

KITCHEN CIRCUS

ABOUT KITCHEN CIRCUS

Ever wonder how masterful dinners are created in a 4-star restaurant?

Think you can do it?

Each episode of Kitchen Circus features three home cooks testing their skills preparing one course of a three course meal at Seattle's renowned Rover's restaurant. Who will master the rigors of a professional kitchen and be voted with the best course of the evening by a FULL house of gourmet diners?

We'll start by introducing each home cook contestant with outtakes reliving their experiences from audition, to 1:1 meeting with Chef Thierry, to arriving at Rover's. They meet their competition for the first time, and so begins the fast paced day in a staffed pro kitchen. Timing, volume of ingredients, recipe complexity, delegation – all of these obstacles along with group challenges thrown in, will create a pressure-cooked show. This is all before the diners arrive... 😊

Dishes will be judged on three criteria; taste, presentation, and creativity with one home cook winner each evening. All the winners from the first three episodes will move on to the finale dinner at the end of the season where a champion will be crowned.

KITCHEN CIRCUS - HOME COOKS AND STAFF

Chef Thierry Rautureau – James Beard Award winning Chef Thierry Rautureau, of Rover's and Luc restaurants, is commonly known as the "Chef in the Hat." He is a local celebrity and appearing nationally on Bravo's Top Chef Masters in July 2012 (previously in 2010). He serves as the host of the show, both challenging and mentoring the home cook contestants.

Home Cooks – These contestants have no professional culinary training. Quickly, they will be overwhelmed by the scope of the challenge to deliver the best dish for 40 guests at the same time.

Rover's Guests – A full house of diners will enjoy a dinner made by the Home Cook Contestants and be the judges at the end of the evening choosing the Kitchen Circus winner.

Kitchen Staff & Sommelier – Regular kitchen staff will be standing ready to take direction from the Home Cooks. Sommelier Scot Smith will be introducing the wine/cocktail pairings for each of the dinner courses.

OPPORTUNITIES:

The Kitchen Circus production will wear many hats; a live dining event, competition, and a webisode series. In the future, we believe the universal show concept should be developed into a national TV series. For the original production, we are looking for business sponsors to cover production costs through fiscal donations, joint marketing, and in-kind product/service donations. In return, advertisement, product-placement, in-show references, are available at different sponsorship levels.

CONTACT

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