

# YSF GALA 2014

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MARCH 24 THE RITZ-CARLTON BATTERY PARK

WE MUST BECOME  
THE CHANGE WE WANT  
TO SEE IN THE WORLD  
MAHATMA GANDHI



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# What will you discover?

In 1999, we formed a new company with a simple goal, to help life science companies bring new life-enhancing treatments to market faster, more reliably and at lower cost. Today, as New York's largest home-grown technology company, Medidata is helping to transform clinical development.

We're proud to be an integral part of the vibrant New York City science, technology, and academic communities while celebrating and championing the work of the Young Scientist Foundation.

**You make the future brighter for all of us.**

March 2014

Dear Friends of The Young Scientist Foundation,

Thank you for your generous support of The Young Scientist Foundation (YSF). This has been a remarkable year for the foundation as we have been able to support over 10 students working in several different translational research laboratories in both Cleveland and New York. Students supported by YSF are continuing to gain valuable experiences in the laboratory that will prepare them for success in college and beyond. Your support has been instrumental in ensuring that young students with a desire and commitment to pursue biomedical research have the opportunity to work alongside scientists working towards finding cures to cancer.

We are excited and proud to share stories of success and updates resulting from your generous donation:

- Dan McQuaid has been working with Dr. Goutham Narla on identifying novel ways to activate tumor suppressor genes in order to treat lung cancer. His accomplishments include being an Intel Finalist, meeting President Barack Obama, and co-authoring a research paper that is under review at the prestigious journal Cell.
- We are happy to announce that Pearl Arnowitz, who was supported by YSF, has graduated Emory Medical School and will be moving on to become a resident in Internal Medicine.
- Christine Lee has been working with Dr. Analisa DiFeo for the past two years on identifying genes driving ovarian cancer development and progression, and will be entering graduate school this coming year. Christine is the first author on a research article detailing the work she has performed in the laboratory.

We hope you are as inspired as we are by these stories which highlight what YSF does best – nurturing and supporting responsible, creative and ambitious young minds to become the scientists and leaders of the future.

Sincerely,  
The Young Scientist Foundation Board



The Young Scientist Foundation is a not-for-profit 501(c)(3) organization that provides high-school students and undergraduates with a rare opportunity to discover their passion for science by working alongside accomplished researchers to develop new treatments for cancer and other diseases. This hands-on experience is the young scientist's first step toward a successful career in translational research, in which scientific discoveries are turned into therapies that benefit large patient populations. **A great scientific hypothesis is only meaningful when the concept is brought from the bench to the patient's bedside. We provide the funding and tools necessary for young scientists to learn how to make their discoveries a reality.**

YSF provides support to young investigators who are researching new ways to prevent, diagnose, and/or treat cancer. Some investigators focus on specific forms of cancer, while others conduct research on more general mechanisms involved in various cancers. **Our foundation is designed to nurture young scientists in the pursuit of obtaining the knowledge necessary to excel in biomedical research.**



**I CAN'T OVERSTATE HOW GRATEFUL I AM TO BE IN THE HANDS OF TWO AMAZING PI'S WHO HAVE MADE ME DISCOVER HOW MUCH I TRULY LOVE BIOMEDICAL RESEARCH."**

**– DANIEL McQUAID,  
YOUNG SCIENTIST**



Young Scientists,

The motivation to be a scientist comes from insatiable curiosity about the world, and an inherent desire to make it a better place. Through high school, college and my early career in research, I progressed through physics, chemistry, and biology, fueled by just that. Ultimately that curiosity and desire led me to the technology and business behind the life sciences, and in 1999 I founded Medidata with my great friend Tarek Sherif. Our goal was to make clinical trials more efficient, and to help the life sciences industry get the best possible drugs and devices to the patients who need them.

Today, we employ over 1,000 bright, ambitious, innovative people in Tokyo, London, Beijing, Houston, San Francisco and in our new headquarters in downtown New York City. Our mission remains the same: To provide innovative clinical research solutions that safely and efficiently improve quality of life.

Albeit without the laser-focus that you may have on individual molecules or pathways, we at Medidata share the privilege of working to make a difference in the world, though the application and execution of great science.

We've been fortunate to achieve a growing level of success and are delighted to be able to support people like you, as you embark on your scientific careers. We want to share -- and more importantly to fuel -- your curiosity, your ability to challenge the status quo, and your impatience to make the world a better place!

On behalf of all of us at Medidata, we are very proud to be a sponsor of the Young Scientist Foundation.

All the best,

A handwritten signature in black ink, appearing to read "Glen de Vries". The signature is fluid and cursive, with a large initial "G" and "V".

**Glen de Vries**

President and Co-Founder, Medidata



## YOUNG SCIENTIST PROFILE



Olga Kovalenko has always had a passion for biology, and after a family member passed away from pancreatic cancer her senior year of high school, she was motivated to learn as much as she could about the disease and any developing therapies for its treatment. "I knew how much patients and their families suffer when someone is sick with cancer, and I became determined to find out about any potential treatments to raise the morale in my family that terrible year." After she began working in Dr. Analisa DiFeo's laboratory her freshman year at Case Western Reserve University, she realized that she could finally

make a difference. "Through my participation in Dr. DiFeo's research, I see physical manifestations of the often abstract concepts presented in class and their relevance in directly helping patients. I believe the most incredible part of Dr. DiFeo's laboratory is this translation of the lab work to the clinic. Beyond enhancing the scientific community's knowledge of cancer proliferation, Dr. DiFeo's work can prevent the horrific suffering of cancer patients, which I have seen firsthand."

Currently a sophomore at Case Western Reserve University, Olga works in the Case Comprehensive Cancer Center year round as a research assistant in the DiFeo laboratory. She is currently researching drug repurposing for the treatment of cisplatin-resistant epithelial ovarian cancer. Additionally, she is a member of Phi Delta Epsilon, a national pre-medical fraternity, volunteers at Rainbow Babies and Children's Hospital, is a member of Art History club and Model United Nations and is president of Russian Culture Club. She has also been on the Dean's Honors List every semester and is a member of the National Society for Collegiate Scholars. In high school, she received an Excellence Award as a member of the top forty students in her class, as well as an AP scholar with Distinction certificate, a certificate of excellence for Spanish, a scholarship from La Maison Française de Cleveland, a scholarship from Cleveland Clinic Hillcrest Hospital and the Case Western University Scholarship. Olga credits her experiences in the lab and the Young Scientist Foundation for inspiring her career goals: "Through my experiences in Dr. DiFeo's laboratory, I gained the confidence and analytical skills to succeed in the classroom. Due to my work in ovarian cancer, I wish to work in the field of obstetrics and gynecology to provide women, an often vulnerable population in many parts of the world, with proper medical care. I credit Dr. Analisa DiFeo for showing me that a young scientist can tangibly help others."

# MEET OUR FOUNDERS



**DR. GOUTHAM NARLA** is the co-founder, president and CEO of the Young Scientist Foundation. Dr. Narla is a practicing medical geneticist who specializes in the care of high risk cancer patients. He has over 6 years experience running a translational cancer research laboratory and has published more than 47 peer-reviewed papers in the field. He is the co-founder and chief scientific officer of Dual Therapeutics, a company focused on the development of small molecule activators of the protein phosphatase 2A for cancer

treatment. He has mentored a number of high school, college, and graduate students over the years. His work is currently supported by the Howard Hughes Medical Institute and the Harrington Discovery Institute at Case Western Reserve University / University Hospital.

**DR. ANALISA DiFeo** is the vice president and co-founder of The Young Scientist Foundation. Dr. DiFeo is an Assistant Professor in the Division of General Medical Sciences (Oncology) in the Case Comprehensive Cancer Center at Case Western Reserve University.



She completed her doctoral research at Mount Sinai School of Medicine in New York where she played a central role in defining alternative splicing of the KLF6 gene family as a key regulator in ovarian cancer. Throughout her career, Dr. DiFeo has demonstrated a remarkable motivation and ability to make original and creative contributions to the field of ovarian cancer research. Her dedication to research is evidenced by her accomplishments, which include 37 peer-reviewed publications in prestigious journals such as The Journal of Clinical Investigation, Nature Communications and Science Translational Medicine. In addition, Dr. DiFeo has been awarded several grants to support her research, including, the AstraZeneca Scholar-in-Training Award from the American Association of Cancer Research, the Liz Tilberis Ovarian Cancer Award from the Ovarian Cancer Research Fund, a pilot award from Department of Defense, and most recently a Mary Kay Foundation grant. The overall goal of Dr. DiFeo's laboratory is to identify novel biomarkers of ovarian cancer therapeutic response and generate novel targeted molecular therapies that can work alone or in conjunction with current treatment options to combat ovarian cancer. She has become an expert in the use of in vivo mouse models to investigate disease progression and evaluate novel targeted molecular therapies for ovarian cancer. Her work has the potential for immediate and meaningful impact in the ovarian cancer community and she is devoted to a career in ovarian cancer research.



## MICHAEL ANTHONY GRAMERCY TAVERN



Michael Anthony grew up in Cincinnati, Ohio, and graduated from Indiana University with degrees in Business, French, and Japanese. He embarked on his culinary career under the guidance of Shizuyo Shima in Tokyo, Japan. Mike fell in love with the simple, seasonal Japanese approach to food.

Mike moved to France in 1992 and spent five years training and working in several renowned kitchens. Mike returned to the United States, working first in the kitchen of Restaurant Daniel and then as the Chef de Cuisine at March Restaurant. Subsequently, Mike joined the team of Blue Hill as co-Chef of the Manhattan restaurant and later as the Executive Chef at Blue Hill Stone Barns.

In September 2006 Mike took the position of Executive Chef at Gramercy Tavern. In this role he leads the restaurant into its next chapter while staying true to its original vision: to honor the rich tradition of American cooking and bring guests together in a convivial spirit of community to enjoy exceptional, seasonal food.

Passionate about using ingredients that can be traced to their sources, Mike forges strong ties between the restaurant and local farmers. He arranges visits to local farms for his staff so they can learn first-hand how and where the food they serve each day is grown. Mike also invites outstanding local producers to Gramercy Tavern to share their knowledge with staff and guests through tastings and presentations. The Main Dining Room and the Tavern menus highlight these relationships and Mike's farm-fresh, thoughtful cuisine.

Mike was named one of Food & Wine magazine's "Best New Chefs" in 2002 and was also lauded in Bon Appetit's "Next Generation" in 2003. Under Mike's leadership, Blue Hill at Stone Barns received a three-star review in The New York Times, as well as a James Beard Foundation nomination for "Best New Restaurant" in 2005. In 2007, The New York Times awarded Gramercy Tavern its second three-star review, and Time Out New York declared Mike "Best New Chef" in New York City. In 2008, Gramercy Tavern earned the James Beard Award for "Outstanding Restaurant." In 2011, he was named Chef-Partner of Gramercy Tavern. In 2012, Michael won the James Beard Award for "Best Chef in New York City." He is also the author of The Gramercy Tavern Cookbook, published by Clarkson Potter.



## MARC FORGIONE MARC FORGIONE/AMERICAN CUT

Chef Marc Forgione is the chef/owner of Restaurant Marc Forgione in New York City and American Cut in New York City and at Revel in Atlantic City. He is one of seven Iron Chefs competing on Food Network's "Iron Chef America", following his win on season 3 of "The Next Iron Chef."

His culinary career began at age 16, working alongside his father, Larry Forgione (a culinary legend who revolutionized American-style cooking in the '70s and '80s), in the kitchen at An American Place. While completing a degree at the School of Restaurant and Hotel Management at UMass Amherst, he spent his summers working the line at restaurants such as Above in New York, with acclaimed chef Kazuto Matsusaka. Further stints at An American Place, with Patricia Yeo at AZ, with Yeo and Pino Maffeo at Pazo, and with Laurent Tourondel at BLT Steak would follow.

After working in France at Le Pres D'Eugenie, Ferme aux Grives and Le Cuisine Minceur, Forgione returned to New York and promptly reunited with Tourondel, who invited the now seasoned chef to serve as chef de cuisine at BLT Prime. Forgione was later named corporate chef for the BLT Restaurant Group, a position that enabled him to expand the BLT brand across the country.

With Marc Forgione, formerly known as Forge, Forgione's first restaurant, he has created an approachable place "that people walk by and are compelled to enter and where the ingredients are the star." Restaurant Marc Forgione was awarded its first Michelin star in 2010. In addition, Forgione received a two-star review from Sam Sifton of The New York Times, who noted, "Mr. Forgione's food is sometimes sweet. Other times, it is salty, sour or spicy. Sometimes it is all four — and loudly so. The brashness is deeply and above all American: an augmentation of international cuisines in a land of plenty." The restaurant also earned the distinction of being named "Key Newcomer" by Zagat Guide, "Top 25 Restaurants in NYC" by Modern Luxury magazine and "All Star Eatery" by Forbes magazine. Forgione was awarded "Star Chefs Rising Star of the Year"; named "Rising Star" from Restaurant Hospitality magazine and mentioned "New Formalist" by Esquire magazine. In addition to supporting numerous NYC charities, Chef Forgione is a Chef Ambassador for Family Reach Foundation and is a member of Feeding America's Entertainment Council.

American Cut, located in New York City and at Revel in Atlantic City, pairs Chef Forgione's award-winning, modern and signature take on fine dining with the comforts of the new American steakhouse. The name American Cut is a nod to Larry Forgione and his restaurant, An American Place. Signature items include his take on the ultimate surf and turf — a show-stopping, 28-day aged, 48-ounce Tomahawk Rib Eye Chop served with his Chili Lobster.

In summer 2013 he opened a Laotian restaurant, Khe-Yo, with Executive Chef Soulayphet Schwader. He also recently launched his hand-crafted Bloody mix, Batch 22, now available for purchase on [www.dontcallitamar.com](http://www.dontcallitamar.com). Chef Forgione's first cookbook, "Marc Forgione: Recipes and Stories from the Acclaimed Chef and Restaurant" will be published in late April 2014.



## FRANÇOIS PAYARD FRANÇOIS PAYARD PATISSERIE



A third generation French Pastry Chef, François Payard cultivated his passion for the art of Pastry as a child in his grandfather's acclaimed shop, Au Nid des Friandises on the Riviera. After honing his skills in classic pastry by his family's side, François moved to Paris where he learned the artistry and refinement of transforming traditional desserts into exquisite plated presentations. These new tastes, textures and originality opened new horizons in his career. His dedication and passion earned him positions in several of France's finest kitchens, where he met the challenge of creating dessert menus worthy of a three star Michelin rating.

François' desire to discover a new culture brought him to New York in 1990, eager to experiment with new ideas, flavors and techniques. His first position in New York as Pastry Chef at Le Bernardin (\*\*\*\*NY Times), challenged him to create a new dessert repertoire. François became known for his beautifully presented creations, bursting with unique flavors and balanced taste. In 1993, François joined Chef Daniel Boulud for the opening of Restaurant Daniel (\*\*\*\*NY Times) where he delighted guests with his chocolate and seasonal fruit menus. In 1995, The James Beard Foundation named François "Pastry Chef of the Year" in recognition of his accent on flavor combined with a unique sense of pastry design. He would earn similar accolades from the Bon Appétit Food & Entertainment Awards (1998) and the International Pastry Competition Committee – Beaver Creek (2001).

From 1997 to 2009, François lived his childhood dream of opening his own restaurant. At Payard Patisserie, considered one of Manhattan's finest culinary destinations for 12 years, François strived to innovate, perfect, educate and contribute his ideas and passion to the field of pastry. In July of 2004, François was honored with the prestigious Ordre du Mérite Agricole, Medal of Honor by the French Government, and in 2005, received Wine Spectator's Award of Excellence for having one of the most outstanding wine lists in the world. In 2006, he was selected as a member of Relais Desserts International, a professional association of the 85 Best Pastry Chefs in the World, and in 2010, he was honored with the Dom Pérignon Award of Excellence.

Branches of Payard opened at Caesars Palace in Las Vegas, Japan and Korea. In November 2009, the François Chocolate Bar opened in New York City. Described as "a chocolate jewelry shop," this shop was devoted to Chef Payard's chocolate creations. In September 2010, François opened FPB, a casual bakery on West Houston Street in downtown New York City. FPB is the first of several collaborative projects from François and restaurateur Marlon Abela of Marlon Abela Restaurant Corporation (MARC), whose portfolio also includes the A Voce restaurants in New York City, as well as other restaurants in the U.S. and London. A second location of FPB opened in Battery Park City in October 2012 and a third location opened in May 2012 at Columbus Circle. François opened his first FP Patisserie at the Plaza Hotel in the Todd English Food Hall in the spring of 2012. In October 2012, he opened his flagship location of FP Patisserie on the Upper East Side of Manhattan. FP Patisserie features an elegant bar, pastry shop and salon de thé.

Not just a chef, François is also the author of *Bite Size: Elegant Recipes for Entertaining, Simply Sensational Desserts, Chocolate Epiphany*, and "Payard Desserts."



## BEN POLLINGER OCEANA

Executive Chef Ben Pollinger leads New York City's Oceana with a distinctive style of cooking that artfully blends the finest seafood with the best ingredients from a global pantry. His creations express a dedication to seasonal products and classic technique with a vast array of flavor profiles.

"My goal is to intrigue our guests' palates with the incredible nuances in seafood," he says. "I cook every dish with that idea in mind, catering to those bright and fresh flavors."

In addition to maintaining Oceana's Michelin star rating since 2006, Pollinger has received outstanding reviews from the New York Post's Steve Cuozzo and Crain's Gael Greene. In his three-star review, former New York Times critic Frank Bruni called Pollinger's cooking "an exhilarating voyage," and in 2009, Sam Sifton of The New York Times named his Whole Curried Fried Pink Snapper one of the top 11 dishes of the year. Pollinger and his work have also been featured on programs like "The Today Show," "The Martha Stewart Show," ABC News "Chef's Table," and Esquire named him a rising star chef.

A native of New Jersey, Pollinger graduated from Boston University with a degree in economics. After realizing his passion for cooking, Pollinger attended the Culinary Institute of America in Hyde Park, NY, where he graduated as class valedictorian and moved to Monte Carlo to work at the world-renowned Le Louis XV under Chef Alain Ducasse. Upon returning to New York, Pollinger worked for Chef Christian Delouvrier at Les Celebrities and Lespinasse.

He spent more than seven years expanding his repertoire with Chef Michael Romano at Union Square Café and Chef Floyd Cardoz at Tabla. Throughout his early career, he developed his particular passion for seafood, intrigued by the broad variety of possibilities and the challenge of preparing delicate ingredients with subtlety and aplomb.

Through his work and extensive travels in France, Italy, and Spain, Pollinger has deepened his appreciation for seasonal ingredients and regional flavors. He gained a profound respect for the complexities that go into creating a stellar dish: the devotion of farmers to the soil and the fishermen to their day's catch; the thoughtful application of precise techniques to pure ingredients; and the exchange between chefs and the diners they host. As an avid gardener, Pollinger also finds inspiration in his 500-square-foot organic garden at home, which often provides the herbs and spices that flavor his menus. When he joined Oceana as executive chef in 2006, he brought with him the skills and desire to create an extraordinary dining experience based on this philosophy. Coupled with his kitchen leadership, Pollinger reflects the Livanos family's commitment to professionalism and excellence in hospitality.

Pollinger, a father of three children, donates his time to various charitable organizations outside of the kitchen, such as City Harvest, The New York Harbor School, Autism Speaks, and the James Beard Foundation. He also serves on the Program Advisory Committee at The International Culinary Center and is an advisor to the Alaskan Seafood Marketing Institute and the Gohan Society.



## BILL TELEPAN TELEPAN



One of New York's first and most acclaimed devotees of "Greenmarket cooking", utilizing the freshest ingredients from NYC's local farmers markets, Bill Telepan is committed to showcasing the season's bounty through his cuisine. He insists on understanding where his ingredients come from, how they've been cared for and using the best of what is available—a thoughtfulness that's reflected in the vibrant dishes he creates at his namesake restaurant.

Bill's style of cooking stems from his childhood in New Jersey where his family cooked and shared hearty meals together, often featuring fresh vegetables from their garden. His mother took pride in serving bold dishes influenced by her Hungarian heritage, and her passion resonated with Bill. He began working at local restaurants at a young age, eventually enrolling in the Culinary Institute of America (CIA).

After graduating from the CIA in 1987, Bill accepted a job at one of Manhattan's top restaurants, Gotham Bar and Grill. As a line cook working under Alfred Portale, Bill learned the importance of treating vegetables with care and precision to enhance their natural beauty and flavor. He would go on to train with renowned chefs Alain Chapel, Daniel Boulud and Gilbert Le Coze, honing his appreciation for seasonal cooking and his balance of flavors and textures, before returning to Gotham Bar and Grill as executive chef in 1991. During his four years there, Bill prepared refined dishes using ingredients from nearby Union Square Greenmarket.

Seeking a change, he moved on to Ansonia on the Upper West Side, where he developed his own menu and further refined his craft, and then to Judson Grill in 1998, where he created dishes guided by his own personal history coupled with contemporary influences. His cuisine helped earn the restaurant a three-star review from The New York Times.

Since 2005, Bill has showcased his simple and balanced approach to cooking at his Telepan restaurant on the Upper West Side. He has enjoyed a loyal following and accolades including a Michelin Star in 2013, a glowing two-star review from The New York Times and the title of "Best Newcomer" in the 2007 Zagat survey. This fall, he takes his signature style downtown to Tribeca with the opening of Telepan Local. The name is a nod to both the traditional "go-to" spots that serve as the heart of each neighborhood as well as Bill's longtime dedication to locally grown ingredients. The menu at Telepan Local will feature casual, tapas-style American fare from an open kitchen, with the chef's trademark seasonal focus.

Since 2008, he has been the Executive Chef of Wellness in the Schools (WITS), a nonprofit dedicated to healthy food in schools. As the first chef to join the WITS team, Bill has served as a leader of the WITS Cook for Kids program by developing nutritious school menus, training cafeteria workers and teaching culinary and nutrition concepts to students, parents and teachers. In 2009, Bill was honored with a selection to First Lady Michelle Obama's Chefs Move to School task force and preliminary conferences. Bill currently lives on the Upper West Side with his wife and daughter.



## FLOYD CARDOZ NORTH END GRILL

Floyd Cardoz is the Executive Chef of North End Grill, an American bar and grill located in Battery Park City. North End Grill is a neighborhood gathering place for the residents of BPC and downtown communities, as well as the business people who work in the financial district and other nearby areas. The menu features the seasonal dishes of Chef

Floyd and has an emphasis on seafood.

Prior to opening North End Grill, Floyd was the Executive Chef/Partner of Tabla, a groundbreaking restaurant serving New Indian cuisine cooked with the sensual flavors and spices of his native land. With Floyd at the helm, Tabla received numerous accolades including a three star review from The New York Times. The restaurant also spawned an entirely new category of modern Indian restaurants across the country and internationally. After 12 incredibly rewarding years, Tabla closed its doors in December 2010.

Floyd began his career in his native Bombay, where he attended culinary school and interned in the kitchen of the Taj Mahal Intercontinental Hotel. To further his classic culinary technique, Floyd moved to Switzerland, and spent his days at the hotel management and culinary school, Les Roches. Floyd later moved to New York, and worked under Chef Gray Kunz of the venerable Lespinasse. During his seven years at the world-renowned restaurant, he rose from Chef de Partie to Executive Sous Chef.

In 2006, Floyd wrote his first cookbook, *One Spice, Two Spice* (Clarkson Potter). In 2009, he launched a line of meals for online grocer Fresh Direct. He is also the consulting chef for El Verano Taqueria located at Citi Field, home of the New York Mets, as well as at Nationals Park in Washington, D.C.

Actively engaged in the community beyond the walls of his restaurants, Floyd received the "Humanitarian Award of the Year Award" from Share Our Strength in 2007. In 2011, Floyd received the title of Top Chef on Bravo's Top Chef Masters series, winning the grand prize of \$100,000 for his designated charity of choice, the Young Scientist Cancer Research Fund at New York's Mount Sinai School of Medicine.



# SILENT AUCTION

01 One week at The Ritz-Carlton in Kapalua Maui,  
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*Donated by Glen de Vries*

02 Three nights in a deluxe ocean view room (breakfast included) at the  
St. Regis Punta Mita Resort, Mexico, with business class airfare for 2

*Donated by the St. Regis Punta Mita  
and Dr. Mohan Narla*

03 Two tickets to a Nets home game at Barclays Center or a Knicks  
home game at Madison Square Garden

*Donated by Steven Zuller*

04 Three liter Chateau Leoville Barton 2000 from the personal  
cellar of Angela and Hank Uberoi

*Donated by Angela and Hank Uberoi*

05 Telepan Restaurant : 4 course tasting dinner with wine pairing  
for 4 guests.

*Donated by Telepan Restaurant*

06 François Payard Patisserie: 3 Course Lunch for 4 guests

*Donated by François Payard Patisserie*



07 Marc Forgione Restaurant: Dinner for two with wine pairings

*Donated by Marc Forgione Restaurant*

08 North End Grill: Dinner for 6

*Donated by North End Grill*

09 Oceana: 5 course tasting menu and wine pairing for 2 at the Chef's Table

*Donated by Oceana*

10 Gramercy Tavern: Dinner for 2

*Donated by Gramercy Tavern*

11 Weekend for 2 at the Ritz Carlton Battery Park, breakfast included

*Donated by the Ritz Carlton Battery Park*



# OUR THANKS

## AUCTION DONORS

Chef Michael Anthony

Chef Floyd Cardoz

Glen de Vries

Chef Marc Forgione



Dr. Mohan Narla

Chef François Payard

Chef Ben Pollinger



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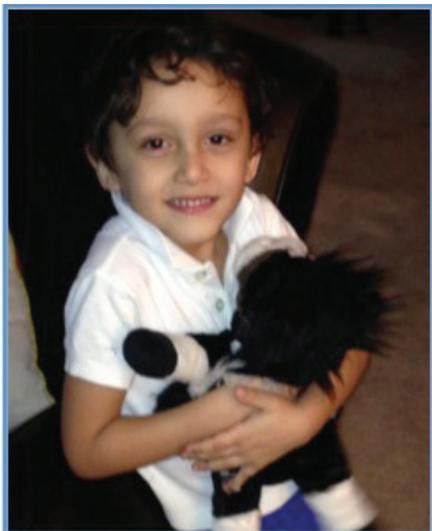
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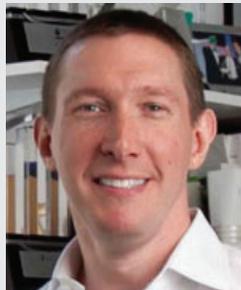
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