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The Neighborhood Files

Wine Community, Plus 50 Restaurants, to Participate in Inaugural Staging of Wine and Food Weekend

The schedule includes two days of wine and food tasting, wine appreciation seminars, cooking demonstrations and a six-course, wine-paired "Winemakers Dinner." It's at the Ritz-Carlton Westchester in White Plains, June 18-19.

By [Jerry Eimbinder](#) | [Email the author](#) | June 2, 2011  [Print](#)

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Westchester County's newest event to be aimed at wine and food enthusiasts will bow in on June 18-19 when the [Wine & Food Weekend](#) starts at the [Ritz-Carlton Westchester](#) in White Plains. The wine-making community and at least 50 fine restaurants will be represented at this event organized by the magazine [Westchester](#). An attendance of 600 to 700 per day is anticipated.

"We wanted to bring a wine and food festival to Westchester County for a number of years," said Ralph A. Martinelli, publisher of *Westchester*.

"Westchester is a sophisticated market and there is a need for this type of event."

Martinelli said that a portion of the proceeds will be donated to two causes. "As beneficiaries," he said, "we selected the [Food Bank for Westchester](#) because it feeds the hungry in our county and [ArtsWestchester](#) (formerly the Westchester Arts Council) because it opens doors for local artists."

For the Saturday and Sunday tasting sessions, each vintner and each restaurant will be assigned its own table. At least thirty-five tables will be devoted to wine tasting with each table typically serving four to seven different wines. Twenty-five tables (one for each restaurant) will provide multiple choices for sampling.

Because of space limitations, only one or two representative tasting items are listed in the table accompanying this article. More details on the wares each restaurant will present can be found on the [Food & Wine Weekend](#) website.

Participation by restaurants and their chefs is by invitation only; no participation fees were charged this year, however, the restaurants are bearing the expense of providing and preparing the food they offer. Each restaurant occupies a table on only one day (25 eateries per day).

The chefs for the Winemakers Dinner are James Dangler (The Ritz-Carlton, Westchester), Anthony Goncalves, 42, The Restaurant), Peter X. Kelly (X20 Xaviars on Hudson), Ethan Kostbar (Moderne Barn) and Marc Lippman (Crabtree's Kittle House).

The schedule for the two-day event follows:

Saturday, June 18, 2011

- 12 to 4 p.m. Saturday tastings program. Wine tasting. Food tasting from one-half of participating chefs. Cooking demonstrations by pastry chef Alex Grunert (Blue Hill at Stone Barns) at 12:30 p.m., Peter X. Kelly (X20 Xaviars on Hudson) at 1:30 p.m. and Phil McGrath (Iron Horse Grill) at 2:30 p.m. Book signing by authors. Cost for attending Saturday only is \$85 if ticket is purchased in advance or \$125 at the door. A two-day tasting-only pass costs \$150. A couple's pass for two good either day costs \$150.
- 12 to 1 p.m. "One-hour wine expert" seminar by Kevin Zraly, founder, [Windows on the World Wine School](#). Cost: \$25.
- 1 to 2 p.m. Seminar covers the relationship between the glass and enjoyment of wine; presented by [Riedel Crystal](#). Each attendee receives a complimentary four-piece set of tasting glasses. Cost: \$75.
- 2 to 3 p.m. Grapes and wines of the South of France are discussed by Mark Fine, U.S. Director for [Gerard Bertrand](#). Cost: \$25.
- 7 to 10 p.m. Winemakers Dinner. Six-course, wine-paired, sit-down dinner in the Grand Ballroom. Cocktails at 7 p.m. Dinner at 8 p.m. Cost: \$250 per person; \$500 per couple; \$2,500 per table of ten.

Sunday, June 19, 2011

- 11 a.m. to 3 p.m. Buffet brunch with skirt steak carving station at 42, The Restaurant. \$35 plus tax and tip.
- 12 to 4 p.m. Sunday tastings program. Wine tasting. Food tasting from second-half of participating chefs. Cooking demonstrations by Eric Gabrynowicz (Restaurant North) at 12:30 p.m., David DiBari (The Cookery) at 1:30 p.m., and live Chef Cook-off at 2:30 p.m. between "Top Chefs" Ash Fulk (Hill Country Chicken) and Dale Talde (Buddakan). Book signing by authors. Cost: \$85 for Sunday only or \$150 for Saturday and Sunday.
- 12 to 1 p.m. "One-hour wine expert" seminar by Kevin Zraly. Cost: \$25.
- 1 to 2 p.m. Pinot noir discussion by Ned Towle of Westchester Wine School. Cost: \$25.
- 2 to 3 p.m. Sake discussion by Linda Noel Kawabata, U.S. Brand Manager for [Akita Sake](#) Promotion & Export Council (ASPEC). Cost: \$25.

Typical tasting dishes to be offered are shown below. Most restaurants will provide other selections as well as the representative one shown. A = Saturday tasting. B = Sunday tasting.

| Home Location | Restaurant | Chef | Sampling Dish or Cuisine |
|------------------|-------------------------|------------------|--|
| Armonk | Beehive | Peter Modroukas | <i>Braised short ribs B</i> |
| Armonk | Moderne Barn | Ethan Kostbar | <i>Mozzarella, tomato A</i> |
| Armonk | Restaurant North | Eric Gabrynowicz | <i>Cooking demonstration</i> |
| Bedford | Bedford Post | Jeremy McMillan | <i>Salmon, melon B</i> |
| Briarcliff Manor | Flames Steakhouse | Nick Vulaj | <i>Eggplant Rollantini A</i> |
| Chappaqua | Crabtree's Kittle House | Marc Lippman | <i>Sliders, gruyere B</i> |
| Dobbs Ferry | Orissa | Hari Nayak | <i>Shrimp bruschetta B</i> |
| Dobbs Ferry | The Cookery | David DiBari | <i>Cooking demonstration</i> |
| Dobbs Ferry | Sushi Mike's | Mike | <i>Specialty rolls, sushi A</i> |
| Hartsdale | Cafe Azzurri | Sergio Arias | <i>Sesame-crusted tuna B</i> |
| Hartsdale | Vega Mexican | Shirva Natajaran | <i>Tacos, burritos, fajitas B</i> |
| Hastings | Rainwater Grill | Ian Friedman | <i>Crusted Ahi tuna B</i> |


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|-----------------|--------------------------|-----------------------|--|
| Irvington | Il Sorriso | Michhele Martelli | <i>Lamb Osso Buco A</i> |
| Irvington | Mima Vinoteca | Daniel Van Etten | <i>Italian food A</i> |
| Larchmont | Anna Maria's | Anna Maria Santorelli | <i>Cavatelli, chicken breast B</i> |
| Mamaroneck | Piri-Q | Rui Correia | <i>Salicha de Frango B</i> |
| Mount Kisco | Cafe of Love | Michael Cutney | <i>Duck ravioli, berries A</i> |
| Mount Kisco | F.A.B. | Felipe Milanes | <i>French food A</i> |
| Mount Kisco | Flying Pig on Lexington | Lesley Sutter | <i>Wrapped tilapia A</i> |
| Mount Kisco | Lalibela Eastern Cuisine | Nunu Wegbezaw | <i>Ethiopian food A</i> |
| Mount Kisco | Pour Cafe | Anthony Colasacco | <i>Meatball sliders B</i> |
| Mount Vernon | Buona Sera | Rafael Balbuenna | <i>Pasta, eggplant B</i> |
| New Rochelle | Alvin & Friends | Ray Jackson | <i>Barbecue shrimp B</i> |
| New Rochelle | Cienega | Jorge Adriadola | <i>Braised short ribs A</i> |
| New Rochelle | Don Coqui | Stephanie Landis | <i>Shrimp ceviche A</i> |
| Peekskill | Division St. Grill | Sturgess Spanos | <i>Braised short ribs A</i> |
| Pelham | Bistro Rollin | Manny Lozano | <i>Salmon tartare A</i> |
| Pocantico Hills | Blue Hill at Stone Barns | Alex Grunert | <i>Cooking demonstration</i> |
| Port Chester | Nessa | Brady Duhamme | <i>Rigatoni Bolognese B</i> |
| Port Chester | Tarry Lodge | Sam Epps | <i>Goat cheese, tuna B</i> |
| Port Chester | Willett House | René Xelo | <i>Sliced filet mignon A</i> |
| Scarsdale | Fig & Olive | Scott Weiss | <i>Crostinis, shrimp B</i> |
| South Salem | Le Chateau | Andre Molle | <i>Tartes, cheesecake B</i> |
| Tarrytown | Equus | David Haviland | <i>Pork, strawberries A</i> |
| Tarrytown | Ruth's Chris Steak House | Dwight King | <i>Crab cakes, chocolate cake B</i> |
| Thornwood | D Thai Kitchen | Tom Theuyoo | <i>Asian food B</i> |


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|------------------|-----------------------|-------------------|--------------------------------|
| Tuckahoe | The Olde Stone Mill | Michael | Steakhouse fare A |
| White Plains | 42, The Restaurant | Anthony Goncalves | Winemakers Dinner and A |
| White Plains | BLT Steak | Anthony Micari | Bay scallop ceviche B |
| White Plains | Benjamin Steak | Arturo McLeod | Porterhouse bites A |
| White Plains | Blue White Plains | Pascal Lorange | Contemporary A |
| White Plains | Eclipse Mediterraneo | Jeff Abate | Stuffed grape leaves A |
| White Plains | Emma's Ale House | Nick Rizzo | Bread pudding B |
| White Plains | Hudson Grille | Donald O'Rourke | Scallops B |
| White Plains | La Bocca Ristorante | Anthony Spiritoso | Rabbit, wild boar A |
| White Plains | Milonga | Anthony Magno | Empanados, kabob B |
| White Plains | Mulino's | Juan Velazques | Italian food A |
| White Plains | Serafina White Plains | Omar Luna | Ravioli A |
| White Plains | The Ritz-Carlton | James Dangler | Winemakers Dinner and B |
| Yonkers | Dolphin Restaurant | David Hubert | Spicy Sasaba tuna A |
| Yonkers | X2O Xaviars | Peter X. Kelly | Cooking demonstration |
| Yonkers | Zuppa | Pasquale Dedi | Italian food B |
| Yorktown Heights | Thyme | Tom Costello | Shrimp, skirt steak A |

Additional information

- **Beneficiaries:** ArtsWestchester and the Food Bank for Westchester
- **Event website:** www.westchestermagazine.com/wineweekend
- **Purchasing tickets online:** www.westchestermagazine.com/wineweekend
- **Show location:** The [Ritz-Carleton](#), Westchester, Three Renaissance Square, White Plains, NY, 914-946-5500
- **Wine available for tasting:** For a list, go to the Wine & Food Weekend [website](#).

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