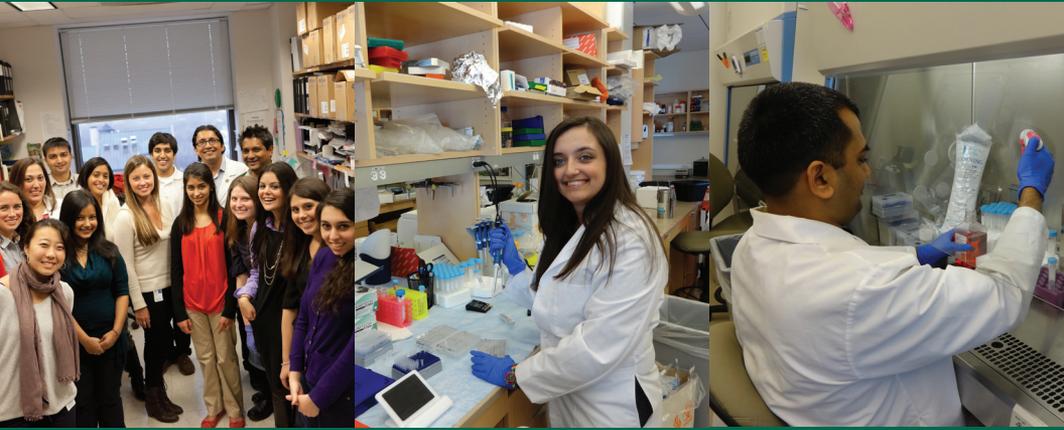


# YSFGALA2015

PRESENTED BY

 medidata



MARCH 23 THE RITZ-CARLTON BATTERY PARK

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



THE YOUNG  
SCIENTIST  
FOUNDATION



# 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 2015

Dear Friends of The Young Scientist Foundation,

We are so very pleased that you have chosen to join us this evening for the 3rd Annual YSF Gala. Our foundation is committed to funding high school students to work in research labs in order to help them realize their passion for learning and research, as well as to further their dreams of working in a similar field. Your support of YSF has already helped a countless number of motivated high school students embark on a path of scientific discovery that fosters creativity, and inspires them to think of possibilities that can lead to innovative treatments.

Since the inception of YSF in 2012, we have supported more than 15 students. A few notable accomplishments of training funded by YSF include: several Intel Science Talent Search Finalists and Semifinalists, Siemens Finalists, and scholarships to prominent colleges. In addition, six of our scholars are currently in medical and/or graduate school at elite institutions within the United States. The amazing thing about all these accolades is that many of these students never imagined they could accomplish these endeavors. As one of our scholars once stated, "I can't overemphasize how grateful I am to be in the hands of amazing mentors, who have made me discover how much I truly love biomedical research."

For those of you who are familiar with YSF, thank you for your continued support of our work. For those joining us for the first time, we sincerely hope that you will continue to stand by us as we continue to grow nationwide!

Sincerely,

Goutham Narla

Glen de Vries

Floyd Cardoz

Barkha Cardoz

Angela Beekers-Uberoi

Andrew Castaldi

Analisa DiFeo

Umesh Gidwani

Mohan Narla

**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



Dear Friends of YSF,

Medidata is proud to be a part of tonight's Third Annual Young Scientist Foundation Gala. We look forward to gathering with fellow supporters and science enthusiasts who share the same passion for nurturing the young, bright minds paving the way for tomorrow's medical innovation.

At Medidata, we're continually inspired by the important R&D that our life sciences clients conduct; it gives purpose and meaning to what we do, providing the infrastructure on which new treatments are created that are help people live longer, healthier lives. That's why we're dedicated to ensuring that great organizations like the Young Scientist Foundation can continue providing the next generation of leaders with the learning opportunities and resources to explore translational research, and to discover how truly enriching and exciting a career in the life sciences can be.

We're honored to be here with you all, to continue championing this important work, and to celebrate the immense talent growing under the program's guidance and mentorship. Thank you for being an inspiration to us all.

All the best,

A handwritten signature in black ink that reads "Tarek". The letters are fluid and connected, with a long horizontal stroke at the top.

Tarek Sherif

A handwritten signature in black ink that reads "Glen". The letters are fluid and connected, with a long horizontal stroke at the top.

Glen de Vries

Co-Founders



## YOUNG SCIENTIST: AGNES STACHNIK



I graduated from the University of Pennsylvania in 2009, *magna cum laude* with a B.A. in Biology. I was determined to pursue a career in medicine, but knew that I wanted to explore translational research since it is such an integral part of health and medicine. I met Dr. Goutham Narla when I began the Masters in Biomedical Sciences program at the Icahn School of Medicine in 2011. Thanks to Dr. Narla's scientific curiosity and supportive mentorship, I successfully completed my thesis on the anti-proliferative and

anti-tumorigenic effects of bisphosphonates in lung adenocarcinomas. Just this past December, I published two papers based upon this work in the Proceedings of the National Academy of Sciences. I am currently in my first year of medical school at the Icahn School of Medicine.

The mission of the Young Scientist Foundation is to help students realize their passion for research and to further their dreams of working in a similar field. My experience working in the Narla lab is certainly evidence of this goal. During the three years I was a member of the Narla lab, I learned to be an insightful scientist as well as a contributing member of a collaborative effort. It is refreshing to interact with individuals who are so motivated by their work yet so willing to help others achieve their aims as well. I believe that the overall goal of the Narla lab – to foster translational research with meaningful clinical applicability – is the glue that helps us progress in our individual research projects and career goals. The environment of continuous learning maintains a creativity and an aptitude which ultimately will allow me to be a better physician. My research on lung adenocarcinomas and cancer prevention has inspired me to explore the field of oncology as a potential medical career. I imagine that the inquisitiveness I applied in the lab and that was encouraged by the Young Scientist Foundation will be fundamental to a successful and fulfilling medical education.

# 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.





## CHRIS JAECKLE ALL'ONDA



Chris Jaeckle, co-founder/executive chef and proprietor/chef of Manhattan restaurants Uma Temakeria and All'onda, respectively, knew early on that he wanted to be a chef.

Originally from Long Island, Jaeckle worked as a busboy and attended Westbury Vocational School for the Culinary Arts throughout high school. After graduation, he furthered his culinary career at Johnson & Wales in Rhode Island, graduating with a B.A. in Culinary Arts.

Jaeckle's first job in the field was at Larry Forgione's An American Place. Following that, he spent the next seven years working for Danny Meyer's Union Square Hospitality Group, splitting his time between Tabla and Eleven Madison Park.

His interest in Asian flavors then drew Jaeckle to Morimoto, where he served as sous chef. Working to prepare sushi rice and compose temaki family meals for the staff, Jaeckle developed the precision and reverence for the process required of Japanese cuisine, experimenting with the many possible flavors and textures of temaki.

Next on the culinary horizon was joining Michael White and team at the Altamarea Group. Under Jaeckle's direction as Chef de Cuisine, in 2011 Ai Fiori was awarded a Michelin star as well as a three-star review from The New York Times.

In 2014, he moved on to open All'onda as proprietor and chef, which has been heralded by Thrillist as one of New York City's 11 Best Restaurants of 2014. Jaeckle was also just recently named as Eater's 2014 New York City Chef of the Year.

Jaeckle's passion for Japanese cuisine led him to open Uma Temakeria with co-founder Cynthia Kueppers as its executive chef. Uma Temakeria is the nation's first fast-casual style eatery featuring fresh, customer designed temaki, cone-shaped "hand roll" sushi. Follow him @cjaeckle and see what's up at his fine fast-casual temaki shop @UmaTemakeria.



## GEORGE MENDES ALDEA

George Mendes spent seventeen years honing his culinary knowledge, technique and style under the guidance of some of the world's greatest culinary masters before opening his first restaurant, ALDEA, in May 2009. At the restaurant, located in Manhattan's Union Square neighborhood, Mendes's rustic yet refined cuisine has earned the restaurant a one-star rating from the Michelin Guide every year since 2010, along with glowing two-star reviews from both New York magazine and The New York Times and three-star reviews from the Daily News and Bloomberg. In 2011, Mendes received one of the industry's most coveted honors when he was named one of Food & Wine magazine's ten "Best New Chefs."

In its debut year, ALDEA was named one of the ten best restaurants to open nationwide by Alan Richman of GQ magazine, and was ranked third among the ten best new New York restaurants by Bloomberg restaurant critic Ryan Sutton. Adam Platt of New York magazine ranked ALDEA second in a list of the ten best new restaurants, with Mendes named as one of the year's four best new chefs, and in December 2011, placed ALDEA among his list of the 101 best New York City restaurants.

The menu at ALDEA, the Portuguese word for village, is the culmination of Mendes's Iberian experiences and Portuguese heritage. The influences of his varied career are apparent in the rustic yet refined dishes. He prepares a variety of seasonal shellfish, rice dishes and Iberian-cured hams that have been adored by diners and critics alike.

In March 2014, Mendes will open his second restaurant, Lupulo, which means hops in Portuguese, serving rustic Portuguese fare inspired by the *cervejarias* (beer halls) of Lisbon. His first cookbook, *My Portugal*, was published in October 2014 by Stewart, Tabori & Chang. In his home kitchen, Mendes prepares simple dishes such as fish, pasta and roasted chicken. When he's not cooking, Mendes enjoys dining at his friends' restaurants and frequenting cookbook stores for inspiration.



## TRACY OBOLSKY NORTH END GRILL



Tracy Obolsky's unlikely path to pastry began in the art world, where she graduated from Pratt Institute in 2004 with a Bachelor of Fine Arts in Illustration. After her time at Pratt, Tracy began experimenting with her grandmother's recipes.

Although she was very young when her grandmother passed away, Tracy found a way to connect with her through following her grandmother's carefully typed recipe cards for French Coffee Cake, Prune Cake, and a multitude of other 1950s-style desserts. Her background in design slowly began to emerge via her budding passion for pastry, which eventually led her to attend the French Culinary Institute in 2007.

Tracy's first pastry position was Pastry Sous Chef at Borough Food and Drink, where she quickly ascended to the role of Pastry Chef. She moved on to Madison and Vine, where she oversaw all pastry production and later helped establish the pastry department for the first Five Napkin Burger. After a stint at Cookshop in 2008, she joined the team at General Green in Brooklyn, where she developed the recipes for Greene Ice Cream, which The New York Times dubbed "the holy grail of all ice creams in New York City." In 2010, at the age of 27, she assumed the position of Pastry Chef at Esca, where she worked for four years before becoming Pastry Chef of North End Grill in 2013.

When she's not in the kitchen, Tracy enjoys snowboarding, surfing, watching the Rangers, playing with her dog, listening to live music, and hanging out in Brooklyn.



## CARMEN QUAGLIATA UNION SQUARE CAFE

At Union Square Cafe, with the Greenmarket at his doorstep, Executive Chef and Partner Carmen Quagliata explores and develops his passion for his native Italian cuisine in one of the country's most beloved restaurants. Carmen's culinary style was formed by the Sicilian matriarchs of his family, who made sausage and bread by hand and grew pole beans from seeds carried across the Atlantic by their Italian kin.

After graduating from the Culinary Institute of America, Carmen became an apprentice at the Greenbrier Hotel in West Virginia under Chef Hartmut Handke. Three years later, he headed west to work for Michael Chiarello at Tra Vigne in Napa Valley. There he quickly advanced from Sous Chef to Executive Sous Chef to Executive Chef/ Partner.

In 2001, Carmen was hired to work for Lydia Bastianich at Felidia in New York City. He then moved to Boston and became Chef at The Vault, which quickly earned three stars from both the Boston Herald and Boston Globe. After researching opening a restaurant in Boston, Carmen realized his heart lay in New York, and a fortuitous introduction brought him to Union Square Cafe.

It was immediately apparent that Carmen was the perfect complement to Chef Michael Romano's kitchen, and in January 2005, he was hired as Chef de Cuisine. Carmen was promoted to Executive Chef in September 2007. Within a year the restaurant received four stars from Time Out New York, and reclaimed the title of New York City's Most Popular Restaurant from the Zagat Survey – an honor Union Square Cafe has received an unprecedented nine times. Carmen's cooking continues to show his respect for all that has come before at USC, as well as his creativity, taste and appreciation for the seasons, as he shapes the restaurant's future.



## JONATHON SAWYER THE GREENHOUSE TAVERN



As a proud Clevelander, award-winning Chef Jonathon Sawyer has worked tirelessly to help elevate the culinary landscape of his hometown with his distinctive restaurant concepts, including his newest concept, Trentina, an intimate, fine-dining restaurant focusing on the cuisine of Trentino in Northern Italy, where Chef's wife, Amelia Sawyer, and her family originate. Trentina adds yet another highlight to Chef Sawyer's growing list of acclaimed Cleveland culinary destinations, including his flagship, The Greenhouse Tavern, a French and seasonally inspired gastropub named by *bon appetit* as one of the "Best New Restaurants" in 2009; and Noodlecat, a mash-up noodle house focusing on local ingredients, sustainability, and top-tier ramen, with locations at Public Square and the historical West Side Market. In addition to his stand-alone concepts, Chef Sawyer has also made an impact on the stadium foodservice scene with two restaurants launched in 2012: Sawyer's Street Frites, football fare with a twist at the Cleveland Browns' First Energy Stadium; and SeeSaw Pretzel Shoppe, serving Bavarian-style pretzels at the Quicken Loans Arena, home of the Cleveland Cavaliers.

Prior to establishing his Cleveland businesses, Sawyer gained cooking experience across the country. The Pennsylvania Institute of Culinary Arts graduate began his culinary career at The Biltmore Hotel in Miami before working in New York City alongside Charlie Palmer at Kitchen 22. Chef Sawyer worked as chef de cuisine for his friend, colleague, and fellow native Clevelander, Michael Symon, and then became Chef Symon's executive chef at Parea in New York, receiving a two-star review from *The New York Times*. He moved back to Cleveland in 2007 to partner with a local entrepreneur to open Bar Cento, a modern Roman enoteca in the Ohio City neighborhood, before he went on to launch his own culinary empire, which now includes a product line.

The self-professed "vinegar-obsessed" Chef pioneered this passion in the vast cellar of his century home, fermenting more than 300 gallons of single-origin, single-varietal, and barrel-aged wine, beer, and malt vinegars to launch Tavern Vinegar Co. in 2008. Tavern Vinegar is available online and in specialty shops around the country, including Publican Quality Meats in Chicago, Room Service in Cleveland, and Revival Market in Houston.

Chef Sawyer's passion, skill and creativity have been rewarded greatly since he arrived on the culinary scene. In 2010, *Food & Wine* magazine named him a "Best New Chef" and he's been nominated for a James Beard Foundation Award for Best Chef: Great Lakes in 2013 and 2014. In addition, Chef Sawyer has made several national television appearances including *Bizarre Foods America* with Andrew Zimmern, *Iron Chef America*, *Dinner Impossible*, *Unique Eats*, and *Best Thing I Ever Ate*.

When Sawyer is not in the kitchen, he is surrounded by his family: his wife, Amelia; son, Catcher; daughter, Louisiana; dogs Potato and Vito; and chickens Acorn, Bunny, Bear, and Squid. He is an avid cyclist, as well as a tireless supporter of local agriculture and sustainable businesses both in Northeast Ohio and around the country.



## FLOYD CARDOZ WHITE STREET

Floyd Cardoz is a celebrated Indian-American chef and executive chef/partner at White Street, which opened this September in TriBeCa.

At White Street, Cardoz joins media figures Dan Abrams and Dave Zinczenko and downtown restaurant veteran Christine Cole (BondSt) to introduce diners to a new American restaurant with an old New York

feel. His menu highlights seasonal produce and the bright, flavorful cooking for which he is known.

Prior to opening White Street, Cardoz worked with restaurateur Danny Meyer for 17 years at acclaimed restaurants Tabla and North End Grill in Manhattan. He is a four-time James Beard Award nominee, recipient of the first-ever "Humanitarian of the Year Award" from Food TV and Share Our Strength in honor of his continued commitment to community engagement.

Cardoz attended culinary school in his native Bombay, India, and apprenticed in the kitchen of the Taj Mahal Intercontinental Hotel. To broaden his familiarity with classic culinary technique, he moved to Switzerland to study at Les Roches, a hotel management and culinary school in Bluche, where he received his diploma in Hotel Management and Administration. While in Switzerland, he cooked at local French, Italian and Indian restaurants to hone his skills. An opportunity to work under chef Gray Kunz at Lespinasse led Cardoz to New York City, where he rose from chef de partie to chef de cuisine in five years.

In 1997, Cardoz partnered with Union Square Hospitality Group's Danny Meyer to open Tabla, a beloved restaurant celebrating his "new Indian cuisine," that married the sensual flavors and spices of his homeland with Western technique. With Cardoz at its helm, Tabla received numerous accolades including a three-star review from The New York Times. After twelve successful years, Tabla closed its doors in December 2010.

In 2011, Cardoz competed on and won Season Three of Bravo's Top Chef Masters. Cardoz used his \$110,000 in winnings to support the Young Scientist Cancer Research Fund at New York's Mt. Sinai School of Medicine, laying the groundwork for YSF, enabling high school and college students to work alongside accomplished researchers to develop new treatments for diseases.

In 2012, Cardoz opened North End Grill, a seasonal American restaurant in Battery Park City, again with Union Square Hospitality Group and partner Danny Meyer. After establishing North End Grill as a downtown Manhattan favorite, in 2014 Cardoz left the restaurant to pursue new projects including Bombay Canteen, which opened in Mumbai to critical acclaim in February 2015.

Cardoz is the author of One Spice, Two Spice (2006, William Morrow Cookbooks) and the upcoming A Time to Cook, which will be released by Artisan in early 2016. In addition to his fine dining establishments, Cardoz is the creator of a line of "4-Minute Meals" and "Ready to Cook" entrées in collaboration with Fresh Direct, as well as culinary director and creator of Union Square Hospitality Group's El Verano Taquería, serving authentic Mexican tacos and salsas at the New York Mets' Citi Field and Washington's Nationals Park.



## **Dinner for two at Eleven Madison Park**

- 01** Chef Daniel Humm's multi-course tasting menus at Eleven Madison Park focus on the extraordinary agricultural bounty of New York and on the centuries-old culinary traditions that have taken root here. With four stars from the New York Times and three stars from the Michelin Guide, Eleven Madison Park is ready to inspire your accolades, as well.

*Donated by Eleven Madison Park*

## **Five-course tasting menu for two at the Chef's Table at Oceana**

- 02** Join Chef Ben Pollinger at the helm of this Michelin-starred New York institution. The chef's table, set inside the bustling kitchen, offers a unique perspective on the care and craftsmanship that have made Oceana a top destination since 1992. Select wines will complement each course to make the evening complete.

*Donated by Oceana*

## **Dinner for Four at Union Square Café**

- 03** Thirty years ago, Danny Meyer's Union Square Café revolutionized fine dining in New York, and its unique blend of warm, welcoming service, and a sophisticated palate, inspired by the nearby Greenmarket, have kept it on top, year after year. Rediscover this New York classic, and bring along three guests to explore the bold flavors that emerge from Chef Carmen Quagliata's kitchen.

*Donated by Union Square Café*

## **Dinner for four at North End Grill**

- 04** Custom-made wood burning grills and mesquite charcoal ovens, a rooftop farm in the heart of Battery Park City, and more than 150 single malt scotch selections combine to make North End Grill a showcase for Chef Eric Korsh's rustic, elemental cooking. The menu is complemented by a classic raw bar, house-made charcuterie, and (of course) seasonal produce.

*Donated by North End Grill*

## **Chef's tasting dinner for two with wine pairings at Aldea**

- 05** Bring a guest "behind the line" for a five-course tasting experience, complemented at each turn by premium wines, with Chef George Mendes. Look, taste, and learn as you join the chef and his staff on a modern, seasonal journey through the flavors of the Iberian peninsula.

*Donated by Aldea*

## **Dinner for two at All'Onda**

- 06** Inspired by the beauty and wonder of Venice, All'Onda opened last year and was promptly named one of Thrillist's 11 Best New York Restaurants of 2014. Chef Chris Jaeckle was also named as Eater's 2014 New York City Chef of the Year. Discover what the critics already know: All'Onda is a can't-miss dining experience!

*Donated by All'Onda*

## **A Weekend of Food, Fun, and Culture in Cleveland**

- 07** Explore the Forest City and see why Cleveland rocks! This package includes airfare for two and a three-night (Friday-Sunday) hotel stay for two. Enjoy dining experiences at Trentina, Greenhouse Tavern and Noodlecat. Experience a Browns, Cavs, or Indians game (depending on the dates chosen by the winner!), and visit one of the city's cultural hot spots, such as the Museum of Art, MOCA, the Natural History Museum, the Rock and Roll Hall of Fame. Then tour the West Side Market with Chef Sawyer, and take home fun Team Sawyer t-shirts.

*Donated by Chef Jonathon Sawyer and Dr. Mohan Narla*

## **Weekend for two at the Ritz Carlton Battery Park**

- 08** You don't have to go far to get away from it all! You and a guest will spend a weekend right here at the Ritz Carlton Battery Park, in a room overlooking the Statue of Liberty. Treat yourself to a weekend of luxury and unparalleled service, with breakfast included!

*Donated by the Ritz Carlton Battery Park*

## **Dinner for 8 with the Cardoz's and the Uberoi's**

- 09** Think of it as dinner with friends, only better! Let Angela and Hank Uberoi and Barkha and Floyd Cardoz host you for an evening you won't soon forget. Chef Floyd Cardoz will plan and cook dinner for you and your guests, at the Uberoi's' home in Montclair, New Jersey. Your meal will be accompanied by wines from the Uberoi Private Cellar, as featured on the cover of *Wine Spectator*.

*Donated by the Cardoz's and the Uberoi's*

## **Napa Valley Vacation for Two**

- 10** Raise a glass to this weekend package, which will take you to the heart of California's wine country! Includes business-class airfare for two from New York to San Francisco, plus a four-night hotel stay in the beautiful Napa Valley.

*Donated by Glen de Vries*



## **Yearly Membership to University of Fashion**

- 11** University of Fashion offers both professionals and consumers the world's first online video library of fashion design how-to's. You'll have a full year to learn draping, pattern making, fashion art, sewing, and product development, in lessons taught by industry professionals or fashion college professors.

*Donated by Francesca Sterlacci*

## **Van Winkle Special Reserve 12-Year-Old Straight Bourbon, 2014**

- 12** Released in strictly limited batches from the Old Rip Van Winkle Distillery in Frankfort, Kentucky, this straight Kentucky bourbon is prized by collectors and whiskey lovers alike. Crafted with care using a 120-year-old recipe, aged in new charred oak barrels, and ready to help you rediscover the spirit of this most essentially American of spirits.

*Donated by Chris Casazza*

## **Dinner for Four at White Street**

- 13** Executive Chef Floyd Cardoz might have given himself a tough act to follow, with his outstanding turns at Tabla and North End Grill, but in a few short months, White Street has proven a worthy successor! Bringing Chef Cardoz's global sensibilities to bear on fresh, seasonal ingredients, the menu reflects his refined technique and distinct approach to flavor.

*Donated by White Street*

## **Six-Course Tasting Menu for Two at The Modern**

- 14** The artistry on West 53rd Street isn't limited to MoMA's galleries. Just next door, and facing the museum's sculpture garden, you'll find The Modern, where Chef Gabriel Kreuther creates French-inspired dishes that have earned three stars from the New York Times, one Michelin star, and four James Beard Awards, all in a setting as elegant and, well, modern as the name implies!

*Donated by The Modern*

Wishing future and current YSF scientists continued success in following their passion.

Drs. Jyothsna and Mohan Narla



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for enabling young people to discover their passion for science and building successful careers in translational research!

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WHITE STREET

THE MODERN

**CHRIS  
CASAZZA**

**DR. MOHAN  
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# Case Western Reserve University School of Medicine

salutes

## The Young Scientist Foundation

for their role in shaping the  
young minds of today who  
will bring us the discoveries of  
tomorrow.



SCHOOL OF MEDICINE

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CASE WESTERN RESERVE  
UNIVERSITY