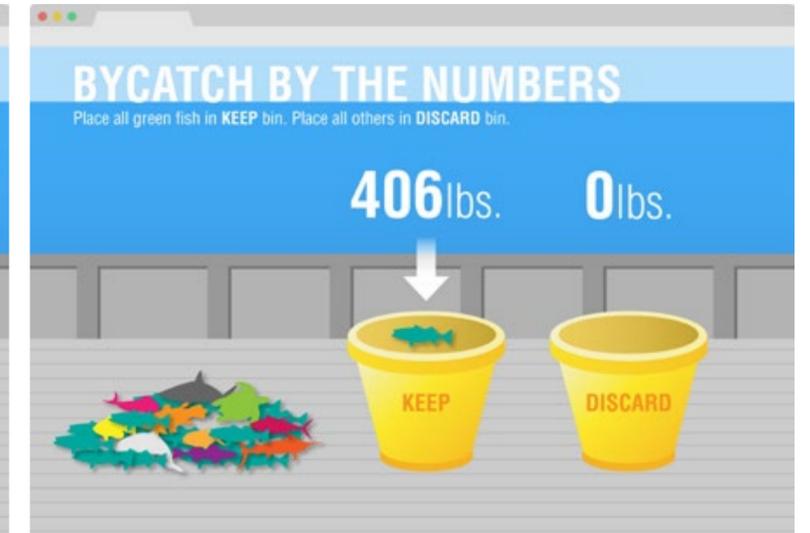
← Click to begin sorting.



BYCATCH BY THE NUMBERS

Place all green fish in **KEEP** bin. Place all others in **DISCARD** bin.

0 lbs. 0 lbs.



BYCATCH BY THE NUMBERS

Place all green fish in **KEEP** bin. Place all others in **DISCARD** bin.

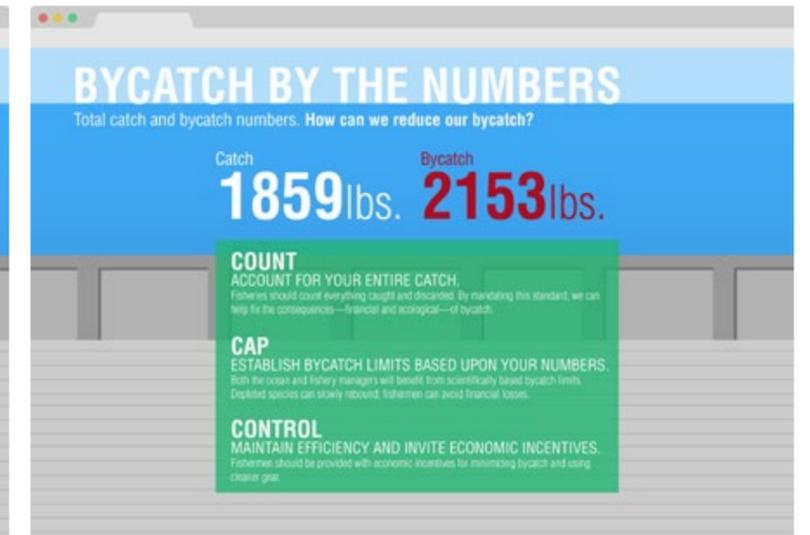
406 lbs. 0 lbs.



BYCATCH BY THE NUMBERS

Place all green fish in **KEEP** bin. Place all others in **DISCARD** bin.

1540 lbs. 1870 lbs.



BYCATCH BY THE NUMBERS

Total catch and bycatch numbers. How can we reduce our bycatch?

Catch **1859 lbs.** Bycatch **2153 lbs.**

- COUNT**
ACCOUNT FOR YOUR ENTIRE CATCH.
Fishermen should count everything caught and discarded. By mandating this standard, we can help fix the consequences—financial and ecological—of bycatch.
- CAP**
ESTABLISH BYCATCH LIMITS BASED UPON YOUR NUMBERS.
Both the ocean and fishery managers will benefit from scientifically based bycatch limits. Depleted species can slowly rebound, fishermen can avoid financial losses.
- CONTROL**
MAINTAIN EFFICIENCY AND INVITE ECONOMIC INCENTIVES.
Fishermen should be provided with economic incentives for minimizing bycatch and using cleaner gear.

INTERACTIVE SLIDER

In this post, the user can select the smarter seafood alternative using an interactive slider. When the more sustainable choice is revealed, a rollover will indicate a green checkmark; the less responsible option will be denoted with a red "X". The choice is actively theirs—just as it is at the supermarket.

Function One

Images can be revealed using an interactive slider.

SHRIMP VS. MACKEREL



Transit matters. Fishing for a metric ton of shrimp can burn an average of 2,600 gallons of fuel. Compared to the five gallons of fuel it takes to catch the same amount of mackerel—the choice is obvious.

SHRIMP VS. MACKEREL



Transit matters. Fishing for a metric ton of shrimp can burn an average of 2,600 gallons of fuel. Compared to the five gallons of fuel it takes to catch the same amount of mackerel—the choice is obvious.

Function Two

When a user hovers over the revealed image, either a green checkmark or a red "X" will appear.

SHRIMP VS. MACKEREL



Transit matters. Fishing for a metric ton of shrimp can burn an average of 2,600 gallons of fuel. Compared to the five gallons of fuel it takes to catch the same amount of mackerel—the choice is obvious.

SHRIMP VS. MACKEREL



Transit matters. Fishing for a metric ton of shrimp can burn an average of 2,600 gallons of fuel. Compared to the five gallons of fuel it takes to catch the same amount of mackerel—the choice is obvious.

CONSIDER THE MACKEREL

Overfishing isn't a developing issue—it's a devastating reality. Our global fishing fleet is large enough to catch 2.5 times what the ocean produces. As a result, more than 70% of the world's commercial marine stocks are dwindling or exhausted.

With substantial developments being made in aquaculture, eating smarter is easier than ever. Some of the tastiest fish at the market are also the most sustainable.

SHRIMP VS. MACKEREL



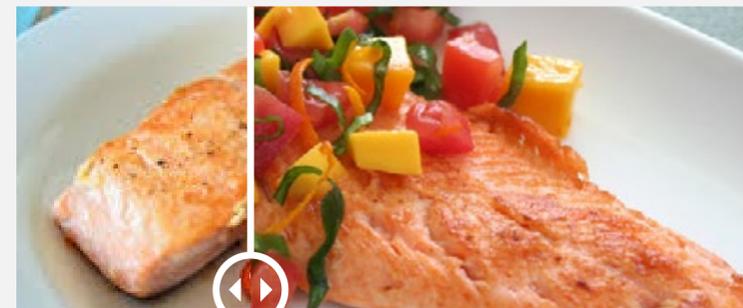
Transit matters. Fishing for a metric ton of shrimp can burn an average of 2,600 gallons of fuel. Compared to the five gallons of fuel it takes to catch the same amount of mackerel—the choice is obvious.

CHILEAN SEABASS VS. BLACK COD



Chilean Seabass play an important ecological role as both prey and predator in the Southern Ocean. Opt for a rich piece of Black Cod, which has a comparably delicate taste and texture.

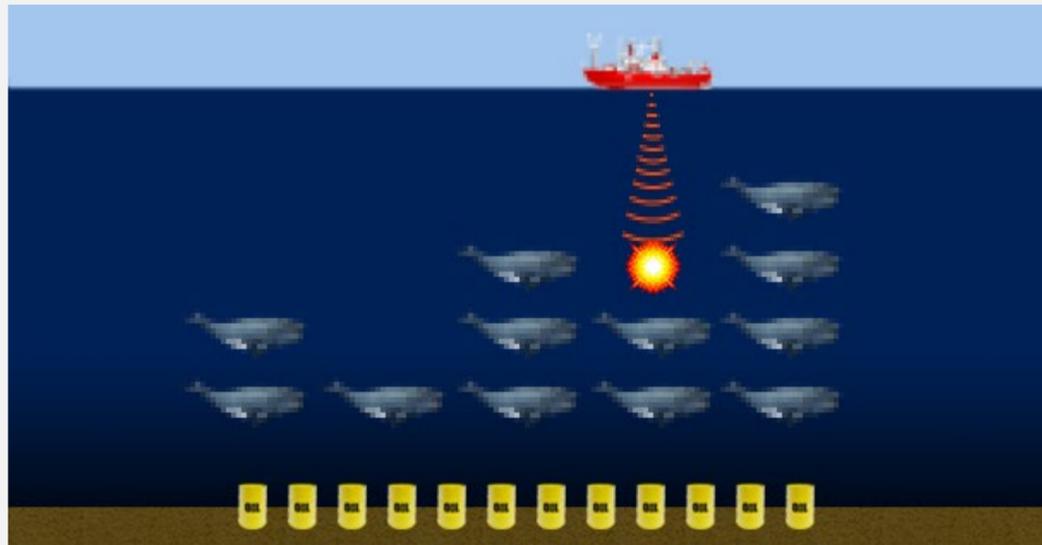
SALMON VS. ARTIC CHAR



TRENDING TOPIC EDITORIAL

Gathering from social media, analytics, and other traffic-monitoring sources, we will join the conversation on trending topics pertinent to Project Blue's mission.

An Interview with a North Atlantic Right Whale



With a population of only 300-350, the North Atlantic right whale is the most endangered of all large cetaceans. Found in coastal habitats, it has long suffered at the hands of human activity like ship collisions, commercial fishing and now, at the recent approval of the Obama administration, seismic airgun testing. While Congress continues to sound their opposing opinions on the issue, thousands of imperilled marine mammals are voiceless. Namely the North Atlantic right whale. If given the chance, what do you think they'd say?

PROJECT BLUE: Thank you for meeting with us. Can you share a little about yourself?

NORTH ATLANTIC RIGHT WHALE: I'm a big baleen that inhabits temperate waters—mostly off the coast of the U.S. and Canada. My diet is simple, consisting of copepods and krill. I usually live longer than 30 years.

PB: Usually? What threatens that lifespan?

NARW: Unfortunately, us right whales are slower swimmers. I also spend a lot of time close to shore or near the ocean floor: to mate and then again, to raise young. These two factors put me at a close proximity to many perils.

PB: Not to lead the conversation but, is seismic airgun testing one of those perils?

NARW: It is. Right whales have been exploited for years; it's our namesake. Whalers thought they had the "right" to hunt us. Today, we face a similar attitude. Energy developers believe to have the right to destroy the lives of creatures across the Atlantic Ocean.

PB: Seismic blasting uses sound pulses to detect structures within the Earth that may—or may not—hold valuable fossil fuels. If it's "just sound", can it still be harmful?

NARW: To a group of animals who depend on sound to survive and thrive, sonic disruption is profoundly harmful. I myself use low-frequency calls to feed, court other whales, and protect my calves. If you take away my ability to hear, you take away my ability to live.

PB: That sounds far from "moderate", which is how the U.S. Department of Interior's Bureau of Ocean Energy Management (BOEM) described the impact on sea life.

NARW: As the most endangered in the region proposed for testing, the BOEM has instated a few protective precautions. No testing will occur between November and April, when we're particularly active near the coast. Sound stations have heard our calls at least 65 nautical miles out. Time has changed our behaviors; time that researchers don't have to confirm our safety.

To learn more, read on at Oceana's report: "A Deaf Whale is a Dead Whale: Seismic Airgun Testing for Oil and Gas Threatens Marine Life and Coastal Economies".

ACCIDENT REPORTING APP

UX and design of mobile accident reporting app
for auto insurance company.

Client: Conner Strong & Buckelew



I-89 LAMOILLE RIVER BRIDGES

Designed and coded project website
as part of the public outreach effort.
Features responsive, one-page design.

Client: Vermont Transportation Authority



177 LUDLOW

Designed and coded website for luxury apartment building in the Lower East Side. Features responsive, one-page design, parallax scrolling.

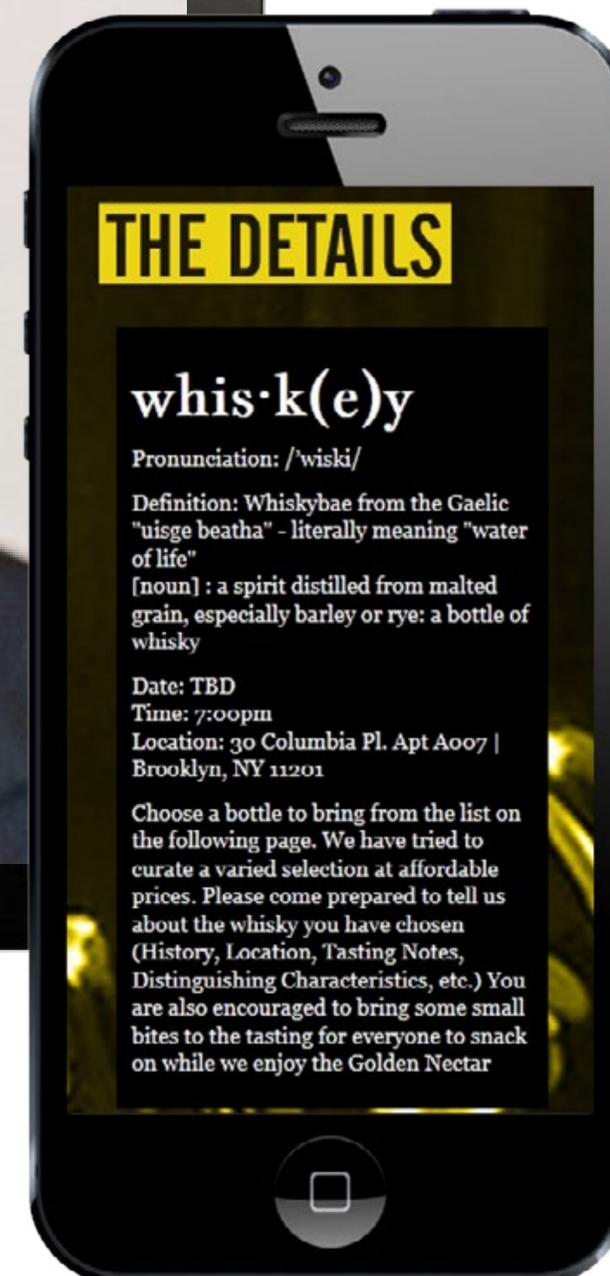
Client: REAL NY



MISC. WEB PROJECTS

Designed and coded websites to experiment with UX and function of coding languages.

Client: Personal





Ms. Barnett

Teacher - P.S. 196



login search

- About
- Calendar
- Classes
- News/Blog
- Links
- Contact

Welcome!

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Ut odio risus, pulvinar sed sagittis in, porta eget nisi. Etiam ac massa metus, ut facilis velit. Mauris mauris lacus, tincidunt et sollicitudin in, auctor a tellus. Quisque hendrerit interdum ultrices. Vestibulum eu suscipit tortor. Donec accumsan augue nulla, eget sodales nulla. Proin eleifend suscipit arcu, at malesuada diam varius et. Aliquam orci est, malesuada eu tincidunt ac, eleifend sed mi.

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- Class A.1
Math A
- Class B.2
Math B
- Class C.3
Math C

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Ms. Barnett

Teacher - P.S. 196

- About
- Calendar
- Classes
- News/Blog
- Links
- Contact

- Class A.1
Math A
- Class B.2
Math B
- Class C.3
Math C



INTERNATIONAL ACADEMY CUP

Designed initial concept ideas for a new international youth soccer tournament sponsored by Under Armour.

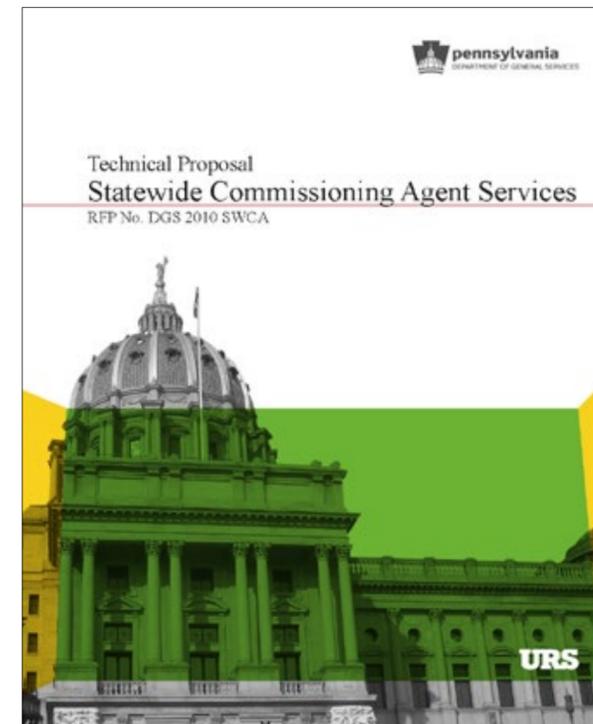
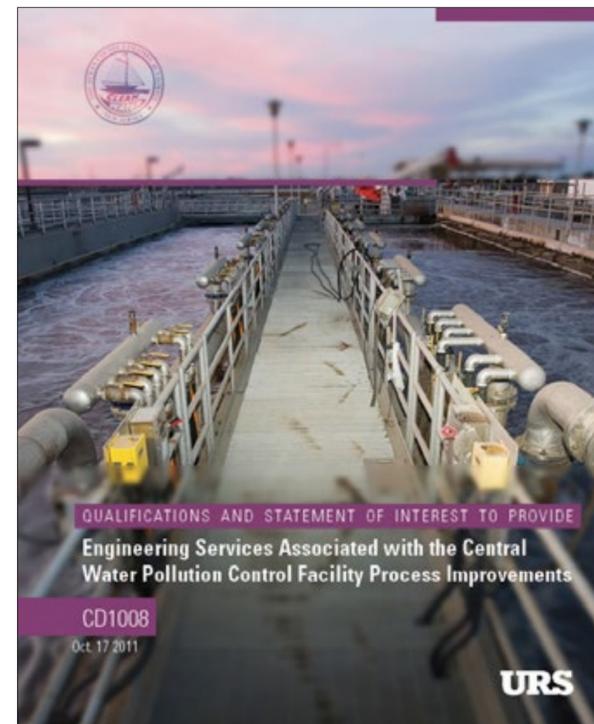
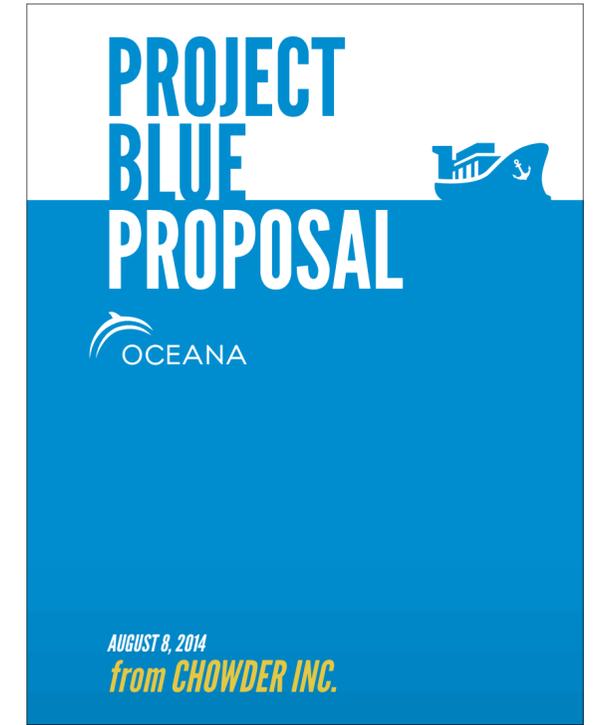
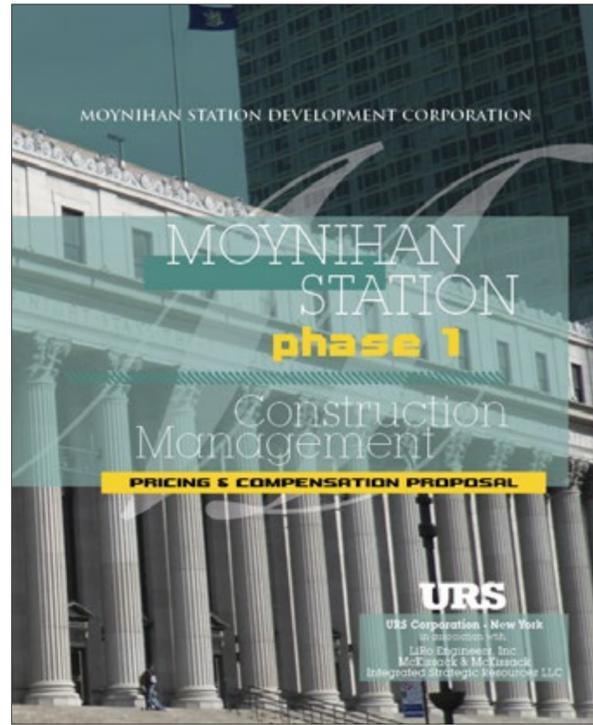
Client: Under Armour



PROPOSAL COVER DESIGN

Concept, design and production of
proposal graphics.

*Client: Various State and Local
Government Agencies*



dustinambrosio.com | ambrosio.dustin@gmail.com

Thank You