

FOOD AND WINE EXPO A KOSHER GOURMET'S DREAM COME TRUE

BY TZVI FISHMAN
EDITED BY DANIEL PEREZ

What do Binyamina Yogev 2009 Cabernet Sauvignon, Goose Bay 2009 Viognier, Pomegranate Lamb Riblets and Got Chulent band Texas BBQ Rib Cholent have in common? They were just a few of the hundreds of offerings by more than sixty purveyors of fine food and drink at the Fifth Annual Kosher Food and Wine Experience held at Chelsea Piers on February 22.

This year's exposition was completely sold-out. Over one thousand people paid \$150 each to be treated to the most amazing array of culinary delights that the kosher palate can imagine. And what an



(left to right) Mr. Jeff Saunders, Mr. David Herzog, CEO Royal Wine Company, Mr. Ilan Hasson, CEO of Binyamina Wines



Sub Sational offerings were sensational...

event. One could watch the sun going down over the Hudson River while being seduced by a slow-braised short rib ragout from Abigail's. One of the show favorites was the slow-roasted beef with parsnip mashed potatoes from Brooklyn's Bistro 1310. Adding a little Indian spice to the mix was the Shami kebab with minced lamb and ground chickpeas from Dakshin, NYC. Just try to imagine the smoked duck breast with French lentil salad and mustard vinaigrette from La Marais.

Ending the protein portion of the



Pomegranate is Brooklyn premiere gourmet kosher superstore, with an impressive catering department.

event it was! The wine and spirits just kept flowing and there was seemingly no end to the gourmet goodies being put out by the restaurant and caterer exhibitors.

The Kosher Food and Wine Experience is the brainchild of Mr. David Herzog, CEO of Royal Wine Corp., the largest importer and distributor of kosher wines and spirits in the

wines, but to educate consumers about kosher wines." For this reason the exposition was called an "Experience." In addition, this year's Experience included the participation of some of the most respected celebrity chefs in the kosher world, who were on hand to discuss food, wine and their most recent books.

Appearing at the event was a virtual who's who of famous kosher chefs, includ-



Mr. Daniel Wasserstein (right), informing kosher connoisseurs on the latest Algazi Wines.



Goose Bay Wines. Left is Mr. Philip Jones, Owner and Right is Mr. Matthew Rutherford, Winemaker

world. Royal Wines manufactures their own wines under the Kedem and Baron Herzog labels and imports wines and liquors from all over the world, including products from Israel, Italy, France, New Zealand, Australia, Spain and Argentina.

According to the event's organizers, the KFWE was conceived "not just to give people a chance to try some more sought-after

ing: Jeffrey Nathan, co-owner of Abigail's on Broadway and award-winning chef; Susie Fishbein, author of numerous cookbooks such as the popular 'Kosher by Design'; Jamie Geller, author of 'Quick and Kosher: Recipes from the Bride Who knew Nothing'; Levana Kirshenbaum, chef, teacher, co-owner of Levana's Restaurant and writer of 'Kosher Cooking for Everyone.'

Pier 60 was an impressive venue for the



Left to Right, Mr. Jay Buchsbaum, Marketing VP Royal Wine Company, Mr. Ilan Hasson, CEO of Binyamina Wines

evening's repast was an amazing selection of wonderful handcrafted sausages from Jack's Gourmet, barbecue glazed ribs from Prime Grill, and a portion of cholent from Got Chulent, leaving just enough room for dessert.

Brandy Frangelico chocolate mousse from Basil in Crown Heights, Brooklyn, and an espresso bar from Noidue in Manhattan wrapped up the meal nicely.

The wine and spirits were beyond amazing. Glengoyne Scotch and Kellan Irish Whiskey, Los Arrango Tequila Reposado, now all with Kosher certification, were just a few of the spirits being sampled.

Of course, the wine selection is where the Kosher Food and Wine Experience really stood out. Segal's, Psagot, Teal Lake, Shiloh, Weinstock and Baron Herzog from California, Yatir, Cordova, Goose Bay, Carmel, Barkan, Binyamina and many, many more were on display.

The Experience sells out fast. So, don't forget to sign up early next year and before coming out, be ready to add a few extra notches to your belt!