

## Meet Our Eat Drink Local Week Sponsors: New York Wine & Grape Foundation

0 Comments and 0 Reactions | June 19, 2012 | By The Editors



As [Eat Drink Local Week](#) approaches—our week-long tribute to our foodshed begins Saturday, June 23rd—we wanted to introduce the sponsors that have helped us organize the event and also support local and seasonal eating year-round.

One of those is the [New York Wine & Grape Foundation](#), which champions our state's incredible and diverse wine regions—in fact, we're the third largest producer of grapes in the country. Their website, [Uncork New York!](#), is an incredible resource for those who want to learn more about producers, regions, wineries or tasting trips and events around the State.

To that end, as part of our fourth annual Eat Drink Local Week, we challenged chefs and home cooks around the city to cook with eight seasonal, often-overlooked local ingredients, one of them being rosé. On Thursday, June 28th, the [New York Wine & Grape Foundation](#) will partner with [City Grit Culinary Salon](#) to plan an elaborate 5-course meal called "Edible Eat Drink Local Feast" with rose wine pairings from multiple regions of New York State for every course. For more info or to get tickets for the dinner, held in a 70-seat dining room in an old school house in Nolita, [click here](#).

For the menu, read on, and be sure to [check out all the other events](#) we have planned for Eat Drink Local Week, including hundreds of [locally sourced prix-fixes](#) at restaurants around the city.

Amuse Bouche: Deviled Eggs with Sriracha Flakes, Radishes with Bacon Butter  
*Wölffer Estate Noblesse Oblige Sparkling Rosé*

First Course: Porgy Fritters with Paprika Aioli  
*Sheldrake Point 2011 Dry Rosé*

Second Course: Baby Spinach, Pecan Crusted Goat Cheese, Bitter Greens, Fava Beans, Lemon Vinaigrette  
*Tousey 2011 Rebellion Rosé*

Third Course: Braised Goat with Sundried Tomato and Goat Cheese Grits, Sauteed Spinach  
*Channing Daughters 2011 Rosato di Refosco*

Fourth Course: Strawberry Shortcake: Black Pepper Biscuit, Fresh Strawberries, Goat Milk Ice Cream  
*Fulkerson Winery 2008 Cabernet Franc Ice Wine*

## CITY GRIT Culinary Salon Takes On Eat Drink Local Week Featured Ingredients

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Photo courtesy of CITY GRIT Culinary Salon

As part of our fourth annual **Eat Drink Local Week**—which kicks off on June 23rd—we challenged chefs and home cooks around the city to cook with eight local ingredients: spinach, eggs, goat (milk, cheese, yogurt, meat, etc.), radishes, rose wines, porgy, fava beans, and hops. In answer to our challenge, **CITY GRIT Culinary Salon**, host of supper club-like gatherings in a 70-seat dining room in an old school house in Nolita, has planned an elaborate 5-course meal called “**Edible Eat Drink Local Feast**” on Thursday, June 28th featuring four of the featured ingredients, plus rosé wine pairings for every course (see the menu below) from the various wineries represented by our Eat Drink Local Week sponsor, [New York Wines!](#) For more info or to get tickets for the dinner, [click here](#).

Amuse Bouche: Deviled Eggs with Sriracha Flakes, Radishes with Bacon Butter  
*Wölffer Estate 2007 Noblesse Oblige Sparkling Rosé (magnum)*

First Course: Porgy Fritters with Paprika Aioli  
*Sheldrake Point 2011 Dry Rosé*

Second Course: Baby Spinach, Pecan Crusted Goat Cheese, Bitter Greens, Fava Beans, Lemon Vinaigrette  
*Tousey 2011 Rebellion Rosé*

Third Course: Braised Goat with Sundried Tomato and Goat Cheese Grits, Sauteed Spinach  
*Channing Daughters 2011 Rosato di Refosco*

Fourth Course: Strawberry Shortcake: Black Pepper Biscuit, Fresh Strawberries, Goat's Milk Ice Cream  
*Fulkerson Winery 2008 Cabernet Franc Ice Wine*



## **Celebrate Eat Drink Local with a New York State Rosé Dinner at City Grit**

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On Thursday, June 28, a New York rosé dinner will take place at City Grit, the recently-opened "culinary salon" in Nolita. City Grit's chef, Sarah Simmons, will pair five courses with some of the state's most compelling rosé wines, such as Bridgehampton-based Channing Daughters' Rosato di Refosco and Sheldrake Point's Cabernet Franc-based rosé from the Finger Lakes.

The full menu, along with the wine pairings, is outlined below; the cost is \$85 per person, and includes all food and wine (tax is also included). Tickets can be purchased online here:

<http://citygritnyc.com/schedule>.

New York Rosé Dinner at City Grit  
(celebrating Eat Drink Local Week)  
Thursday, June 28; \$85 per person

Deviled Eggs with Sriracha Flakes, Radishes with Bacon Butter  
Wölffer Estate 2007 Noblesse Oblige Sparkling Rosé (magnum)

Porgy Fritters with Paprika Aioli  
Sheldrake Point 2011 Dry Rosé

Baby Spinach, Pecan Crusted Goat Cheese, Bitter Greens, Fava Beans, Lemon Vinaigrette  
Tousey 2011 Rebellion Rosé

Braised Goat with Sundried Tomato and Goat Cheese Grits, Sautéed Spinach  
Channing Daughters 2011 Rosato di Refosco

Strawberry Shortcake: Black Pepper Biscuit, Fresh Strawberries, Goat's Milk Ice Cream  
Fulkerson Winery 2008 Cabernet Franc Ice Wine