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Westchester Magazine to Award First Wine & Food Awards

by Thompson & Bender on Friday, May 20, 2011 at 3:01pm

Wine Expert Kevin Zraly and Westchester Restaurateur John Crabtree to be Honored; Five of Westchester's Top Chefs to Prepare Gourmet Dinner

Portion of Proceeds to Benefit ArtsWestchester and Food Bank for Westchester

Elmsford, NY -- Westchester Magazine announced that it will honor world-renowned wine expert **Kevin Zraly** and Westchester restaurateur **John Crabtree** at its Inaugural Wine & Food Weekend next month. Both men will receive *Westchester Magazine's* Wine & Food Award at the Winemakers' Dinner, the hallmark event of the weekend, to be held Saturday evening, June 18, 2011 at The Ritz-Carlton, Westchester.

The six-course, sit-down dinner will be prepared by five of Westchester's most acclaimed chefs, and will take place from 7-10:30pm in the hotel's Grand Ballroom. Each course will be paired with a wine chosen by Zraly and Billy Rattner, the Wine & Food Weekend's consulting sommelier. A portion of the proceeds from the event will go to ArtsWestchester and the Food Bank for Westchester. ArtsWestchester is the largest, private, not-for-profit arts council in New York State and Food Bank for Westchester is the supply and support center for over 200 frontline hunger relief programs throughout Westchester County.

A Westchester native, **Kevin Zraly** will receive the *Westchester Magazine* Wine & Food Award for his many achievements in the wine world, including the creation of Windows on the World Wine School, which he founded in 1976. Windows of the World is where Zraly began his ascent towards impacting and changing the world of wine. There he developed the largest wine list in the U.S. and brought in the highest grossing restaurant wine sales. Since then, Zraly's Wine School, which educates students about the ins and outs of wine, has graduated more than 20,000 graduates. The Windows of the World Wine School celebrates its 35th anniversary this year.

In addition to his achievements at Windows on the World, Zraly is a best-selling author and recipient of many industry awards. He was recently awarded the 2011 James Beard Foundation Lifetime Achievement Award and previously was given the Wine and Spirits Professional of the Year Award from the James Beard Foundation, and the Food and Beverage Association's Man of the Year Award. Zraly is a member of the Board of Trustees of the Culinary Institute of America and has been featured in *The New York Times*, *People magazine*, *The Wall Street Journal*, *GQ magazine*, *Newsweek*, and *USA Today*, among others.

He has co-hosted the Food Network's Wine A to Z and his charisma, engagingly breezy style, and love of wine captivate everyone he teaches. He will be sharing his expertise during the Wine & Food Weekend while teaching his famous "One-Hour Wine Expert" seminar, which will take place at noon on June 18 and 19.

John Crabtree will receive the *Westchester Magazine* Wine & Food Award for his culinary and wine contributions to the area through Crabtree's Kittle House in Chappaqua. The Kittle House is considered one of the top destinations in the culinary world and is famously known for its legendary cellar that contains 65,000 bottles of wine.

This historic restaurant was built in 1790 as a barn, and then became a guesthouse, prohibition-era roadhouse, school, inn and restaurant. In 1981, the Crabtree family purchased the property and renovated, creating the vast wine cellar from the former stables.

When the restaurant opened, it became one of the first restaurants in Westchester to embrace the "new" concept of using local, natural and fresh produce. Crabtree incorporated other global influences with this and developed a modern style of cooking. His culinary ideas shaped what Crabtree's Kittle House is today and garnered many awards for the restaurant, including the Grand Award from *Wine Spectator* annually since 1994 and The Award of Ultimate Distinction from *Wine Enthusiast* yearly since 2006. The Kittle House was also named one of "America's Top Five Wine Pairing Meccas" by *Food and Wine*, last year. The restaurant is a favorite of Former U.S. President Bill Clinton and Secretary of State Hillary Clinton, who are local residents.

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"We are pleased to give the first Westchester Magazine Wine & Food Awards to two individuals who have had such an impact on the culinary and wine world for so many years," said Ralph Martinelli, Publisher, Westchester Magazine. "Kevin and John are well-deserving of the recognition and we are looking forward to a fabulous evening."

The menu for the event follows:

Passed Hors D'oeuvres – **Executive Chef James Dangler, The Ritz-Carlton, Westchester**
Tuna Tartare Cones, Char Siu Glazed Pork Belly Buns, Asparagus Cappuccino with Parmesan Foam, Green Tea Cured Hiramasa, Chipotle Chicken Tacos topped with Avocado Mousse, Spicy Lamb Polpetta, Kobe Beef Sliders served with Truffle Fries and Smoked Salmon Egg Rolls.
Passed edible cocktail bites will also be served.

First Course – **Chef Peter X. Kelly, X20 Xaviars on the Hudson**
Warm Alaskan Red Crabmeat and Roasted Bone Marrow, Crispy Garlic and Herbs, salad of parsley and hearts of palm with Clementine vinaigrette

Second Course – **Chef Ethan Kostbar, Moderne Barn**
Poached Wild King Salmon with Rainbow Swiss Chard, Heirloom Cherry Tomatoes, Yellow Tomato Beurre Blanc and Pickled Mustard Seeds

Third Course – **Chef Marc Lippman, Crabtree's Kittle House**
Duck Trio: rare breast, confit leg, seared foie gras

Fourth Course – **Chef Anthony Goncalves, Restaurant 42**
Braised beef cheeks, Romesco, pomme puree, carrots

Dessert by **The Ritz-Carlton, Westchester**
Meyer Lemon Parfait with Citron Granita

Tickets to the dinner cost \$250 per person and can be purchased by visiting www.westchestermagazine.com/wineweekend.

In addition to the Winemakers' Dinner, the Wine & Food Weekend will include a Grand Tasting showcasing the gastronomic delights of 50 of Westchester's best restaurants (25 each day), expert wine seminars; exclusive VIP wine seminars by wine experts, celebrity chef demonstrations and more.

Additional details for the event will be announced as they become available. For more information about Westchester Magazine's Wine & Food Weekend, or to become a sponsor, please call Tracy Lasher at (914) 345-0601, ext. 146, email pr@westchestermagazine.com or visit www.westchestermagazine.com.

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