

NEWPORT MANSIONS WINE & FOOD FESTIVAL

SUPPORTING HISTORIC PRESERVATION IN NEWPORT



SEPTEMBER 22-24, 2023 | ROSECLIFF

Festival Presenting Sponsor

J.P.Morgan WEALTH MANAGEMENT



**THE PRESERVATION SOCIETY
OF NEWPORT COUNTY**

who's
for a
glass?





WELCOME

Welcome to the 18th annual Newport Mansions Wine & Food Festival!

We are thrilled to welcome you back to historic Rosecliff, open to the public once again after a yearlong, \$7.4 million restoration. This is the ideal location to explore the world of fine wine, libations and cuisine, all in a gorgeous seaside setting.

For the second year, we are delighted to partner with the festival's Presenting Sponsor, J.P. Morgan Wealth Management, whose support makes these experiences possible.

Our expert-led seminars – all 21 of them! – will take you through a wonderful sensory journey that's educational as well as entertaining. Guests will sample and learn about wines from France, Spain, Italy, Sicily, Sardinia, Israel, South Africa, the U.S. West Coast and even Rhode Island!

The festival also goes beyond the realm of wine, including Hardshore Gin, 9diDANTE Vermouth, Delola Crafted Cocktails, Mount Gay Rum, Ammunition Bourbon and International Beers from US Beverage.

The fun continues inside this year's expanded VIP Tasting Tent, where our Wine & Food sponsors will serve further samples and talk about their offerings.

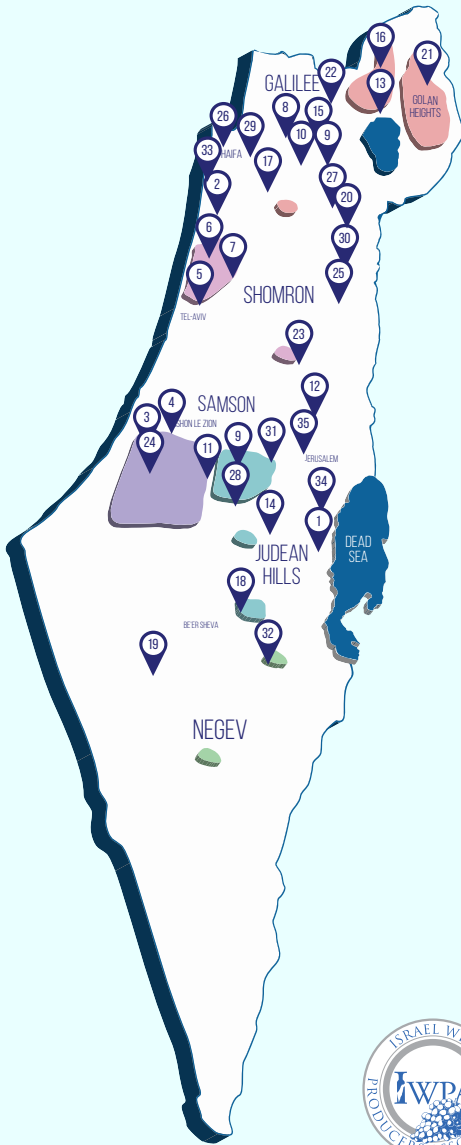
The festival's premier event, the elegant Vintner Dinner, showcases a collaboration of four noted chefs headed by four-time James Beard Award-winner, TV personality and food writer Andrew Zimmern. And the Sunday Festival Brunch sponsored by Don Julio Tequila, featuring a lavish buffet prepared by Chef Kev D and Chef David Burke and wines from Thatcher's Wine, all with a jazz piano background, is sure to be a hit.

In addition, the festival pairs with local restaurants to offer fine dining with wines and menus selected just for the occasion. This restaurant program is brought to you with the support of sponsor BankNewport.

Our thanks go to all the sponsors who make this festival a success. You will see their names and logos throughout this booklet. We also thank you, our festival guests. You are here not only to enjoy and learn about wine and food in a spectacular setting, but also to support The Preservation Society of Newport County, a nonprofit organization that is vital to Rhode Island's cultural life and economy. All proceeds from the festival go to the preservation, protection and presentation of our historic houses and landscapes.

Cheers and bon appétit!

Trudy Coxé
Chief Executive Officer
The Preservation Society of Newport County



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| 1. | | 18. | NADIV WINERY |
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| 6. | | 23. | PSÂGOT |
| 7. | | 24. | SEGAL |
| 8. | | 25. | |
| 9. | Domaine du Castel | 26. | STOUEMIRE |
| 10. | EPHOD WINERY | 27. | |
| 11. | FLAM TASTE OUR INSPIRATION | 28. | TEPERBERG |
| 12. | FLEGMANN | 29. | TULIP WINERY |
| 13. | <i>Gamla</i> | 30. | |
| 14. | | 31. | TZUBA |
| 15. | JEZREEL | 32. | <i>Yalir</i> |
| 16. | MATAR BY PELTER | 33. | VITKIN |
| 17. | MORAD WINERY | 34. | ZION WINERY |
| | | 35. | RAZI'EL |



GALILEE
SHOMRON
SAMSON
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NEGEV



THE VINTNER DINNER

A Chef Collaboration hosted by four-time James Beard Award winner
Andrew Zimmern

FRIDAY, SEPTEMBER 22, 7 pm – 11 pm
Rosecliff Ballroom



Andrew Zimmern



Kevin Des Chenes



Tatiana Rosana



Jessica Quiet



Josh Greenstein

We are excited to welcome **Andrew Zimmern**, an Emmy-winning and four-time James Beard Award-winning TV personality, chef, writer and social justice advocate, as the host for our 2023 Vintner Dinner! This evening will be chef-driven and will include a unique collaboration of ideas and experiences from several celebrated and award-winning chefs.

The multi-course dinner will begin with a first course by our host **Andrew Zimmern**, known for his culinary innovations and adventurous palate. Chef **Kevin Des Chenes**, Private Chef to the Stars, Executive Chef and a familiar face from *The Today Show*, *Beat Bobby Flay* and *The Great Food Truck Race*, will bring his expertise and creativity to the table. Chef/Author **Tatiana Rosana**, Executive Chef at Para Maria, Lookout Rooftop and Envoy Boston, and two-time *Chopped* Champion, will feature her amazing fusion of flavors. Chef **Jessica Quiet**, the Executive Pastry Chef at The Ocean House in Westerly, R.I., and a competitor in the Spring Baking Championship 2023 on The Food Network, will bring the culinary experience to a sweet and indulgent conclusion with her dessert creation. Wines from Israel, presented by Josh Greenstein of the Israel Wine Producers Association, will be paired for each course.

With the combination of delicious food, a welcome drink of LaLuca Prosecco and an elegant setting in the Ballroom at Rosecliff, the evening has all the elements to create a memorable and immersive experience.



MOUNT GAY®
Barbados Rum **1703**
EST

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NEWPORT MANSIONS
WINE & FOOD FESTIVAL



SUNDAY FESTIVAL BRUNCH

Featuring signature dishes from Chef Kev D & Chef David Burke
and wines from Thatcher's Wine

SUNDAY, SEPTEMBER 24, 10 am – 12 pm
Rosecliff Ballroom



Kevin Des Chenes



David Burke



Thatcher Baker-Briggs

Set in the elegance of the Ballroom at Rosecliff and featuring live jazz piano as a relaxing backdrop, the Sunday Festival Brunch will be anything but typical. Guests will enjoy a delicious assortment from a lavish buffet brunch prepared by **Chef Kev D** and **Chef David Burke**. Refreshments will include a delightful **Don Julio Tequila** juice bar, a welcome drink from **LaLuca Prosecco Rosé** and a wine tasting with wines provided by **Thatcher's Wine** presented by Thatcher Baker-Briggs.

Chef Kev D, in addition to his role as Culinary Director for the Newport Mansions Wine & Food Festival, is an Executive Chef, "Private Chef to the Stars" and author of "Beyond My Chef Coat." Kevin Des Chenes has more than 25 years of hospitality experience and has become one of the most sought-after chefs and event producers in the world.

David Burke is known for his innovative and artistic approach to cooking. He has garnered a reputation for his boundless creativity and whimsical style, which has earned him recognition as one of the best-known and most-respected chefs in modern American cuisine. Burke has been nominated twice for the prestigious James Beard Award for Best Chef and has appeared on the popular TV show "Top Chef." His ability to blend imaginative presentations with exceptional flavors has earned him a well-deserved reputation as a culinary rock star.



THATCHER'S
WINE



**Official Whiskeys of the
Newport Mansions
Wine & Food Festival**

**Ammunition Whiskey
Tasting and Seminar**

Saturday, September 23, 2023

3:00 p.m. - 4:00 p.m.

@ Rosecliff Terrace





FESTIVAL SEMINAR SERIES

Wine Director and Moderator, Matthew MacCartney

FRIDAY, SEPTEMBER 22, 2023

A TALE OF FIRE AND WATER

Friday, September 22, 11 am
Rosecliff Terrace

Indulge in the luscious native varietals that represent the Mediterranean islands of Sardinia and Sicily. With its emerald seas and diverse landscape, Sardinia has a unique wine culture. The island is known for its indigenous grape varieties that produce a range of delicious wines, from rich and full-bodied reds to crisp and aromatic whites. Sicily is home to one of the most active volcanoes in Europe, and its volcanic soils provide a distinctive flavor profile to the wines. Exploring the volcanic wines of Mount Etna, with their elegance and minerality, will offer an exciting wine journey presented by Tara Empson. A pairing plate from Boar's Head will accompany the seminar.

Jankara-Vermentino di Gallura DOCG 2022
Santadi Vermentino DOC Villa Solais 2021
Jankara Cannonau DOC 2019
Santadi Cannonau Noras 2019
Santadi Carignano Santadi Rocca Rubia DOC 2018
Jankara 755 IGT 2018



BOUTIQUE WINES FROM AROUND THE WORLD

Friday, September 22, 11:30 am
Rosecliff Salon

Discover unique, handcrafted, small-production wines of diverse varietals from around the world presented by Jonathan Hetz of Quigley Fine Wines. A pairing plate curated by Culinary Director Chef Kevin Des Chenes will accompany the tasting.

2018 Elio Rose di San Cristoforo Spumante
2021 Elysian Viognier
2022 Les Cloux 1er Cru White Burgundy
2019 Z Julius Shiraz
2016 Elio Filippino Barbaresco
2020 Caldeira Proprietary Blend



CHAMPAGNE AND HAUTE CAVIAR

Friday, September 22, 12 pm
Rosecliff Dining Room

This seminar will explore the luxurious world of Champagne and exquisite caviar. We will delve into the history, production and appreciation of these delicacies, exploring the art of Champagne and caviar pairing, and how the flavors and textures complement and enhance each other. We'll also discuss the appropriate serving techniques and etiquette.

Presenters Thibault Marronnier, North America Manager, Champagne Lanson and Lisa Simon, Haute Caviar.

Le Black Label
Le Rose Label
Le Green Label, organic
Paddlefish Roe
Siberian Baerri
Osetra



HAUTE
CAVIAR

WINES OF ISRAEL

Friday, September 22, 1 pm
Rosecliff Terrace

We are excited to bring you a fun and spirited blind tasting with Josh Greenstein of IWPA, a fifth-generation wine industry expert. The diverse terroir, Mediterranean climate and advanced winemaking techniques of Israel have contributed to the production of a vast variety of high-quality wines in various styles. Show your skills and win some prizes! A pairing plate from Boar's Head will accompany the seminar.





CHEERS TO FIFTY YEARS

Join Tara Empson
for a Journey
Through the Island
of Sardinia



2024 NEWPORT MANSIONS WINE & FOOD FESTIVAL

SEPTEMBER 20, 21 & 22, 2024 | ROSECLIFF

Become a member and
enjoy early access to
2024 Wine & Food Festival
tickets prior to public sale.



JOIN TODAY





FESTIVAL SEMINAR SERIES CONTINUED

FRIDAY, SEPTEMBER 22, 2023

WINES OF EUROPE

Friday, September 22, 1:30 pm

Rosecliff Salon

Take a magical journey through the boutique wines of Spain, Italy and France and taste the contrasting styles and flavors that make them the most sought-after wines on the planet. Presented by Jonathan Hetz of Quigley Fine Wines. Tasting plate by Alexian Pâté & Specialty Meats.

2022 *Sancerre*

2019 *Domaine Haegi Zotzenberg Grand Cru Riesling*

2017 *Clos St. Sebastien Inspiration Marine*

2018 *Elio Filippino Barolo La Morra*

2017 *Chateau Guibeau Grand Reserve Bordeaux*

2021 *Carmelo Rodero TSM*



HARDSHORE GIN AND 9DIDANTE VERMOUTH DI TORINO COCKTAIL TASTING

Friday, September 22, 2 pm

Rosecliff Dining Room

Portland, Maine's Hardshore Distilling Company and Torino, Italy's 9diDANTE Vermouth are two brands out to change the way folks think about their respective spirits. A small-batch, artisanal and gin-centric distillery, Hardshore Distilling Company's sole output comprises its award-winning flagship Original Gin and the barrel-rested, oaked expression of the very same spirit, North Oak Gin. Both are distilled with only five botanicals and made from grain grown on the distiller's family farm. Hardshore's focus on green, leafy herbs (rosemary and mint!) sets it apart from the larger field of American gin. Inspired by Dante's Divine Comedy, 9diDANTE Vermouth di Torino comes to life from a philosophy that puts wines back at the heart of vermouth making, bringing together Piedmont's local grape varieties with 27 botanical essences. A true adventure through the Poet's journey that adds the right dose of sin to our Aperitivo hour.



IMPRESS YOUR GUESTS! THE SCIENCE AND FLAVOR OF COCKTAIL AND FOOD PAIRINGS

Friday, September 22, 3 pm

Rosecliff Terrace

Presented by Lynnette Marrero, MasterClass.com host and Chief Mixologist, House of Delola.

Love to host and ready to mix things up? Learn to break out of the same old food and wine pairings and explore the ins and outs of how to pair global cuisines and classic flavors with cocktails for a seamless experience featuring Delola World Class Crafted Cocktails. Delola is a ready-to-enjoy cocktail founded by international artist and entrepreneur Jennifer Lopez, who teamed up with global drinks veterans Ken Austin and Jenna Fagnan to launch the brand in April 2023. Working with world-renowned mixologist Lynnette Marrero, they created three sparkling expressions: Paloma Rosa Spritz, crafted with premium tequila, grapefruit and elderflower; Bella Berry Spritz, crafted with premium vodka, berry and hibiscus; and L'Orange Spritz, crafted with amaro, orange and passionfruit.

DELOLA

COASTAL EXPLORATION OF PINOT NOIR

Friday, September 22, 3:30 pm

Rosecliff Salon

Pinot Noir is a truly elegant grape that can express so much about the place where it was grown. In this session, we journey down the West Coast, stopping at all the best sources for this princess of *vitis vinifera*. Mollie Battenhouse, Master of Wine, Jackson Family Wines, will focus on female-owned and -managed wineries that express the best of their terroir. A pairing plate from Boar's Head will accompany the seminar.
Willamette Valley Pinot Noir
Maggy Hawk Anderson Valley Pinot Noir
La Crema Russian River Valley Pinot Noir
Carmel Road Monterey Pinot Noir
Brewer-Clifton Santa Rita Hills Pinot Noir





PLEASE DRINK RESPONSIBLY.
DON JULIO Tequila, 46% Alc./Vol. © 2022 Imported by Diego Americas, New York, NY



FESTIVAL SEMINAR SERIES CONTINUED

FRIDAY, SEPTEMBER 22, 2023

MOUNT GAY RUM TASTING AND COCKTAIL SEMINAR

Friday, September 22, 4 pm
Rosecliff Dining Room

Taste and learn about the various expressions of Mount Gay Rum and enjoy a mixed cocktail to round out this fun and inspirational tasting. Presented by Ambassador Lauren Trickett, Crafted Spirits National Brand Ambassador, Cointreau & Mount Gay Rums.



MOUNT GAY
Barbados Rum **EST 1703**

COINTREAU
ANGERS • FRANCE • 1765

Alexian puts the appetite in appetizer



ALEXIAN™
PÂTE & SPECIALTY MEATS

Pâté made simply, with ingredients you know and trust. No preservatives, no additives, nothing artificial. Free from added hormones and antibiotics.

Proudly made in New Jersey for 40 years



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Unite Your Senses with a Flawless
Combination of Two Unforgettable Spirits.

HARDSHORE
DISTILLING COMPANY

×

9di DANTE
VERMOUTH DI TORINO

THE MARTINEZ

As the most likely precursor to the modern Martini, this cocktail's origin is the stuff of legends.

INGREDIENTS:

- 45ml / 1 1/2oz • 9di DANTE Inferno
- 45ml / 1 1/2oz • Hardshore North Oak Dry Gin
- 7ml / 1/4oz • Maraschino Liqueur
- 2 Dashes • Angostura Bitters

HOW DO I MAKE IT?

Combine all ingredients with plenty of ice in a mixing glass, stir until chilled, strain into a chilled cocktail glass, and garnish with an orange twist.





FESTIVAL SEMINAR SERIES CONTINUED

SATURDAY, SEPTEMBER 23, 2023

DESIGNING A CHARCUTERIE BOARD AND JONATHAN EDWARDS WINE PAIRING

Saturday, September 23, 11 am
Rosecliff Terrace

Enjoy a mini charcuterie tasting plate and learn step-by-step how you can create a well-balanced and visually appealing charcuterie board, along with suggested wine pairings from Jonathan Edwards Winery. A delightful and flavorful experience presented by John Zisa, Family Foods Manager, Boar's Head and Mark Scherer, Jonathan Edwards Winery.

- 2021 Riesling
- 2021 Sauvignon Blanc
- 2020 Chardonnay
- 2022 Cabernet Franc
- 2019 Petite Sirah



THE YOUNG GUNS OF CHAMPAGNE HOSTED BY THATCHER'S WINE

Saturday, September 23, 12 pm
Rosecliff Salon

No longer is Champagne only for special occasions! This tasting and discussion will focus on many of the young winemakers who are reimagining the region and crafting wines of sophistication and longevity. Presented by Thatcher Baker-Briggs of Thatcher's Wine.

Tasting plate by Alexian Pâté & Specialty Meats.

- A. Lamblot, Mouvance 17, Champagne
- Amaury Beaufort, Le Jardinot Brut Nature, Champagne
- La Rogerie, La Grande Vie Grand Cru, Avize
- Chavost, Rose de Saignee Brut Nature, Champagne



DIVE INTO THE WORLD OF ROSÉ

Saturday, September 23, 1 pm
Rosecliff Terrace

Alex Diard from the famed Chateau D'Esclans will lead guests through a tasting of The Pale, the newest rosé from the creator of Whispering Angel, the iconic Provence rosé brand that sparked a worldwide phenomenon. Alex will dive into the inspiration behind rosé master Sacha Lichine's newest brand, and give guests a master class in elevating The Pale by creating two signature rosé cocktails. Tasting plate by Alexian Pâté & Specialty Meats.



SENSORY AWARENESS AND WINE

Saturday, September 23, 2 pm
Rosecliff Dining Room

Presented by Mollie Battenhouse, Master of Wine, Jackson Family Wines, this tasting is a fun way to learn about how food and wine pair together and provides a framework for creating better pairings. We will taste a series of five wines that display or highlight the building blocks of wine: acid, sugar, tannin, alcohol and umami (deliciousness), along with a small plate of flavors that display the elements of food that affect the way food and wine interact: acid, sugar, protein, salt, fat and umami. The wines are tasted in a progression with different elements on the plate, helping participants understand how food can affect or enhance the way a wine tastes. A pairing plate from Boar's Head will accompany the seminar.

- Benvolio Prosecco
- Carmel Road Chardonnay
- Gran Moraine Chardonnay
- Diatom Chardonnay
- Capture Cabernet
- Diatom Chardonnay





Coca-Cola

BEVERAGES

NORTHEAST



**COCA-COLA BEVERAGES NORTHEAST
IS A PROUD SPONSOR OF THE
2023 NEWPORT MANSIONS
WINE AND FOOD FESTIVAL**



FESTIVAL SEMINAR SERIES CONTINUED

SATURDAY, SEPTEMBER 23, 2023

AMMUNITION WHISKEY TASTING AND SEMINAR

Saturday, September 23, 3 pm
Rosecliff Terrace

Join us for this special seminar presented by Andy Wahl, President of Daylight Wine and Spirits. In this seminar, you will experience the unique marriage of flavors that Ammunition Straight Bourbon Whiskey finished in Cabernet Sauvignon Barrels offers. This is a captivating and distinctive spirit that combines the richness of bourbon with the nuanced influence of Cabernet Sauvignon barrels. The interplay between bourbon and wine barrel influences makes it a memorable choice for whiskey enthusiasts.

INTERNATIONAL BEER & BITES

Saturday, September 23, 4 pm
Rosecliff Dining Room

Experience a tantalizing trip around the world of beer at this fun and educational seminar. Enjoy a variety of styles paired with savory bites from Boar's Head, presented by Kris Sjolander of international beer importer United States Beverage.



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WINE & SPIRITS





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Where past memories are shared with new friends.

And where someone always saves you a seat at breakfast.



BENCHMARK

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Benchmark is proud to be a sponsor of the Newport Mansions Wine & Food Festival and showcase our delicious, artfully prepared cuisine. As the leading senior living provider in the Northeast, and with 64 communities, Benchmark offers independent living, assisted living, mind and memory care and respite care. **To learn more, visit BenchmarkWelcomeHome.com or call 888.492.9583.**



Scan to learn more.





FESTIVAL SEMINAR SERIES CONTINUED

SUNDAY, SEPTEMBER 24, 2023

BAGLIO DI PIANETTO: SURPRISINGLY SICILIAN

Sunday, September 24, 1 pm
Rosecliff Terrace

Discover the surprising selections of Baglio di Pianetto. After a long search for the perfect vineyard plot, founder Count Paolo Marzotto settled on Sicily for its diverse landscape, environment and elevations where he could create wines that were sustainable and eventually certified organic. Participants will be led through a tasting of Baglio di Pianetto's monovarietal selection, exploring more obscure varietals like Frappato and Catarratto. There will also be a tasting of two wines from their classic tier, which combine Sicily's grapes and terroir with stylistically French influences. Surprise your senses with these delightful yet uncommon Sicilian wines presented by Gabrielle Tapia, Certified Specialist of Wine. A pairing plate from Boar's Head will accompany the seminar.

Baglio di Pianetto Cataratto
Baglio di Pianetto Frappato
Baglio di Pianetto Insolia
Baglio di Pianetto Nero D'Avola
Baglio di Pianetto Ramione
Baglio di Pianetto Timeo Grillo



A TALE OF FIRE AND WATER

Sunday, September 24, 1:30 pm
Rosecliff Salon

Indulge in the luscious native varietals that represent the Mediterranean islands of Sardinia and Sicily. With its emerald seas and diverse landscape, Sardinia has a unique wine culture. The island is known for its indigenous grape varieties that produce a range of delicious wines, from rich and full-bodied reds to crisp and aromatic whites. Sicily is home to one of the most active volcanoes in Europe, and its volcanic soils provide a distinctive flavor profile to the wines. Exploring the volcanic wines of Mount Etna, with their elegance and minerality, will offer an exciting wine journey presented by Tara Empson. A tasting plate provided by Alexian Pâté. *Jankara-Vermentino di Gallura DOCG 2022*
Santadi Vermentino DOC Villa Solais 2021
Jankara Cannonau DOC 2019
Santadi Cannonau Noras 2019
Santadi Carignano Santadi Rocca Rubia DOC 2018
Jankara 755 IGT 2018



UNEXPECTED WINE PAIRINGS PRESENTED BY CORAVIN

Sunday, September 24, 2 pm
Rosecliff Dining Room

Break the boundaries of classic wine pairings during this interactive seminar presented by Coravin and Deutsch Family Wine & Spirits. We'll explore what goes into making the perfect food and wine combination and how you can experiment at home and elevate your wine-pairing experiences to a whole new level. A tasting plate provided by Alexian Pâté. *Beau Joie Champagne*
Cave de Lugny White Burgundy
The Calling Russian River Pinot Noir
Clos de los Siete Red blend



Boar's Head

CHARCUTERIE





FESTIVAL SEMINAR SERIES CONTINUED

SUNDAY, SEPTEMBER 24, 2023

NAVIGATING WHITE BURGUNDY – HOSTED BY THATCHER’S WINE

Sunday, September 24, 3 pm
Rosecliff Dining Room

This isn’t just Chardonnay. Taste your way through different areas in Burgundy and learn the unbelievable differences in how wine-making choices, soils and exposures change the way a wine tastes from the same grapes, in the same region. Presented by Thatcher Baker-Briggs of Thatcher’s Wine. A pairing plate from Boar’s Head will accompany the seminar.

- 2020 *Domaine Guillot-Broux, Macon, Cruzille Genevieres*
- 2021 *Vincent Dancer, Bourgogne, Blanc*
- 2021 *Verget, Macon, Pierreclos*
- 2021 *Verget, Macon, Pierreclos Lieu Secret*

**THATCHER’S
WINE**

Produce Training
Boar’s Head
FINE CRAFTED FOODS

LUXURY BRANDS FROM CHILE, FEATURING HERITAGE AND DON MELCHOR WINES

Sunday, September 24, 3:30 pm
Rosecliff Salon

Journey through the Chilean Andes with the Origins Collection presented by Eduardo Hidalgo, Viña Concha y Toro. The Origins Collection is a carefully curated luxury wine portfolio that combines Viña Concha y Toro’s explorative nature with its decades-long winemaking expertise, unique terroirs and sustainable roots. It unites the extraordinary history and global power of these acclaimed Chilean wines.

- Terrunyo Sauvignon Blanc*
- Terrunyo Carmenere*
- Heritage*
- Don Melchor*

ORIGINS COLLECTION
VIÑA CONCHA Y TORO
THE HOUSE OF WINEMAKERS SINCE 1850



CHEF KEV DES CHENES CULINARY DEMONSTRATION AND SOUTH AFRICAN WINE TASTING

Sunday, September 24, 4 pm
Rosecliff Dining Room

Private Chef to the Stars, author of “Beyond My Chef Coat” and Festival Culinary Director, Chef Kev Des Chenes will demonstrate how to make his Blackberry Jam and Narragansett Creamery Burrata, served with a wine pairing from South Africa presented by Pascal Schildt, Mosaic Distributing.

**Mosaic
Distributing**



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*Newport Mansions
Wine & Food Festival*



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MICRO TASTING TENT

Thank you to our world-class wine, spirit, and culinary Tasting Tent participants! Enjoy!

WINE AND SPIRITS PARTICIPANTS

Ammunition Whiskey
Baglio Di Pianetto
Benchmark Senior Living
Concha y Toro
Coravin
Delola
Deutsch Family Wine & Spirits
Don Julio Tequila
Empson Wine
Hardshore Gin
IWPA Israel Wine Producers Assoc.
Jackson Family Wines
Ketel One Vodka
Moretti, Estrella Dam & Czechvar Beer
Mount Gay Rum
Newport Craft Beer
Opici Wines and Spirits
Quigley Fine Wines
Thatcher's Wine
The Pale Rosé

CULINARY PARTICIPANTS

Alexian Pâté & Specialty Meats
Audrain Hospitality
Carlos Figueroa, Chilean Cuisine & Pisco Pairing
Chef Basil Yu - Yagi Noodles
Chef David Burke, Double Barrel Steakhouse at the Preserve
Chef Eli Dunn - Eli's Table
Chef Josh Berman - JB Cuisine
Chef Rachel Klein
Cornell Marine Program - Monkfish Fisheries
Food Love Market - Newport Restaurant Group
Frank Brunchhorst Co. - Charcuterie by Boars Head
Hooked Restaurant
Mozz
Newport Chowder Company
Vieste Simply Italian Restaurant



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RESTAURANT PROGRAM

Presenting Sponsor



FRIDAY, SEPTEMBER 22

5:30 pm Canapés

6:30 pm Seated Dinner

Empson Wine Dinner

Cara Restaurant

The Chanler at Cliff Walk
117 Memorial Blvd., Newport, R.I.

We are thrilled to share our passionate collaboration with Empson USA, a partner dedicated to sourcing exceptional, family-owned estates deeply connected to the richness of Italian terroir. Join us for a curated tasting menu that embodies the essence of the current season and the abundant flavors of New England. These decadent dishes have been thoughtfully paired with sustainable wines deeply rooted in the art of viticulture.

Reservations:
www.thechanler.com/wineandfood
(401) 847-2244



SATURDAY, SEPTEMBER 23, 7 pm

**Chilean Wine Dinner at
Midtown Oyster Bar**

Midtown Oyster Bar

345 Thames St., Newport, R.I.

Midtown Oyster Bar will host a very special evening featuring the wonderful flavors of Chile, a world-class wine producing country. Chef Jeremy Boudreau of Midtown Oyster Bar is curating a creative five-course Chilean-inspired dinner to perfectly pair with a variety of Chile's premier wines, Terrunyo, Marques de Casa Concha and Don Melchor. Don't miss this exquisite event!

Reservations: www.eventbrite.com/e/chilean-wine-dinner-at-midtown-oyster-bar-tickets-706813697797?aff=oddttdcreator
(401) 619-4100



FRIDAY, SEPTEMBER 22, 7 pm

Beech Restaurant

13 Narragansett Ave., Jamestown, R.I.

An exquisite evening at Beech will celebrate the Newport Mansions Wine & Food Festival with a Quigley Fine Wines portfolio.

Reservations:
www.eventbrite.com/e/newport-mansions-wine-and-food-dinner-featuring-quigley-fine-wines-tickets-704972380367?aff=oddttdcreator
(401) 560-4051



SUNDAY, SEPTEMBER 24, 11 am

The Pale Rosé Sunday Brunch

**The Anchor Room at the Coast
Guard House**

40 Ocean Road, Narragansett, R.I.

Enjoy a three-course elegant brunch paired with The Pale Rosé and rosé cocktails at this beautiful oceanside restaurant!

Reservations: (401) 789-0700

NEWPORT BEFORE DARK EVENTS!



DIVE BAR

SATURDAY, SEPTEMBER 23, 5 pm – 8 pm

The Dive Bar

337 Thames St., Newport

We're beyond excited to introduce a new event, Newport Before Dark! N.B.D. is a unique "cocktail hour" sponsored by Dive Bar Newport. Lead sponsors Hardshore Gin, 9diDANTE and Ammunition Bourbon have teamed up to create a cocktail experience you won't want to miss. Watch mixologists put a new spin on these beloved spirits. Sample a variety of specialty cocktails before you hit the night out on the town. Tickets include two drinks, passed hors d'oeuvres and charcuterie compliments of Boar's Head. Sponsors will also have an innovative and eclectic cocktail menu for you to enjoy!

Reservations:

<https://www.eventbrite.com/e/newport-before-dark-tickets-706862965157?aff=oddtcreator>



SATURDAY, SEPTEMBER 23, 3 pm – 6 pm
Hotel Viking, Top of Rooftop Bar and Lounge

1 Bellevue Ave., Newport

A second awesome cocktail experience will take place at the Hotel Viking's Top of Rooftop Bar and Lounge, featuring fall-inspired Mount Gay Rum cocktails and specialty seasonal desserts.

Reservations: (401) 847-3300



THANK YOU



gratefully acknowledges the support of the organizations that make this event possible.

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Image: Detail of Standing Screen, Li Ailian, 19th century

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