

For Immediate Release

Finalists of Mason Dixon Master Chef Tournament Set to Compete

Final Two Restaurants to Compete on August 13, 2017

Baltimore, MD, August 7, 2017—The Mason Dixon Master Chef Tournament, the mid-Atlantic's largest, live, interactive culinary competition, is coming to a close this Sunday, August 13, 2017. The summer-long competition began in early June with a field of 16 hopefuls, but is now down to the final two chef teams, who will go head-to-head for cash and prizes and the title of The 2017 Mason Dixon Master Chef Champions!

Below are the details for the final match *Battle Royale*, tickets are on sale now and are expected to sell-out.

Battle Royale

August 13 – Chef Fabio Mura of Grille 620 and River Hill Grill vs. Chef Damon Hersh of The Inn at Brookville Farms

Chef Fabio Mura, Grille 620 / River Hill Grill

Chef Fabio grew up in Sardinia, Italy where he obtained his culinary Degree in Culinary Arts and Management. He moved to the U.S. 19 years ago, where he made a home in Baltimore, and has since worked at some of the best restaurants in Baltimore, including: Sotto Sopra, Boccaccio, Blue Sea Grill, and Chazz: a Bronx Original. He is currently the executive chef at Grille 620 located at the Turf Valley Town Square and at River Hill Grill.

Chef Fabio won "Favorite New Restaurant" from the Restaurant Association of Maryland in 2014. He was also nominated for "Best Chef" from the Restaurant Association of Maryland in 2015.

Chef Damon Hersh, The Inn at Brookeville Farms

Chef Damon Hersh has been cooking for over 20 years, and in the restaurant business for over 25 years. He has experience and skill in a wide variety of culinary environments, including high-end fine dining, casual eating, family style, and ethnic influences. Chef Damon is currently the executive chef at The Inn at Brookville Farms located in Montgomery County in Brookeville, MD.

Featured Ingredients that the chef teams are required to use include:

- Bone in Beef Short Rib Plate from Certified Angus Beef Metropolitan/SYSCO
- Jumbo Whole fresh Rockfish from Rhode Island (Metropolitan/SYSCO)
- Dry Natural Fresh Scallops from Portico Natural
- Quaker Steel-Cut Oats from PepsiCo
- Ground Mexican Chorizo from Logan Sausage
- Dulce De Leche from Pastry Star/Amero Foods
- California Tomato Fillets from Roso & Pakula
- Seyval-Chardonnay-Vidal wine from Boordy Vineyards

The Championship match will be held Sunday, August 13th. Bios of all competing chefs are available at <http://www.masondixonmasterchef.com/schedule-results/bracket.php>. The competitions will be held at Points South Latin Kitchen, 1640 Thames Street, Baltimore, MD (www.pointssouthbaltimore.com/).

Tournament Ticket Details

Tickets for the Final match are available for purchase at: <http://www.masondixonmasterchef.com/purchase-tickets/>. Tickets are \$65 and include all taxes, a wine tasting by Boordy Vineyards, passed hors d'oeuvres, the competition, dessert and coffee. **New this year, ALL Tickets for the competition are 'Judging Experience' tickets, which allow all guests to taste each of the six courses the chef teams produce (family-style) and be part of the voting to decide the winner!**

In addition, the Mason Dixon Master Chef Tournament donates 10% of the net proceeds of each ticket sold directly to their charity partner Meals on Wheels of Central Maryland (<http://www.mealsonwheelsmd.org>).

Event Timeline:

6:00 p.m. – 7:00 p.m. (Doors open at 5:30 p.m.)— Happy Hour with Complementary passed Hors d'oeuvres and Wine Tasting by Boordy Vineyards, plus Drink and Food Specials
6:15 p.m. – Cold Prep Begins for the Competition
7:00 p.m. – Chef Competition
8:00 p.m. – Judging Begins, Complementary Dessert and Coffee Served

Partners and Sponsors:

Partners: Points South Latin Kitchen, Boordy Vineyards, Restaurant Association of Maryland, Restaurant Association of Washington, Meals on Wheels of Central Maryland

Platinum Sponsors: Points South Latin Kitchen

Gold Sponsors: Emmi Roth Kase USA, Logan's Sausage, Maple Leaf Farms, Pepsico, Roso & Pakula, Steelite International, Sysco Food Service/Metropolitan

Silver Sponsors: Aqua Panna/S. Pellegrino (Nestle Waters), Chef a la mode, ECOLAB, Front of The House, Hatfield Meats, Marcho Farms, Pastry Star, Squier Associates, Inc., White Marble Farms

Bronze Sponsors: Anchor, BelGioioso, Ducktrap of Maine, Lilly's Fresh Pasta, Ventura Foods

Media Partners:

Baltimore Restaurant Examiner, CityPeek, Culination, Dining Dish, Downtown Diane, JL Waldera, Minx Eats, Savory Experiments, The Umbrella Syndicate

Interviews: Chefs are available for in-studio demos and phone interviews as well as on-site interviews pre or post competition. To set up an interview please contact Karen Folkart, Karen@masondixonmasterchef.com.

About The Mason Dixon Master Chef Tournament

This multi-week event is a single-elimination tournament designed to showcase some of the area's finest executive chefs and restaurants. Guests attending this exciting event will be more than just spectators, as they enjoy the unique experience of witnessing two spectacular area chefs battle it out in the prep kitchen right on the main floor. Each evening two chef teams go head-to-head to prepare an appetizer, entrée and dessert for each of three expert judges, as well as amuse bouche portions of their entrees for up to 30 audience member judges. Their creations are scored on creativity, presentation and taste, and only one chef advances to the next round. At the end of this tournament only one of the 16 competing chefs will emerge as THE Mason Dixon Master Chef! 10% of the net proceeds of each ticket sold directly to Meals on Wheels of Central Maryland. More information available at www.MasonDixonMasterChef.com, on Twitter @MDMasterChef, and Facebook at Mason Dixon Master Chef.

About Meals on Wheels of Central Maryland

Meals on Wheels' mission is to enhance quality of life through the provision of nutritious meals, personal contact and related services to homebound individuals. Last year, over 740,000 home-delivered meals were prepared and delivered to more than 2,900 homebound clients through the coordinated efforts of Meals on Wheels staff and some 2,000 volunteers. Meals on Wheels of Central Maryland currently serves the following areas: Baltimore City, Anne Arundel, Baltimore, Carroll, Harford, Howard, Montgomery and Prince George's counties.