

**Less Gala.
Better Food.
More Ocean.
All AltaSea.**



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PROGRAM

5:30pm – 6:30pm

Doors Open/ Cocktail & Light
Appetizers

6:30pm – 7:15pm

Award Presentation

7:15pm

Pavilion Experience Open | Chef
Tasting | Bar Opens

9pm

Last Call Bar | Last Call Auction

10:00pm

Blue Hour Ends





Carrix is Proud to Help Shape the Future of the Blue Economy

Carrix and its portfolio companies are the leading cruise terminal operators and service providers in North America, supporting more than 25 million cruise passenger moves each year across 24 locations in the United States, Canada, and Mexico.

We're proud of our diverse operational network, our decades-long partnerships within the industry, and our collaborative approach with the local communities in which we operate for the safe and sustainable development, investment, and operation of cruise services.

INNOVATION AWARD



Growing Oceans is advancing innovative research into one of the ocean's most powerful natural processes: its ability to help regulate our climate. Their team of scientists is investigating how nitrogen fixation can support the growth of phytoplankton, the microscopic plants that form the foundation of marine ecosystems and naturally draw carbon dioxide from the atmosphere. Inspired by nutrient-rich volcanic hydrothermal vents, Growing Oceans is exploring whether carefully studied nutrient amendments could help increase phytoplankton growth and carbon drawdown in nutrient-limited ocean waters.

Founded by
Dr. Seth John

NEXT GEN AWARD



Tina Orduño Calderon

Tina Orduño Calderon, a Culture Bearer of Gabrielino Tongva, Chumash, and Yoeme descent, is a traditional singer and dancer, storyteller, poet, and passionate advocate for honoring the deep connections between people, land, water, and the environment. As AltaSea's Special Advisor and Cultural Consultant since 2022, Tina has helped bring Indigenous history, traditions, and perspectives into AltaSea's programs and educational initiatives.

Through her work, Tina helps ensure that the next generation understands that caring for our oceans and environment is not simply a modern challenge, but a responsibility rooted in generations of knowledge, cultural traditions, and stewardship. Her leadership creates opportunities for young people to learn from Indigenous perspectives while building a deeper connection to the land and waters around them. In recognition of her commitment to cultural education, environmental stewardship, and inspiring the next generation, AltaSea is proud to present Tina Orduño Calderon with the NextGen Award.

BLUE HOUR AUCTION

Every bid makes a difference. Proceeds from the Blue Hour auction directly support AltaSea's education programs, providing students of all ages with hands-on opportunities to explore ocean science, sustainability, and the growing blue economy.

Your participation helps inspire the next generation of innovators, scientists, and environmental stewards while expanding access to transformative learning experiences that connect our communities to the ocean.

Thanks for supporting our cause. To make a difference, please bid on auction items, give a cash donation, or simply share this auction on your social media!

[View Auction](#)



CHEFS

ANDREW ZIMMERN

As a chef, humanitarian, entrepreneur, and global citizen, Zimmern has devoted his life to exploring and promoting cultural acceptance, tolerance, and understanding through food.

Dish Name: Kombu-Cured Alaskan Sablefish, Fresh Shiso, White Miso-Yuzu Vinaigrette, Pickled Mustard Seed & Cucumber

Presented by: Carrix



CHRIS COSENTINO

A passionate chef, author, cyclist, and philanthropist. Cosentino helped raise awareness about sustainability and utilizing the entire animal. Consentino continues to innovate culinary sustainability.

Dish Name: Kona Kanpachi Crudo & Macadamia Nut Nam Jim

Presented by: Blue Ocean Mariculture



CHEFS

DUSTIN J. TRANI

Chef Trani brought a touch of modern Italian with global influences. Drawing the attention of Esquire's "Knife Fight" & critic Sofie Gayot who rated him one of her "Top 5 Rising Star Chefs" in U.S. 2013. Chef Dustin aims to share his love of seafood and hometown of San Pedro, CA.

Dish Name: Peruvian Bay Scallop, Thai Vinaigrette, Coconut Air & Cashew

Presented by: ARC



TAK & JULI YOKOO

Tak Yokoo and Juli Yokoo co-founded Jozen Power LLC. They created the world's first hydrogen-powered, zero-emission authentic Japanese sushi street cart, inspired by the traditional sushi vendors that first appeared on the streets of Tokyo nearly 200 years ago.

Dish Name: Sushi Platter

Presented by: Fenix Marine Services



CHEFS

BRADLEY GALE

A San Diego-based chef with more than 15 years of culinary experience and a passion for seafood, sustainability, and thoughtful sourcing. As Executive Chef of The Fishery, he works closely with local fishermen, farmers, and purveyors to showcase Southern California's coastal bounty.

Dish Name: Temaki Hand Roll with Obo Seaweed Salad and a Kimchi Aioli

Presented by: Tekever



BEAU SCHOOLER

A Juneau, Alaska-based chef celebrated for his innovative approach to showcasing the state's wild, seasonal ingredients. A graduate of the Culinary Institute of America, Beau is Executive Chef of In Bocca Al Lupo, which has earned multiple James Beard Foundation nominations, including a 2025 finalist recognition for Best Chef.

Dish Name: Taku Salmon Wing with Buffalo Sauce, Kelp Ranch, Kelp Pickle

Presented by: Alaskan Seafood Marketing Inst.



CHEFS

ROBERT LEE

Chef Robert Lee brings together culinary creativity and a passion for sustainable seafood. He will lead the Blue Robotics pavilion, serving freshly shucked oysters from local ocean-farming operation Holdfast Aquaculture, paired with creative, ocean-inspired accompaniments.

Dish Name: Grassy Bar's Miyagi Oyster with Mignonette, Cocktail Sauce, Fresh Horseradish, Ponzu Kelp Topping

Presented by: Blue Robotics



MANUEL BAÑUELOS

Chef Manuel Bañuelos began his culinary career in Guadalajara, Mexico, where regional ingredients and traditional Mexican cooking shaped his approach to food. Today, as a Corporate Innovation Chef, Manuel creates food rooted in Mexican heritage while exploring contemporary techniques and new ideas.

Dish Name: Wood Fired Pacific Shrimp with Heirloom Nixtamal Esquites

Presented by: Black Knight Patrol



CHEFS

LAHC - Culinary Students

Students will have the opportunity to shadow participating chefs throughout the evening, gaining firsthand experience in a professional culinary environment while learning from chefs who are passionate about sustainable seafood. LAHC students will also showcase their culinary skills with a featured dish of their own, giving guests a taste of the creativity and talent emerging from the next generation of chefs.

Presented by: Dr. Geraldine Knatz



CARLOS JURADO

Chef Carlos Jurado has built his career in some of the country's most acclaimed kitchens, including The French Laundry, Bouchon, Alinea, Red Medicine, Husk Nashville, The Catbird Seat, and Vespertine. At Selva in Long Beach, he brings that foundation home, channeling his Colombian roots into a personal expression of South American cooking—bold, soulful, and driven by live fire, seasonality, and a deep respect for ingredients.

Dish Name: Peruvian Scallop Crudo, Aji Vinaigrette, Fermented Aji Amarillo, Chlorophyll Oil & Champagne Espuma



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THANK YOU FOR ATTENDING

Beyond the succulent, sustainable food, the Blue Hour fundraiser serves as a way to connect and collaborate with other ocean-minded individuals.

All funds raised go directly to expanding the blue economy through funding AltaSea's ocean STEM.

Your support aids stronger research and technology to ensure the only future for our community and planet is Blue.



THANK YOU SPONSORS



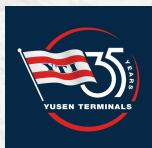
Los Angeles
Refinery



Dr. Geraldine Knatz



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Equatic



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