

WESTCHESTER MAGAZINE'S  
**WINE & FOOD**  
FESTIVAL

**FOR IMMEDIATE RELEASE**

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**TASTE SIGNATURE DISHES, SIP HIGH-END WINES  
AND MEET CHEFS FROM TOP LOCAL RESTAURANTS  
AT 'AN EVENING WITH WESTCHESTER'S  
TASTEMAKERS'**

*Event Doubles in Size at Sixth Annual Wine & Food  
Festival Presented by Westchester Magazine*

**WESTCHESTER, NY (April 25, 2016)** Gourmands and imbibers alike will join more than 20 of Westchester County's most-celebrated chefs and restaurants as they come together for 'An Evening with Westchester's Tastemakers' on Friday, June 10 at the Ritz-Carlton, Westchester. Now doubled in size, each chef will prepare two signature dishes for this exclusive gathering of VIPs.

Nearly 60 world-class wines and spirits selected by Wine Expert Kevin Zraly, in partnership with Varmax Liquor Pantry, will be poured at this one-night-only event, including De Ladocette Baron de L, Louis Jadot Corton Pougets Grand Cru 2012, Louis Roederer Cristal 2007 and Chateau Certan de May.

"As Westchester continues to open new, dynamic restaurants and our favorite staples reenergize their menus with new ingredients and dishes, we decided this year to expand the amount of restaurants showcased at 'An Evening with Westchester's Tastemakers,'" said *Westchester Magazine* Publisher Ralph Martinelli. "We are also thrilled to work with Varmax Liquor Pantry and Wine Expert Kevin Zraly who continue to make incredible wine selections to perfectly pair with each chefs' signature bites."

Listed below in alphabetical order is further information about each of the participating chefs and restaurants.

- **An American Bistro** (*Chef Robert Horton*)  
Located directly across from the Crestwood Metro North Station, An American Bistro serves imaginative, American cuisine created from high-quality ingredients.
- **BLT Steak** (*Chef Andy Schilling*)  
Owned by ESquared Hospitality, BLT Steak is a high-end steakhouse with a modern menu, set in an upscale environment within the Ritz-Carlton, Westchester in White Plains.

- **Campagna** (*Chef Michael White*)  
In partnership with the Bedford Post Inn Owner Richard Gere, this Altamarea Group restaurant serves Italian cuisine, reflective of the Inn's setting, and highlights a variety of seasonal and local ingredients.
- **Crabtree's Kittle House** (*Chef Jay Lippin*)  
Built in 1790 as The Kittle Barn and Carriage House on Ivy Hill, this Chappaqua staple is now a farm-to-table restaurant with an award-winning wine cellar.
- **Fortina** (*Chef Christian Petroni*)  
All three locations of this restaurant (Rye Brook, Armonk and Stamford) offer straight-forward Italian food, cooked in wood-fired ovens.
- **Harvest on Hudson** (*Chef David Amorelli*)  
Situated on the Hudson River in Hastings-On-Hudson, Harvest serves authentic, gourmet Italian cuisine, inspired by local produce, much of which is grown in the restaurant's onsite garden.
- **L'inizio** (*Chef Scott Fratangelo*)  
With a philosophy rooted in sustainable and artisanal farm-to-table ingredients, husband and wife team, Scott and Heather Fratangelo bring their inventive Italian-inspired cuisine and open-armed hospitality to this Ardsley restaurant.
- **Moderne Barn** (*Chef Ethan Kostbar*)  
Inspired by the chef's travels, diners enjoy upscale, global cuisine paired with terroir-driven wines in an approachable and comfortable setting in Armonk.
- **MP Taverna** (*Chef Michael Psilakis*)  
Overlooking the Hudson River in Irvington, MP Taverna is Psilakis's modern interpretation of a traditional Greek tavern.
- **polpettina** (*Chefs Michael Abruzese and Kyle Inserra*)  
With locations in Eastchester and Larchmont, polpettina, which means 'little meatball,' showcases locally-sourced, high-quality ingredients in each of the menu's dishes.
- **Purdy's Farmer & The Fish** (*Chef Michael Kaphan*)  
Chef Kaphan offers his customers a community-oriented restaurant in North Salem, where they enjoy locally-grown food as well as top-quality seafood.
- **Restaurant North** (*Chef Eric Gabrynowicz*)  
Known for its farm-driven, American fare and educated approach to wine and spirits, Restaurant North, located in Armonk, offers an unparalleled level of hospitality.
- **RiverMarket Bar & Kitchen** (*Chef Sturgess Spanos*)  
Located in Tarrytown, RiverMarket's menu is reflective of the natural and sustainable products grown by farmers and producers in the Hudson Valley.
- **Saltaire Oyster Bar & Fish House** (*Chef Bobby Will*)  
Set in a century-old historic grain warehouse in Port Chester, Saltaire offers the widest selection of pristine oysters in the tristate area, along with seasonal catches from local, regional and international waters.
- **Sonora** (*Chef Rafael Palomino*)  
Chef and cookbook author Rafael Palomino prepares Latin-influenced cuisine in a warm and sophisticated setting in his Port Chester-based restaurant.
- **Tarry Lodge** (*Chef Andy Nusser*)  
Owned by Mario Batali and Joe Bastianich, Tarry Lodge is a family-friendly restaurant in Port Chester that serves pizza, pasta, and wood-fired meats.

- **The Cookery** (*Chef David DiBari*)  
Chef DiBari offers Modern Italian dishes and other inventive plates in his intimate, bustling Dobbs Ferry restaurant.
- **The Inn at Pound Ridge** (*Chef Leo Pablo*)  
Founded by Chef/Owner Jean-Georges Vongerichten, this casually elegant Pound Ridge-based restaurant serves American fare in a rustic-chic setting.
- **X20 Xaviars on the Hudson** (*Chef Peter Kelly*)  
Set in Yonkers and overlooking the Hudson River, X20 serves up dishes that incorporate classic French technique, Italian and Spanish influences and Asian embellishments, creating a wholly original cuisine unique to the Hudson Valley.

Coffee and desserts from Blue Tulip Chocolates, Coffee Labs Roasters, Lulu's Cake Boutique and Penny Lick Ice Cream Company will round out the event.

'An Evening with Westchester's Tastemakers' runs from 6:30pm-10:00pm and tickets are available for \$125. VIP tickets are offered for \$175 and ticketholders may enter at 5:30pm. For more information about the festival's events and to purchase tickets, please visit: [www.westchestermagazine.com/winefood](http://www.westchestermagazine.com/winefood).

*Westchester Magazine's 6<sup>th</sup> Annual Wine & Food Festival* proudly supports two local not-for-profit organizations: Friends of Westchester County Parks, committed to the preservation and conservation of 18,000 acres of parks and trails and the Food Bank for Westchester, dedicated to ending hunger in Westchester County.



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*Westchester Magazine's 6<sup>th</sup> Annual Wine & Food Festival brings together the top chefs and wine experts in Westchester County with more than 100 top restaurants and world-class wines from June 8-12, 2016. A portion of ticket sales will be donated to the Food Bank for Westchester and Friends of Westchester County Parks.*

