

ACPCTM

Association of Corporate Patent Counsel

2016 Summer Meeting
of the
Association of Corporate Patent Counsel

June 19-22, 2016
Belmond Charleston Place
Charleston, South Carolina



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2016/2017
EXECUTIVE COMMITTEE LISTING

Officers:

President, Dennis Skarvan, Caterpillar Inc.
Vice President, Carl Horton, GE
Secretary, Karen Borrelli, Newell Brands
Treasurer, Darryl Frickey, The Dow Chemical Company

At-Large Members:

Douglas Norman, *Eli Lilly and Company (Immediate Past President)*
Glenn Edwards, *Ingersoll Rand*
Krish Gupta, *EMC Corporation*
Kevin Rhodes, *3M*
Bernie Zidar, *McKesson Corp.*



Association of Corporate Patent Counsel

Dear June 2016 ACPC Meeting Attendees:

We are happy that you have registered to attend the ACPC's Summer Meeting in Charleston. The line-up of speakers and social activities planned will make for a fantastic meeting.

Our Professional Program will include several interesting panels covering Cyber Security and the Role of Chief IP Counsel, AIA Review Proceedings, an update on the Defend Trade Secret Act, and a two-part presentation on In-House Operational Trends. Of course, no ACPC program would be complete without our three "IP Operations At..." presentations, which are always informative.

We are honored to welcome Under Secretary of Commerce for IP and Director of the USPTO, Michelle Lee, as a speaker.

Monday's organized activities include the golf tournament at Patriot's Point and a Charleston Culinary Tour. There is also a Historic Downtown Walking Tour on Tuesday. For those who are not participating in one of the organized activities, I hope you'll take advantage of the hotel's great location to take in some of the sights or check out Charleston's renowned restaurant scene.

Our meetings provide an opportunity for you to meet and get to know your peers. It is probably our most important member benefit! Please keep a look out for new ACPC Members who will be wearing red ribbons.

As always, please don't hesitate to reach out to me or any member of ACPC's Executive Committee with your thoughts and ideas about future programs.

I look forward to seeing you!

Warm Regards,

Dennis Skarvan
President



PROFESSIONAL PROGRAM

June 20-22, 2016

Monday, June 20

- 8:00-8:15 **Opening Remarks**
Dennis C. Skarvan – ACPC President, General Patent Counsel, Caterpillar, Inc.
- 8:15-9:30 **Cyber Security/IP Protection and the Role of Chief IP Counsel**
Moderator: Gerry DePardo | Partner, McCormick, Paulding & Huber LLP
Jonathan Cedarbaum | Wilmer Hale
Harriet Pearson | Hogan Lovells
Nathan Taylor | Morrison Foerster
- 9:30-10:15 **IP Operations at Johnson Matthey**
Ross Oehler
- 10:15-10:30 **Break**
- 10:30-11:30 **In-House Operational Trends (Part I - a view from the C-suite)**
Doug Luftman | CIO and General Counsel, Lecorpio
Eyal Iffergan | President and CEO, Hyperion
Matthew Todd | Managing Director, Legal Business Solutions, Elevate Services, Inc.

Tuesday, June 21

- 8:00-8:30 **ACPC Organizational Update**
Dennis Skarvan
- 8:30-9:30 **AIA Review Proceedings – Strategic Considerations and Emerging Issues**
Moderator: Judge Debra Stephens | PTAB
Shawn Ambwani | COO and co-Founder of Unified Patents
Jeff Hohenshell | Principal Patent Counsel, Medtronic
Karl Renner | Principal & co-chairs the firm's Post Grant Practice Group, Fish and Richardson
- 9:30-10:30 **Michelle Lee, Under Secretary of Commerce for IP and Director of the USPTO**
Moderator: Doug Luftman | CIO and General Counsel, Lecorpio
- 10:30-10:45 **Break**
- 10:45-11:30 **IP Operations at Trimble Navigation**
Aaron Brodsky

Wednesday, June 22

- 8:15-9:15 **Defend Trade Secret Act Update**
Wayne Jones, Partner, Jones IP Group
- 9:15-10:15 **In-House Operational Trends (Part II - from within corp. IP Departments)**
Heath Hoglund | VP& Chief Patent Counsel, Dolby
Stephanie Chu | Patent Counsel, Newell Brands
Scott Barker | Director of Global Patent Development, Micron Technology
- 10:15-10:30 **Break**
- 10:30-11:15 **IP Operations at Rolls-Royce**
David Frey



Activities Program
Belmond Charleston Place
June 19-22, 2016



Sunday, June 19, 2016

3:00 pm – 5:00 pm
4:00 pm – 6:00 pm
6:00 pm – 6:30 pm
6:30 pm – 8:30 pm

Executive Committee Meeting – *Colleton*
Registration – *Second Floor West*
ACPC Women's Reception – *Palmetto Garden Room/Courtyard*
Welcome Reception – *Palmetto Garden Room/Courtyard*

Monday, June 20, 2016

7:00 am – 9:00 am
9:00 am – 10:00 am
7:30 am – 12:00 pm
8:00 am – 11:30 am
12:30 pm
2:00 pm – 4:30 pm
6:30 pm – 8:00 pm

Full Breakfast – *Charleston Grill*
Continental Breakfast - *Charleston Grill*
CLE Registration – *Second Floor West*
Professional Program – *Cypress Dogwood*
Optional Activity: Golf Tournament – *Patriots Point*
Optional Activity: Charleston Culinary Tour
AIPLA Reception – *Palmetto Garden Room/Courtyard*

Tuesday, June 21, 2016

7:00 am – 9:00 am
9:00 am – 10:00 am
7:30 am – 12:00 pm
8:00 am – 11:30 am
1:30 pm – 5:00 pm
6:30 pm – 7:30 pm
7:30 pm – 9:30 pm

Full Breakfast – *Charleston Grill*
Continental Breakfast – *Charleston Grill*
CLE Registration – *Second Floor West*
Professional Program – *Cypress Dogwood*
Optional Activity: Historic Downtown Walking Tour
Cocktail Reception – *Market Street Circle*
Dinner (business casual), featuring the Joe Clarke Quartet – *Rivera Theater*

Wednesday, June 22, 2016

7:00 am – 9:00 am
9:00 am – 10:00 am
7:30 am – 12:00 pm
8:00 am – 11:00 am

Full Breakfast – *Charleston Grill*
Continental Breakfast – *Charleston Grill*
CLE Registration – *Second Floor West*
Professional Program – *Cypress Dogwood*

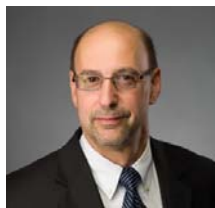
ACPC™

Association of Corporate Patent Counsel

2016 Summer Meeting

Speaker Biographies

Speaker Information for Monday, June 20 (in order of appearance)



Gerry DePardo, *Partner, McCormick, Paulding & Huber LLP*

Gerald DePardo is a partner at McCormick, Paulding & Huber in Hartford, CT. His practice focuses on representing companies on domestic and international corporate intellectual property matters across a wide range of technologies and industries. Before joining McCormick, Gerry was Vice President, Chief Intellectual Property Counsel for The Travelers Companies, Inc., where he led the intellectual property function, including development and implementation of a comprehensive patent portfolio, trade secrets management, and famous-brand enforcement initiatives. Gerry was also formerly Chief IP Counsel for several global emerging-growth technology companies, including Illumina, Inc., CyVera Corporation, and CiDRA Corporation, in the Biotech tools, Telecommunications, and Oil & Gas industries. He was also an intellectual property attorney with several divisions of United Technologies Corporation. Gerry is a founding Advisory Board member of The Arterton American Inn of Court, specializing in Intellectual Property, a board member of the CT Science & Engineering Fair, and a former member of the IPO Board of Directors. Gerry holds a J.D., *cum laude*, from the University of Connecticut Law School and engineering degrees from Northeastern University and Rensselaer Polytechnic Institute.



Jonathan Cedarbaum, *Wilmer Hale*

Jonathan G. Cedarbaum is a partner at WilmerHale in Washington DC, based in its Government and Regulatory Litigation Group. He is also one of the leaders of the firm's Cybersecurity, Privacy and Communications Group. He returned to the firm in 2011 after two years in the leadership of the Justice Department's Office of Legal Counsel, ultimately serving as Acting Assistant Attorney General in charge of the Office, which provides authoritative legal advice to the White House, the Attorney General, and all Executive Branch departments and agencies.



Nathan Taylor, *Morrison Foerster*

Throughout his career, Mr. Taylor has advised companies on hundreds of significant data incidents, including many of the nation's most recent, high-profile data breaches. Mr. Taylor understands the complexities and impact of a nationwide high-profile incident and is able to assist companies in responding in a consistent fashion to relevant stakeholders, including customers, the media, forensic investigators, state AGs, the FTC, law enforcement and Boards of Directors. Based in Washington, D.C., Mr. Taylor frequently assists companies with legislative and government affairs. For example, Mr. Taylor has advised companies in connection with their congressional efforts relating to Congress' decade-long consideration of data security legislation and, most recently, cyber information sharing legislation. Mr. Taylor also represents companies in connection with Congressional and state AG investigations into data handling practices and breach incidents. Mr. Taylor has a special emphasis on financial privacy and related issues impacting financial institutions at a federal and state level, regularly advising clients on the requirements of the FCRA, GLBA, RFP, DPPA and their state analogues. Mr. Taylor is co-author of the leading financial privacy treatise, *The Law of Financial Privacy*, published by LexisNexis A.S. Pratt. Mr. Taylor works on regulatory, as well as transactional and contentious matters, advising clients on financial privacy issues in the context of M&A transactions, new and emerging financial products and interacting with financial regulators.



Harriet Pearson, *Hogan Lovells*

Harriet Pearson chairs Hogan Lovells' market-leading global Cybersecurity Solutions Group, a multi-disciplinary team of lawyers and technical and risk management consultants. She regularly advises corporate management and boards on cyber and data risk management and governance, breach preparedness and response, crisis management, global data privacy compliance, and public policy strategies. Recognized by Lawdragon as one of the 500 "Leading Lawyers in America," by the National Law Journal as a "Trailblazer" in Cybersecurity and Privacy, and dubbed by another legal publication as the "First Lady of Privacy," Harriet is one of the first and longest-serving chief privacy officers in the Fortune 500. She joined Hogan Lovells in 2012 from IBM, where she served as VP Security Counsel and Chief Privacy Officer. Harriet graduated with honors from the UCLA School of Law and from Princeton University, where she earned a degree in engineering.



Ross Oehler, Assistant General Counsel – Johnson Matthey Inc.

Ross has been engaged in the practice of law in both the private and corporate sectors and is a registered patent lawyer. Since 1992, Ross has focused primarily in the biopharmaceutical industry holding various positions within the sanofi-aventis Legal Department (formerly Rhône-Poulenc Rorer), as Chief Patent Officer of Cephalon, Inc. (acquired by Teva), and currently as Assistant General Counsel of Johnson Matthey Inc., where he focuses on all legal aspects of the Fine Chemicals Division, including pharmaceutical materials, services and ventures, as well as the IP litigation needs of all business divisions in the US. Ross is admitted to practice before the Supreme Court of Pennsylvania, the U.S. Patent and Trademark Office, the U.S. District Court Eastern District of Pennsylvania and the Court of Appeals of the Federal Circuit. Ross is currently a member of the Delaware Valley chapter of the Association of Corporate Counsel, the Pennsylvania Bar Association, and first joined the Association of Corporate Patent Counsel in 1999.



Douglas Luftman, CIO and General Counsel – Lecorpio

Douglas Luftman serves as Lecorpio's Chief Innovation Officer and General Counsel. He leverages his thorough understanding of issues facing in-house attorneys, their outside counsel and other legal service providers to drive Lecorpio's corporate and product strategy. He also is responsible for overseeing the company's world wide legal services. Prior to joining Lecorpio, Mr. Luftman's roles have included Vice President of Innovation Services and Chief Intellectual Property Counsel for NetApp, Inc., a Fortune 500 Silicon Valley storage networking and data management company, Vice President & Chief Patent Counsel for CBS; Chief Intellectual Property Counsel, Palm, Inc.; Vice President, General Counsel of Caspian Networks, Inc.; West Coast Counsel of CIENA Corporation; and Senior Intellectual Property Group Counsel for Intel's Communications Group. Prior to working in-house, Mr. Luftman was an attorney at Fenwick & West LLP. He also externed for former Chief Judge Randall Rader of the U.S. Court of Appeals for the Federal Circuit.



Eyal Iffergan, President and CEO – Hyperion

Eyal Iffergan, President and CEO of Hyperion Global Partners, a premier global consultancy, is well-recognized for his years of experience advising to the legal and intellectual property business communities. His practice is focused on helping clients to manage the business of law; he is a leading expert in legal operations, process, organization and technology management. With specialties in maximizing operational performance and the design and implementation of enterprise-wide information programs, he works with AmLaw 200 and Global 1000 corporations to address strategic, operational and execution challenges. Mr. Iffergan has broad-based legal process and technology experience in leading and managing influential global practices and companies, including founding and building several market-revolutionizing enterprises. His experience includes programs for transformation in IP Management, Information Strategy, Workflow and Process Automation, Practice Operations, Risk Portfolio Management and Cloud-based Operational Infrastructure. Prior to founding Hyperion Global Partners, Mr. Iffergan was a Principal at Baker Robbins & Company, at the time the industry's largest and leading technology consulting company, and led it to its acquisition. Mr. Iffergan was also President of an international innovations corporation specializing in the applications and licensing of advanced technologies in high security and communications.



Matthew Todd, Managing Director, Legal Business Solutions – Elevate Services, Inc.

Matt serves as Managing Director, Legal Business Solutions at Elevate. Prior to Elevate, Matt served as the Executive Director & Global Head of Legal Business solutions for JPMorgan Chase, where he was responsible for the management of JPMC's relationships and spend with Outside Counsel. Prior to JPMorgan he held a senior management position (Managing Director, Information & Research Services) with the global law firm WilmerHale where he oversaw Content and Knowledge Management, Document Management, and Library and Research Services and subsequently the law firm Reed Smith at which he oversaw the creation of the team responsible for Legal Project Management and Alternative Fees. Prior to his time in ³BigLaw², Matt spent five years as the CKO/CTO of the software company SV Technology, based in San Francisco, which made the industry-leading knowledge and collaboration portal ³LawPort². There Matt was responsible for both pre and post-sales consultancy with the company's AmLaw 50 / Magic Circle firms, as well as leading the development team. After leaving SV, Matt joined eSentio where he continued to provide technology, change and communications consulting to law firm clients. Matt is an England & Wales Solicitor, having trained and practiced with the London-based firm, CMS Cameron McKenna at which he gained experience working not only in London but in Budapest and Bristol.

Speaker Information for Tuesday, June 21 (in order of appearance)



Debra Stephens, *PTAB Judge*

Judge Stephens was appointed to the Patent Trial and Appeal Board (PTAB) (formerly, the Board of Patent Appeals and Interferences) of the United States Patent and Trademark Office, in 2008. Prior to her appointment to the Board, she was Vice President and General Counsel, Intellectual Property for Sony Ericsson. While at Sony Ericsson, Judge Stephens built a global patent strategy to guide development of a licensable portfolio and minimize risk exposure. She additionally had direct responsibility for all IP assets, strategies, and decisions with respect to global operations; directed the team in acquisitions and licensing of assets; created all types of intellectual property based agreements; and prosecuted patents and trademarks. Judge Stephens additionally worked as intellectual property counsel at Ericsson, where she was profiled in Wireless Week magazine as one of the "Engineering Women of Wireless" in October 2000, and at Philips Electronics. Judge Stephens began her law career in Washington, D.C. after graduating from Rutgers School of Law. She earned a Bachelor of Science in Electrical Engineering from Virginia Polytechnic Institute and worked as an engineer prior to graduating law school.



Shawn Ambwani, *COO and Co-Founder – Unified Patents*

Shawn Ambwani is COO and co-Founder of Unified Patents. He is responsible for running Unified's operations, membership recruitment and marketing. He has co-authored papers on PTAB analytics and procedures which have been published in law reviews affiliated with the University of Chicago and Northwestern among others. Most recently, Shawn was VP of Licensing and Business Development at Intertrust Technologies, Inc. responsible for patent and technology licensing programs with over \$500 million in revenue. Prior to that he served as EVP at Nextreaming (KOSDAQ) and co-founded Envivio (NASDAQ: ENVI). Shawn has a JD/MBA from Boston University and a BS in Mathematics from UCLA. He is an active member of the California Bar.



Jeff Hohenshell, *Principal Patent Counsel – Medtronic*

Mr. Hohenshell is a senior patent counsel at Medtronic. Since 2004, he held several positions within Medtronic including the head of Medtronic's IP legal department for the Cardiac Surgery Division, and as Corporate Patent Counsel where he was in charge of patent strategy such as patent licensing and sales and post grant proceedings. He currently serves in Medtronic's Surgical Technologies Division. Mr. Hohenshell previously spent about 12 years at 3M where he worked on 3M's Intellectual Property Transaction Committee, 3M Medical and Surgical IP legal teams and in 3M's European IP legal office. He also worked at the United States Patent Office and as the sole in-house counsel for American Medical Systems. He lives in Minnesota with his wife Ann and three kids.



Karl Renner, *Fish & Richardson*

W. Karl Renner is a Principal in the Washington, D.C. office of Fish & Richardson P.C. Mr. Renner co-chairs the firm's Post Grant Practice Group, and he serves on the firm's Management Committee. His practice emphasizes client counseling, strategic patent prosecution, contentious inter and ex parte post grant and reissue work, due diligence and freedom-to-operate investigations, and patent-related opinion work. In this practice, Mr. Renner has provided the strategic direction for well over 130 AIA post grant matters, challenging and defending patents, most commonly in coordination with litigation counsel amidst co-pending disputes. Mr. Renner is technically focused on the electrical, computer-related, physics and mechanical arts, in addition to the power industry. As such, he has extensive experience in the following technologies: Internet-driven solutions, network systems and protocols, data storage and retrieval standards and media, microprocessor and computer architecture, mobile and other communications equipment and processes, display technologies, semiconductor devices and fabrication processes, signal and image processing techniques, complex optical and mechanical devices, error detection and correction techniques, cryptography, telecommunications, financial processes, acoustics and video standards and equipment, and thermodynamic processes and systems. Mr. Renner manages the patent portfolios of clients ranging from emerging companies to Fortune 50 corporations. Mr. Renner also regularly advises on effective commercialization/enforcement of company IP, and on defensive tactics to address competitor IP. In this regard, Mr. Renner specializes in post grant matters, representing both patent owners and challengers. Mr. Renner earned his B.S. in Electrical Engineering from the University of Maryland and his J.D. from George Washington University Law School.



Michelle Lee, *Under Secretary of Commerce for IP and Director of the USPTO*

Michelle Lee has spent most of her professional career advising some of the country's most innovative companies on technical, legal and business matters. She currently brings that expertise as she leads America's innovation agency. As Under Secretary of Commerce for Intellectual Property and Director of the United States Patent and Trademark Office, Michelle Lee is the chief executive of one of the largest intellectual property office in the world, with almost 13,000 employees and an annual budget of over \$3.2 billion. Ms. Lee also serves as the principal advisor to the President, through the Secretary of Commerce, on domestic and international intellectual property policy matters. Her mission at the USPTO is to promote American innovation through intellectual property. Ms. Lee is the first woman to serve as Director of the U.S. Patent and Trademark Office in the country's 225+ year history. Prior to her position in public service, Ms. Lee was Deputy General Counsel for Google. She joined the company when it was relatively young and was responsible for formulating and implementing its worldwide patent strategy in support of the company's business priorities, including building its patent portfolio from a small handful of patents to over 10,500 assets in eight short years and developing strategies to guide Google through the industry-wide smartphone patent wars. Ms. Lee also served as a partner at the Silicon Valley-based law firm of Fenwick & West LLP, where she specialized in advising a wide range of high-technology clients from startups to Fortune 100 companies. Prior to her career as a legal advisor to technology companies, Ms. Lee worked as a computer scientist at Hewlett-Packard Research Laboratories, as well as at the M.I.T. Artificial Intelligence Laboratory. She holds a B.S. and an M.S. in electrical engineering and computer science from M.I.T., as well as a J.D. from Stanford Law School. Ms. Lee has been recognized by numerous organizations for her work including the San Francisco Business Times and San Jose Business Journal as one of the top 100 most influential women in the Silicon Valley in 2013, Washingtonian Magazine as a "Tech Titan" in 2015, and Politico Magazine as one of the "Top 50 Most Influential Visionaries in American Public Policy" in 2015.



Aaron Brodsky, *Chief IP Counsel – Trimble Navigation*

Aaron Brodsky is Chief IP Counsel at Trimble Navigation Limited, where he is responsible for the company's worldwide IP portfolio. Aaron also manages IP litigation, and handles strategic IP licensing and transactions. Aaron was previously Managing Counsel in Oracle's Patent, Trademark & Copyright Group where his responsibilities included managing Oracle's worldwide patent portfolio for computer server hardware. Prior to that, Aaron was Associate General Counsel and Director of Patent Prosecution for Sun Microsystems. Aaron is a 1995 graduate from the University of Colorado School of Law, and holds a bachelor's degree in engineering from Carnegie Mellon University, and a master's degree in engineering from Northwestern University. Aaron worked as a control systems engineer prior to law school.

from Carnegie Mellon University, and a master's degree in engineering from Northwestern University. Aaron worked as a control systems engineer prior to law school.

Speaker Information for Wednesday, June 22 (in order of appearance)



Wayne Jones, *Jones IP Group*

Wayne A. Jones is the Managing Partner of the Jones IP Group. He began his career in 1981 in New York City practicing IP litigation with Kenyon & Kenyon. After ten years of litigation he was recruited to leave private practice and assume corporate officer roles. He was: Chief IP Officer of SAP AG; Senior Vice-President and General Counsel of SAPMarkets, Inc.; Vice-President and Chief Patent Counsel of Alcatel USA/DSC Communications; and Chief Patent Counsel of Occidental Chemical Corporation. Wayne also served as President and on the Executive Committee of the Association of Corporate Patent Counsel, on the Board of the Intellectual Property Owners Association, and on the Board of the National Inventor's Hall of Fame. He returned to private practice in 2003 as the Managing Shareholder of the Silicon Valley IP group of a large international law firm. In 2009 he formed the Jones IP Group which has offices in Palo Alto and Dallas. The Jones IP Group specializes in litigation and defining and implementing combined business and intellectual property strategies for large and small clients. The Group's practice includes IP litigation in state and federal courts, international litigation counseling, IP strategy formulation and implementation, counseling, advising, licensing, and lecturing. Wayne received his B.S. in Chemical Engineering, with High Honors from Brigham Young University and his J.D. from the Duke University School of Law.



Douglas Luftman, CIO and General Counsel – Lecorpio

Douglas Luftman serves as Lecorpio’s Chief Innovation Officer and General Counsel. He leverages his thorough understanding of issues facing in-house attorneys, their outside counsel and other legal service providers to drive Lecorpio’s corporate and product strategy. He also is responsible for overseeing the company’s world wide legal services. Prior to joining Lecorpio, Mr. Luftman’s roles have included Vice President of Innovation Services and Chief Intellectual Property Counsel for NetApp, Inc., a Fortune 500 Silicon Valley storage networking and data management company, Vice President & Chief Patent Counsel for CBS; Chief Intellectual Property Counsel, Palm, Inc.; Vice President, General Counsel of Caspian Networks, Inc.; West Coast Counsel of CIENA Corporation; and Senior Intellectual Property Group Counsel for Intel’s Communications Group. Prior to working in-house, Mr. Luftman was an attorney at Fenwick & West LLP. He also externed for former Chief Judge Randall Rader of the U.S. Court of Appeals for the Federal Circuit.

Scott Barker, Director of Global Patent Development – Micron Technology

Scott Barker joined Micron Technology in 2007 and has been serving as Director of Global Patent Development since 2015. Prior to Micron he was in private practice with Dinsmore & Shohl, LLP before moving in-house with Lexmark International, Inc in 2002. Scott earned his BS in Electrical Engineering from Wright State University JD from University of Dayton School of Law.



Stephanie Chu, Patent Counsel – Newell Brands

Stephanie Chu is Patent Counsel at Newell Brands, formerly Newell Rubbermaid. She is responsible for managing and enforcing the patent portfolios for their Home and Beverage segments, working with brands such as Rubbermaid, Calphalon, Levolor, Goody, Contigo, and Bubba. Stephanie was previously a Senior Associate at Alston & Bird, where she practiced IP Litigation and Mechanical Patent Prosecution from 2008 to 2014. She earned her J.D. from Duke University School of Law in 2008 and her Bachelor of Science in Civil Engineering and Architecture from Columbia University in 2005. Stephanie is admitted to the Georgia Bar and is registered to practice before the U.S. Patent and Trademark Office.



Heath Hoglund, VP & Chief Patent Counsel – Dolby

Mr. Hoglund is Vice President and Chief Patent Counsel at Dolby in San Francisco, California, where he has global responsibility for patents, trademarks and copyrights. In this role, he has responsibility for the strategic development of Dolby’s patent portfolio for a wide range of technologies and product offerings. He has built fundamental portfolios through organic research and development, and has led significant acquisitions of synergistic patent assets. He also has responsibility for Dolby’s patent licensing programs, including driving revenue growth. Before joining Dolby, Mr. Hoglund founded Hoglund & Pamas, a full-service IP law firm in San Juan, Puerto Rico, where he represented a broad range of clients in the federal courts and at the U.S. Patent and Trademark Office. He also served as an adjunct professor of patent law at the University of Puerto Rico School of Law. Mr. Hoglund has served as chair of the American Bar Association IP Section’s Patent Division, and continues to serve on council of that organization. He is also a past-president of the San Francisco IP Law Association. He holds a JD (*cum laude*), an MS and a BS (*cum laude*) from the University of Minnesota.



David Frey, Head of IP – Rolls-Royce

David Frey serves as Chief Intellectual Property Counsel, Americas for Rolls-Royce Corporation. Rolls-Royce is a leading global company that designs, develops, manufactures and services integrated power and propulsion systems for use in the air, on land and at sea. In his role at Rolls-Royce David oversees all intellectual property matters for Rolls-Royce Corporation in North and South America. David received his B.S. in Naval Architecture from the United States Naval Academy in Annapolis, MD and his law degree from The John Marshall Law School in Chicago, IL. Prior to joining Rolls-Royce he was a partner in the Chicago office of Drinker Biddle & Reath where his practice primarily focused on IP litigation, patent prosecution and licensing. Prior to practicing law, he was a pilot in the United States Navy flying helicopters and jet transports. David has also worked in industry as a consulting engineer, primarily in the lube oil processing industry.

Concierge Dinner Recommendations 2014

Charleston Grill

224 King Street
843.577-4522

www.charlestongrill.com

Chef Michelle Weaver has created an exciting menu that incorporates tradition without being bound by it; then adds a few touches of the delightfully unexpected. The menu, which changes regularly, is divided into four categories: Pure, Lush, Southern, and Cosmopolitan, each section beautifully reflecting its title, or allow the chef to create your own special tasting menu. But don't let that stop you from mixing and matching from the categories. In fact, we encourage it. Paneled walls, herringbone floors, softly padded carver chairs & local folk art blend with live jazz of The Quentin Baxter Jazz Trio to create an elegant, but casual setting. The private Vintner's Room features walls of glass-fronted wine cellars showcasing the impressive stock of vintages from around the world.

39 Rue De Jean

39 John Street
843.722.8881

<http://www.39ruedejean.com>

Located in historic downtown Charleston, SC, 39 Rue de Jean is a refined French café and bar offering the best in classic Brasserie cuisine. The creations of our culinary team pay homage to the classic brasserie cuisine that inspired vehemently loyal Parisians. Guests of 39 Rue de Jean enjoy indoor/outdoor patio seating, cocktails and a predominantly French wine list blended with a selection of our steward's favorites.

82 Queen

82 Queen Street
843.723.7591

www.82queen.com

Nothing compares to the fine dining experience offered by this charming restaurant nestled in Charleston's historic French Quarter. With a focus on gracious Southern hospitality and fresh local cuisine, 82 Queen has been providing her guests with a uniquely "Charleston" dining experience for thirty years. Authentic lowcountry cuisine, coupled with an award-winning wine list will make dining at 82 Queen an incomparable experience.

Amen Street Fish + Raw Bar

205 East Bay Street
843.853.8600

www.amenstreet.com

Amen Street Seafood Restaurant & Bar is located in the heart of downtown Charleston's historic district at 205 East Bay Street. We specialize in fine dining with a variety of fresh local seafood dishes such as oysters, clams, shrimp, fresh fish and selections from a raw bar. Experience Charleston's new fine dining tradition downtown. Dine with us for the best lowcountry cooking and cuisine.

Basil

460 King Street
843.724.3490

<http://eatatbasil.com>

Basil is refined Thai Cuisine and an invigorating dining experience in the heart of downtown Charleston. Basil's infectious atmosphere centers around a prominent glass kitchen as the sound of heat to metal, blade to board and liquid to flame resonate throughout the restaurant. Dine with us and celebrate quality cuisine made with the finest, freshest ingredients.

Blossom Café

171 East Bay Street

843.722.9200

<http://www.magnolias-blossom-cypress.com>

Blossom places local flavors at the forefront of its menu and aims to acquire a majority of its ingredients from area fisherman and local produce farmers. The result is American fare with a focus on simple preparations of the lowcountry's abundant, fresh-off-the-boat seafood.

Circa 1886

149 Wentworth Street

843.853.7828

<http://www.circa1886.com>

Chef Marc Collins draws inspiration from many cuisines around the world to create a menu that is truly unique to the Charleston restaurant scene. Drawing inspiration from historic Southern dishes and always highlighting what is local and in season, Chef Collins puts a healthful, distinctive spin on classic lowcountry dishes. This means there is less butter and cream than typically found on Southern menus. Whole grains are incorporated to dishes and ingredients are used at the peak of flavor. The result is satisfying dishes that retain their bright, bold flavors without the large amounts of fat found in many restaurant dishes. From our Plantation Rice Bread Rolls made in house daily, to the selection of local seafood, to Pastry Chef Lovorn's incredible desserts, each dinner at Circa 1886 celebrates the region we call home.

Coast

39 D John Street

843.722.8838

<http://www.coastbarandgrill.com>

With laid back lowcountry style, Coast serves up Charleston's freshest seafood. Established in 2002, and housed in what was originally an indigo warehouse, this Charleston fish house redefines "fresh" from the menu to the decor. Coast features 40-ft ceilings, rustic tin roofs, and paintings from around the world, creating an atmosphere reminiscent of an eclectic beach bar. Enjoy a Peach Blanco Sangria outside on the patio, or a delicious bottle of wine in the spacious bar lined with preserved palm trees. Coast's chefs meet daily with local farmers and fishermen to procure the freshest seafood and produce in the lowcountry. At the heart of the restaurant is the hickory and oak custom made wood burning grill, a feature you will only find at Coast. The menu incorporates Charleston Classics with our chefs' unique creations. Local favorites include the selection of wood-grilled fresh fish, Seared Rare Tuna, Fish Tacos and the full raw bar. Additional original plates are offered nightly to take full advantage of our city's bountiful local ingredients.

Cru Café

18 Pinckney Street

843.534.2434

<http://www.crucafe.com>

Cru Cafe is Charleston's home to some of the best and most consistent food in the lowcountry. Cru Cafe is run by renowned Le Cordon Bleu Chef John Zucker. Conveniently located in downtown Charleston, Cru Cafe and its award winning Cru Catering division are consistently ranked as top eateries by locals and tourists alike. Cru Café, in a classic 18th century Charleston single- style home, offers the best in upscale comfort food. Guests of the restaurant enjoy indoor and outdoor porch seating; gourmet comfort food; a wine list tailored to the varied menu; and rich, satisfying desserts.

Cypress

167 East Bay Street

843.727.0111

<http://www.magnolias-blossom-cypress.com>

Sourcing ingredients from the lowcountry's finest farmers and fishermen, James Beard nominated, Chef Craig Deihl serves a dynamic seasonal menu both spotlighting and elevating

the regional fare. Cypress features items like dry aged beef from local MiBek Farms, sustainably caught Braised Carolina Wreckfish and Crisp Wasabi Tuna. The menu is complemented by an expansive wine list featuring over 4,500 bottles from well known vineyards to small, private vineyards from around the world.

The Grocery

4 Cannon Street

843.302.8825

<http://thegrocerycharleston.com/>

Evoking memories of the small-town grocery, executive chef and owner Kevin Johnson has created a gathering place of warmth and familiarity, with a menu based on seasonal ingredients available from local and regional farmers and fishermen he knows and has worked with for many years. The Grocery's kitchen is stocked with house-made charcuterie and fresh, local fish and seafood, and the restaurant accommodates an in-house canning program to preserve fresh produce for the menu. An extensive cocktail and wine list are available as is craft beer on tap, and a wood-burning oven heightens the cordial atmosphere in the former furniture warehouse.

Fig

232 Meeting Street

843.805.5300

<http://www.eatatfig.com>

We work with our local farmers, growers and purveyors to source products with integrity, flavor and soul, and incorporate these seasonal offerings into our menus nightly. The result is food that is honest, straightforward and pays homage to the bounty of the lowcountry region we are so privileged to call home. Using ingredients at their peak and preparing them minimally and with respect allows us to capture the essence of the season and bring it straight to your table.

Fish

442 King Street

843.722.3474

<http://www.fishrestaurant.net>

Fish Restaurant showcases the finest local, sustainable ingredients with an always-changing menu and a French-Asian flair. Executive chef Nico Romo, the youngest chef to ever earn the distinction of Master Chef of France, blends his skills at creating classic French fare with a zesty Asian-inspired artisan touch, resulting in fresh and flavorful dishes that engage and inspire.

Fulton Five

5 Fulton Street

843.853.5555

www.fultonfive.net

Our menu, which changes seasonally, uses only the freshest quality, local ingredients to create both traditional Northern Italian and exciting selections with a modern twist.

Halls Chophouse

434 King Street

843.727.0090

www.hallschophouse.com

Halls Chophouse is American-Fine Dining, serving prime steaks, lowcountry and fresh seafood specialties in an energetic, visually striking environment. Complemented by signature desserts, an extensive wine list, a vibrant bar and innovative, rich decor true to old-world steakhouses, Halls Chophouse is the latest restaurant offering in the heart of Charleston's Upper King Street design and dining district. A traditional American steakhouse with superior service and a knowledgeable staff, Halls Chophouse offers a classic and comfortable dining experience that will entice our guests to visit and enjoy time after time.

Hank's

10 Hayne Street
843.723.3474

www.hanksseafoodrestaurant.com

Great food and a charming ambiance can only equal an extraordinary dining experience! Hank's Seafood restaurant is located in a turn-of-the-century warehouse overlooking the Historic Market. Hank's has been beautifully renovated to an ambiance that reflects Charleston's port history and family roots... This restaurant recreates a Classic Charleston Fish House with an old fashioned saloon-style bar and an exhibition raw bar. Come by and relax, have an extraordinary meal and relive some Charleston history.

High Cotton

199 East Bay Street
843.724.3815

<http://www.mavericksouthernkitchens.com/highcotton/index.html>

High Cotton Charleston is high steppin' lowcountry living. It's a feeling of warmth and celebration that begins the moment you step inside. You'll find it in our gracious, knowledgeable servers, expertly prepared dishes and a remarkable wine and cocktail program. From conversation and laughter in our bar to our stylish dining rooms of heart pine floors and antique brick, you'll come to understand true Charleston hospitality. That is, there's always cause for celebration - of our neighbors, our food and drink and each other. It's our great pleasure to share it with you.

Husk

76 Queen Street
843.577.2500

<http://www.huskrestaurant.com>

Centrally located in historic downtown Charleston, Husk, the newest offering from James Beard Award-winning Chef Sean Brock of McCrady's and the Neighborhood Dining Group, transforms the essence of Southern food. Led by Brock and Chef de Cuisine Travis Grimes, a lowcountry native, the kitchen reinterprets the bounty of the surrounding area, exploring an ingredient driven cuisine that begins in the rediscovery of heirloom products and redefines what it means to cook and eat in Charleston.

Il Cortile Del Re

193 King Street
843.853.1888

<http://www.ilmortiledelre.com>

It is our intention to offer you our hospitality today and we hope tomorrow too. In our small space, we have tried to reproduce an "Enoteca con Cucina" which you can find in the big and small centers of Italy. These are places where time stops, where you can make your own space of freedom after a day of work, an enjoyable break, near friends, a good fire, a fun conversation and why not, a good glass of wine. Our food is only Italian keeping to the old tradition, and for that we apologize for those looking for pasta and meatballs. Everything is prepared at the moment for you, a few minutes of your patience is our quality. If you have any questions we will be happy to answer them. If you don't, just relax and enjoy!

Indaco

526 King Street
843.727.1228

<http://www.indacocharleston.com/>

Indaco, Italian for "indigo," serves Italian cuisine, keeping the region's tradition of sharing at the restaurant's core. With a focus on domestic sources, executive chef, Michael Perez, sources ingredients locally when possible. Primitive cooking techniques with modern interpretations are at the fore in Indaco's kitchen, promising each dish prepared is in keeping with traditional Italian fare. At Indaco, genuine Italian flavors fill an airy, modern space accented by lime-wash, white brick, blonde butcher block and silver lighting pendants.

The Macintosh

479-B King Street

843.789.4299

<http://www.themacintoshcharleston.com/>

The Macintosh serves homegrown cuisine in a comfortable neighborhood space situated on Charleston's bustling upper King Street. The collective vision of chef Jeremiah Bacon and managing partner Steve Palmer of the Indigo Road restaurant group, the Macintosh serves accessible dishes that are rooted in the spirit of the Southern palate.

Magnolia's

185 East Bay Street

843.577.7771

<http://www.magnolias-blossom-cypress.com>

When the kitchen doors first swung open at Magnolias in 1990, a culinary renaissance in Charleston was ignited. Drawing accolades from diners and critics near and far, the restaurant flourished and Charleston began to gain prominence as one of the nation's leading gastronomic destinations. Today, Magnolias continues to make history as one of the South's most notable destinations for upscale Southern cuisine. Where the soul of the South meets the spark of innovation, you will find Magnolias' cuisine. With every dish, Executive Chef Don Drake harmoniously blends traditional southern ingredients and cooking techniques with modern international flair for an "uptown" presentation.

McCrary's

2 Unity Alley

843.577.0025

<http://www.mccradysrestaurant.com>

McCrary's Restaurant, which is listed on the National Register of Historic Places and Landmarks, represents the best of the amalgam that is new Southern fine dining, concomitantly serving as a canvas for postmodern gastronomy. The menu, created by Chef Sean Brock, recipient of the 2010 James Beard Best Chef Southeast award, centers around inventive cuisine fresh from the farm and local purveyors. The McCrary's bar specializes in pre-Prohibition cocktails and features a Wine Spectator Award-winning wine list, as well as a diverse and delicious Bar Snack menu created by Chef Brock. Each day, a chalkboard above the bar will offer several featured snacks.

Muse

82 Society Street

843.577.1102

<http://www.charlestonmuse.com>

Nestled away in a historic home in downtown Charleston is Muse, an elegant restaurant and intimate bar reminiscent of a Mediterranean Villa. Executive Chef, Jason Houser melds the cuisines of Italy, Spain, France, & Greece, featuring preparations of Grilled Seafood, Seared Fish, Savory Meats, Homemade Pastas, and Salads. The extensive wine list complements the experience and offers 100 selections by the glass. The cozy bar empties out onto a terrace, offering outdoor dining, tapas, and cocktails.

Oak

843.722.4220

17 Broad Street

<http://www.oaksteakhouserestaurant.com>

Owned and operated by The Indigo Road restaurant group, Oak Steakhouse showcases world-class American cuisine in an elegant setting that captures the essence of fine dining in Charleston, S.C. Located on downtown's historical Broad Street, Oak presents an inspired selection of Certified Angus Beef steaks, seafood specialties and vegetarian dishes featuring regional ingredients from lowcountry farmers and fishermen.

O-Ku

463 King Street

843.737.0112

<http://www.o-kusushi.com>

Lowcountry fare takes an exotic turn east as O-Ku brings upscale Japanese cuisine to Charleston's bustling upper King Street. Named as one of the Top 20 Best New Restaurants by Esquire magazine, Executive Chef Sean Park celebrates authentic Japanese cuisine with a contemporary twist that focuses on unique ingredients and sophisticated presentation. From petite plates to sushi specialties, O-Ku showcases the freshest fish from the world's finest markets, as well as locally sourced ingredients. Under the helm of Managing Partner Steve Palmer of The Indigo Road, O-Ku's interior is sleek and modern, yet offers a reminder of Charleston's charms and history with its exposed brick and high ceilings. A fine selection of sake and hand-made cocktails complement the restaurant's eclectic menu and sleek ambiance, making O-Ku one of Charleston's top dining destinations.

The Ordinary

544 King Street

843.414.7060

<http://eattheordinary.com/>

The Ordinary is a Southern seafood hall and oyster bar located in an old bank in Charleston, SC. Our menu celebrates the "merrier" of the Coastal Carolinas and the East Coast, and we strive to support local and regional fishermen, crabbers, oystermen, farmers and producers. From the same team behind FIG, our approach is recognizable: we aim to pair great food with great drink and friendly, detailed service. At The Ordinary, we do so against the backdrop of an historical Charleston building that has been transformed into a high energy, bustling American brasserie.

Peninsula Grill

112 North Market

843.723.0700

www.peninsulagrill.com

A seamless marriage of cosmopolitan accents and Charleston gentility, the ambiance at Peninsula Grill is simultaneously refined and relaxed. The restaurant's stunning interior was designed by Charleston's Amelia Handegan. The décor's underpinnings and tones are distinctively Charleston lowcountry—seagrass flooring and commissioned artwork depicting local scenery and characters while velvet-lined walls and antique cypress wainscoting adds an air of understated opulence. The result is a classically styled dining room that sets the stage for Charleston's best service staff and Executive Chef Graham Dailey's splendid cuisine.

Slightly North of Broad

192 East Bay Street

843.723.9424

<http://www.mavericksouthernkitchens.com/snob.html>

Slightly North of Broad is an eclectic lowcountry bistro that brings together an abundance of local ingredients and thoughtful, expert presentation with a friendly, contagious energy. Here the dining room is a natural extension of the kitchen, a place where culinary skill, a clever, considered wine program, warm service, and conversations meld together. Our local farmers, fishermen and producers are as integral to the food we make as they are to our place in this community.