

# **OIC wins “Best Restaurant” Award at the 2010 Red Ball Event**



**Philadelphia OIC’s Chef Instructor Charlie Schmidt with his team of Culinary protégés accepts the trophy as the Best Restaurant at the 2010 Red Ball. While the 2010 Event was the tenth annual fund raising event for the American Red Cross it was the first time that the nearly 1200 attendees were able to vote for the best dish in the show.**



**OIC’s Scallops Bellini with Truffle Cream was the runaway winner from about 35 dishes prepared by various restaurants and caterers in the Philadelphia area. The OIC Culinary Team was comprised of Josiah Harris, Charles Crummy, Roger Hoyte, Terrell Harmon, and Gary Earle and managed by Chef Schmidt.**

**While the winning dish was inspired by the famous Italian peach and prosecco cocktail it was the students eye to detail in cooking the scallops to order that set the dish apart from the very worthy competition.**