

First wine and food festival is set to launch July 24 at Summit Grand Hotel

Chefs will descend upon Summit from July 24 to 26, accompanied by food television personalities, wine and spirit makers and people who love them.

The first annual Summit Wine and Food Festival will be held at the Summit Grand Hotel, located at 570 Springfield Ave., Summit. The entire event is being put together by Ivan Ruiz, a jack of all trades in the restaurant business from manager to sommelier to wine importer.

The festival consists of three days of gala tastings, culinary classes, wine and cheese discussions and cookbook signings. Guests will arrive on Friday evening and can start to hob-nob with their favorite chefs as they wander through the ballroom where chefs host tables and serve morsels of their signature dishes.

During the day Saturday and Sunday, food professionals will light up the stage with displays of their cooking styles. Food Network personality Ingrid Hoffman will present her Simply Delizioso style of cooking. Douglas Rodriguez, the godfather of Nuevo Latino cuisine, seafood masters Rick Moonen and Dave Pasternack of Esca and Michael White of Alto and Convivio will show their culinary talents as well, along with hometown favorite David Burke of David Burke and Donatella and Fishtail. Burke will bring his unique American cooking to the festival, and David Waltuck of Chanterelle will bring French elegance to the proceedings.

Saturday evening will include a memorable five-course lunch and a six-course dinner, which will be served to 320 lucky ticket-holders,

and the tasting room will be open to all for wine and spirit samplings. A special event for only 50 people is the rare wine dinner hosted by Robert Chadderdon.

On Sunday, everyone can let loose as culinary journalist and personality Josh Ozersky of Citysearch's "The Feedbag" (www.the-feedbag.com) hosts the first annual Feedbag Burger Summit with a variety of chefs being judged on their creations. Participants include four-star chef Eric Ripert of Le Bernardin, Joey Campanero of Little Owl, Michael Psalakis of Anthos, Laurent Tourondel of BLT Burger, Top Chef winner Harold Dieterle of Perilla and Mark Bucher of Bgr Joint in Washington, D.C., among others to be announced.

Ozersky will also moderate a seminar on "everything you need to know about meat" with Porter-

house, NY's chef Michael Lomonaco, Craig Koketsu of Park Avenue Spring, Mike Stillman from Smith and Wollensky's and 42 in White Plains chef Anthony Goncalves.

On Sunday afternoon, even the chefs will don their bathing suits at a Latino pool party. Guests can join chefs Aaron Sanchez, Douglas Rodriguez and Richard Sandoval poolside while they grill up some anticuchos and serve mojitos and capirinhas.

Also attending the festival will be New Jersey chefs Craig Shelton of the Ryland Inn, David Drake of David Drake Restaurant and acclaimed pastry chef Timothy Horst. Representatives from a younger set setting the culinary world on fire include Jose Garcas of Amada in Philadelphia and Aaron Sanchez of Paladar and

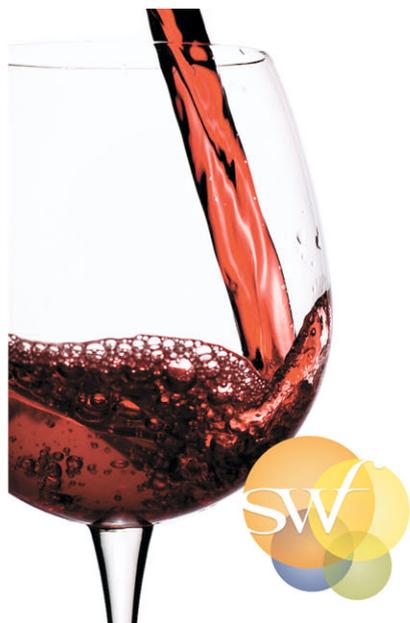
Centrico in New York City. Cheese expert Max McCalman and master sommeliers Roger Dagorn and Scott Carney will bring their taste buds and knowledge to the event.

New chefs are signing up daily and there are sure to be some surprises as the festival draws near.

Ticket sales benefit Sage Eldercare, the American Red Cross, Overlook Hospital Foundation, Susan G. Komen for the Cure, Bridges and the Junior League of Summit.

To purchase tickets, call 908-277-6565 or sent an e-mail to info@summitwineandfood.com.

The Summit Grand Hotel has provided personal service in the tradition of the finest historic country inns for more than a century. For more information on the hotel, call 908-273-3000 or visit the Web site at www.summitgrand.com.



SUMMIT WINE & FOOD FESTIVAL
SUMMIT, NEW JERSEY • July 24, 25 & 26
www.summitwineandfood.com



Don't miss your chance to get tickets early & save. Tickets are going fast, so get them online today!

The First Annual Summit Wine & Food Festival showcases many of the most respected chefs, wineries and sommeliers. This three-day gathering brings together the nation's best and most influential culinary personalities from abroad and diverse background to share their insights, skills, knowledge and passion for great cuisine and fine wines.

This event promises to be the best celebration of the epicurean and culinary arts in the East Coast. Come and join us for a wide variety of flavorful experiences and deliciously entertaining events including cooking demonstrations, wine tastings, seminars and food & wine pairing dinners prepared by America's most creative chefs and featuring some of the most sought-after wines on the market today.

The Summit Wine and Food Festival, together with our sponsors, give back to its host community. A portion of the net proceeds will benefit those who need it most.