



**SEVENTH ANNUAL NEW JERSEY WINE & FOOD FESTIVAL  
AT CRYSTAL SPRINGS RESORT MARCH 20 – 22, 2015**

**Opening Night Festivities on Friday March 20:**

**7pm Champagne Reception** Guests meet **Chef David Kinch** and enjoy Krug Champagne and hors d'oeuvres from Manresa and Restaurant Latour (\$50, included in Restaurant Latour dinner).

**8pm Dinner at Restaurant Latour** prepared by **Chef David Kinch** and the **Restaurant Latour team** paired with wines from cult California winery, The Prisoner Wine Company (\$295).

**8pm Wine Cellar Dinner** with **Executive Chef John Greeley** and **Larry Stone**, Estates Director of Quintessa and Huneus Wines. Held in the stunning award-winning Crystal Springs Wine Cellar (\$195).

**Saturday March 21:**

**11am Coffee Seminar** Artisanal organic coffee from **Coffee Afficionado**, New Jersey coffee roaster, paired with chocolates (\$30).

**11:30am – 2:30pm Marketplace Lunch** with local New Jersey wines and products served (\$40).

**12pm David Kinch Meet & Greet/ Book Signing** Chef Kinch will recount his career and talk about the rebuilding of Manresa, which was damaged by a fire last year and recently reopened. He will be signing copies of his new cookbook *Manresa: An Edible Reflection* and serve light bites paired with wine (\$50).

**1pm Exploring Napa's Oldest Vines** Winemaker Jennifer Beloz offers an inside look as to how she works with Napa's oldest farming families in selecting grapes from vines dating back to the early 20th century when creating her award-winning cult wines, which will be tasted: The Prisoner, Cuttings, Saldo, and Blindfold (\$45).

**2pm Garden State Chef Throwdown** Three chefs compete to see who can make the best dish during the event – the audience crowns the winner. Participating chefs: Francesco Palmieri of The Orange Squirrel (Montclair), Mike Carrino of Pig & Prince (Montclair) and John Greeley of Crystal Springs Resort (\$50).

**2pm Secrets of the Crystal Springs Wine Cellar** A look inside Crystal Springs' famous 135,000 bottle wine collection, holder of *Wine Spectator's* Grand Award since 2006, with Wine Director Robby Younes. A tasting of rare and highly rated wines from the cellar for connoisseurs (\$150).

**3pm New Jersey Craft Distilling** Meet the state's newest craft distillers, Jersey Artisan Distilling, and experience samples right from barrels currently aging their rum, Busted Barrel. Guest will also enjoy Busted Barrel rum cocktails made with syrups by Jersey's own Blue Jay Syrups (\$40).

**3pm Digging into Quintessa** James Beard Award-winner Larry Stone leads an exploration of the Quintessa vineyard through a tasting of barrel samples and wines from diverse vineyard blocks (\$65).

**4pm Macaron Happy Hour** Macarons from local Garden State's macaron baker **Dana's Bakery**. Paired with sparkling and still wines from around the world (\$40).

**4pm Ardbeg Haar** A truly unique experience to sample Ardbeg single malt scotch both neat and inhaled to replicate the Ardbeg Haar - haar refers to the blanket of fog that appears on Islay where Ardbeg is produced (\$40).

**6:30/7pm - 10pm The Grand Tasting** is the Festival's signature event featuring **more than 100 wines** from over thirty wineries and **25 top restaurants from New York City and New Jersey** (\$150, VIP \$275; VIP admission 6:30pm). Highlights of The Grand Tasting:

- The **VIP Experience**: an outstanding collection of wines and spirits, tastings from Michelin-starred chefs David Kinch, Carlo Mirachi (Blanca & Roberta's, NYC), Brooks Headley (Del Posto, NYC), Bryce Shuman (Betony, NYC) along with Restaurant Latour
- **Restaurant participants**: Jockey Hollow Bar & Kitchen, The Ryland Inn, Elements, Ninety Acres, Escape, Agricola, Mistral, Terre á Terre, Maritime Parc, Strip House, The Orange Squirrel, Osteria Morini, Pig & Prince, Morris Tap & Grill, Ho-Ho-Kus Inn & Tavern, Axia Taverna, Crystal Tavern, VB3, and more
- A wide range of **wineries and Champagne houses** from around the world
- **Live entertainment** by the thirty-two piece David Aaron Orchestra
- An exciting **silent auction** benefiting the James Beard Foundation

**10pm – 1am Meet the Chefs and Winemakers After Party** with open bars, DJ, buffets and more (\$150).

### **Sunday March 22**

**10am – 1pm Champagne Brunch** A lavish, decadent brunch buffet accompanied by Champagne (\$50).