

MARIANI'S

## Virtual Gourmet

September 7, 2008  
NEWSLETTER

### QUICK BYTES

\* On Sept. 12 in Santa Monica, CA, owner Piero Selvaggio and Chef de Cuisine Giacomo Pettinari of **Valentino** host winemaker Silvia Imparato of Montevetrano in Campania. \$200 pp. all 310-829-4313.

\* September is **California Wine Month in NYC** with a series of tasting events incl. the California Wine Rush Grand Tasting on Sept. 10th at Espace, featuring more than 100 wines. \$40 pp. Visit [www.localwineevents.com/New-York-City-Wine/event-188135.html](http://www.localwineevents.com/New-York-City-Wine/event-188135.html). For more info visit [www.discovercaliforniawine.com](http://www.discovercaliforniawine.com).

\* From Sept. 19-21 the city of Newport Beach features the 2008 "Taste of Newport," with tix on sale at [www.TasteofNewport.com](http://www.TasteofNewport.com). Tix are \$22 online and \$25 if purchased in-person at the event. VIP tickets and luxury suites available.

\* From Sept. 14-16 **StarChefs.com** will host their 3rd annual International Chefs Congress at the Park Avenue Armory in New York City. Heston Blumenthal, Anthony Bourdain, Grant Achatz, Dan Barber, Daniel Boulud, Jose Andres and many others will lead culinary symposiums, demos, hands-on workshops, and discussions on current culinary trends. The theme for this year's Congress will be "The Responsibility of a Chef" with a focus on the sustainability movement, mentoring and sense of community within the industry. Visit [www.starchefs.com/icc](http://www.starchefs.com/icc) or call 212-966-3775.

\* In NYC, **Savoy's** Fall dinner series kicks off on Sept. 15 with guest Tim Stark of Eckerton Hill Farm, author of "Heirloom: Notes from an Accidental Tomato Farmer." 4-course dinner. . . . Oct. 6: Beef with "Raising Steaks" author Betty Fussell, author of *Raising Steaks: The Life and Times of American Beef* and Rancher Bev Eggleston of EcoFriendly Foods□□Grain. . . . Oct. 20: Oysters with Grower Chris Quartuccio of Blue Island Shellfish□and Rowan Jacobsen, author of *A Geography of Oysters*. . . Nov. 3: Tales From the Campaign Trail□with New York Times Magazine Political Reporter Matt Bai□□ author of *The Argument: Inside the Battle to Remake Democratic Politics*. All dinners \$110. Call 212-219-8570□; visit□ [www.savoinyc.com](http://www.savoinyc.com)

\* Las Vegas celebrates its culinary caché for a good cause this month with **Restaurant Week**. Diners can enjoy a specially priced meal at one of several participating establishments of chefs incl. Bradley Ogden, Alessandro Stratta, Charlie Palmer and Bobby Flay, with proceeds to the non-profit, Las Vegas-based organization Three Square, which provides 3,000 meals weekly to the elderly and those in need. Visit [www.ThreeSquare.org](http://www.ThreeSquare.org).

\* On Sept. 19 NYC's **`21' Club** welcomes guest Chef Marco Alban of Orient-Express Hotels, Trains & Cruises' Peruvian properties, with a cooking class. \$195 pp. Call 212-582-7200.

\* **OXO Tower Restaurant, Bar and Brasserie** in London is 12 years old this month, and celebrates with a 12-course tasting menu featuring some of the finest and most popular dishes from the past twelve years. £120 pp, thru Oct. 31. Visit [www.harveynichols.com](http://www.harveynichols.com) or call 020 7803 3888.

\* On Sept. 18 **Hart Davis Hart Wine Co.** will host a 20 vintage Château Lafite-Rothschild 5-course wine dinner at Chicago's Charlie Trotter's. Call Marc Smoler at 312-482-9766 or [mmsoler@hdhwine.com](mailto:mmsoler@hdhwine.com). . . On Sept. 19 & 20th Hart Davis Hart . will hold a single-owner sale of the Fox Cellar. Over 1,700 lots mostly purchased as futures or on release and still in their original wooden cases. The live auction will take place at Chicago's Tru,. Attendance is open to the public and free of charge. Reservations for lunch at Tru (\$75) should be made by calling 312-482-9996 or by emailing Maria Elgass, [melgass@hdhwine.com](mailto:melgass@hdhwine.com). □ □

\* From Sept. 19-21 **Mohonk Mountain House** holds its "Hudson Valley Harvest" by Executive Chef Jim Palmeri and Chef Ric Orlando, focusing on the Slowfood Movement and comprised of slow food-inspired cooking demos, culinary-inspired spa treatments, pumpkin carving, and more. Rates start at \$480 per night, based on double occupancy (taxes and gratuity additional), with afternoon Tea and Cookies, a 4-course dinner, breakfast, and lunch buffet. Call 800-772-6646 or visit [www.mohonk.com](http://www.mohonk.com).

\* From Sept. 20-26, **Arizona Restaurant Week** will offer Arizona's finest cuisine at a special price at several Greater Phoenix restaurants. An estimated 100 restaurants and some of Arizona's most celebrated chefs will participate in the event. Each restaurant will offer a 3-course menu at \$29 pp. Visit [www.ArizonaRestaurantWeek.com](http://www.ArizonaRestaurantWeek.com).

\* From Sept. 21-28 **Va Pensiero** in Evanston, ILL, features a Fabulous Fungi Menu, with proceeds to benefit Share Our Strength, with Chef Eric Hammond preparing a 4-course mushroom-inspired. \$39 pp. Call 847-475-7779; [www.va-p.com](http://www.va-p.com).

\* On Sept 25 **Crabtree's Kittle House** in Chappaqua, NY, will hold a 5-course wine dinner by chef Kevin Bertrand with Ben Glaetzer, Australian producer of Amon-Ra Shiraz and Godolphin Shiraz Cabernet, and Corinna Raymen, whose wines are Revolution and Expatriate. \$125 pp. Call 914- 666-8044.

\* From Sept. 25-Oct. 2, during "British Food Fortnight," diners at **Harvey Nichols Fifth Floor Restaurant** in London will have the opportunity to experience the cuisine of Michelin-starred Sharrow Bay hotel in Knightsbridge, coinciding with the Fifth Floor's 16th anniversary and Sharrow Bay;s 60th .anniversary as the founding British member of Relais & Châteaux and a leading country house hotel. Head Chefs Colin Akrigg and Mark Teasdale will be joining Fifth Floor Chef Jonas Karlsson for a 6-course tasting dinner at £55. Call 020 7235 5250 or visit [www.harveynichols.com](http://www.harveynichols.com).

\* In Denver, Co-owner/Chef Jennifer Jasinski and Co-owner/GM Beth Gruitch of restaurants **Rioja** and **Bistro Vendôme** have created a series of fall wine dinners to highlight the Mediterranean specialties and French cuisine. Sept. 22: "San Sebastian to Biarritz" dinner ; Oct. 20: "Blind & Naked" will feature a blind tasting of wines, with concealed bottles, and led by Master Sommelier Doug Krenik. No. 17: "French Classics"; \$75 pp. Call Rioja at 303-820-2282 or visit [www.riojadenver.com](http://www.riojadenver.com); For Bistro Vendôme call 303-825.-232 or visit [www.bistrovendome.com](http://www.bistrovendome.com).

\* Starting Sept. 26 the **26th Anniversary American Wine & Food Festival (AWFF)** returns to Los Angeles for a benefit for the L.A. Angeles Chapters of Meals On Wheels. The weekend of festivities features 3 spectacular events, an estimated 40 celebrated chefs, and fine wine and spirit

purveyors. For the second year, AFFF will start the weekend with the Red Hot @ Red Seven party at the Pacific Design Center. Visit [www.AFFF.org](http://www.AFFF.org).

\* On Sept 26-28 Chefs David Burke, Tom Colicchio, Guy Fieri, Ingrid Hoffmann, Jacques Pépin and Michael Schlow will join more than 50 celebrated chefs to "Cook up a Storm" at **Foxwoods Resort Casino** and **MGM Grand at Foxwoods** in Mashantucket, CT, as part of the Foxwoods Food & Wine Festival, sponsored by Food & Wine magazine. The Grand Tasting will feature over 30 local and regional chefs and more than 500 fine wines and spirits. Tix for the Grand Tasting are \$125 pp.

\* On Sept. 26 at the Round Pond Estate in Rutherford, CA, the first annual **Harvest STOMP** is sponsored by the Napa Valley Grapegrowers (NVG), with proceeds to fund education and outreach programs for 500 Napa County Grapegrowers and associated businesses. Raffle and a live auction. \$100 pp. Grower Luncheon \$300. Visit [www.napagrowers.org](http://www.napagrowers.org) or call 707-944-8311

\* On Sept. 27 in Waterville Valley, NH, **Waterville Valley Resort's 19th Annual Chowderfest** will feature area restaurants at Town Square in hopes of winning the coveted prize of "Best Tasting Chowder." Admission fee is \$5.50, with free outdoor concert. Also, 2 nights lodging, tickets to the Chowderfest, and Summer Unlimited activities, for \$55 pp per night. Call 1-800-GO-VALLEY or visit [www.visitwatervillevalley.com](http://www.visitwatervillevalley.com).

\* From Sept. 24-28 the **Santa Fe Wine Chile Fiesta** pairs culinary creations from 60 of the city's restaurants with wines by 90 different wineries. Grand Food and Wine Tasting; Reserve Wine Tasting; Live Auction Luncheon.; Guest Chef Luncheons; Cooking Demos and Wine Pairings; Daily Wine Seminars; Nightly Wine Dinners; Gruet Golf Classic. Call 505-438-8060; visit [www.santafewineandchile.org](http://www.santafewineandchile.org).

\* On Sept. 28 **Slow Food** hosts fundraising activities in Atlanta to support local farmers and chefs selected to attend the fall Terra Madre Conference in Turin, Italy. TROIS will host Slow, Smoky, Sunday Supper, with a 5-course dinner prepared by Chefs Jeremy Lieb and Matt Harris showcasing Allan Benton of Smoky Mountain Country Hams paired with French wines. \$105 pp. The following evening, Lieb and Harris will judge the "Amuse Cochon" 5 Chefs and 5 Pigs with a Cause. 5 Season's Brewing, will host a group of Atlanta chefs as they each prepare a hog from head to toe. The Chefs incl. Kevin Rathbun of Rathbun's Todd Mussman of Muss & Turner's, Jay Swift of 4th and Swift, The Team at 5 Seasons Brewing and Allan Benton of Benton Smoky Mountain Country Hams. Call 404-849-3569. Visit [www.tastenetnetwork.org](http://www.tastenetnetwork.org)