



Wednesday, March 4, 2015 at 6:30PM

X2O - Xaviar's on the Hudson

Slovenia on the Hudson: A Wine & Food Dinner

The very special wines of the Vinakoper Winery from beautiful Istria in Slovenia paired with an especially crafted tasting menu comprised of an hors d'oeuvre reception and four courses.

For much of the past decade we have been enjoying a delicious love affair with the little jewel of Europe...Slovenia. Last Spring I made my third trip to this wonderful country, where the culture is centuries-old, yet the country has thoroughly modern wine and culinary traditions. I was again completely embraced and entranced by a warm and charming culture. I would like to bring a little bit of this Slovenian *fabulousness* to Yonkers for one very special night.

Wine writers have been lavishing praise on the wines of Slovenia. Here is just a small sample of the enthusiastic commentary: from the New York Times' Eric Asimov - "...Slovenia [is] redeveloping a vibrant wine culture..." and Food & Wine's Ray Isle - "Slovenia is home to an extraordinarily innovative winemaking community, with dozens of producers that occupy a compelling stylistic border zone between northern Italy and Austria" and London's Master of Wine Jancis Robinson - "Slovenia is possibly the most unusual wine culture in the world...[there] I tasted some of the most distinctively delicious wines to have come my way for several years" and the Wall Street Journal's Lettie Teague devoted a full page to praising the lure of the wines of Slovenia, Croatia, and Hungary. She told the compelling story of how some of these wines used to be among the most prized in the world and how they are again rising to new standards and gaining a cutting-edge following.

On March 4, X2O will welcome the historic Vinakoper Wine Estate for a wonderful dinner featuring their wines. Joining us for dinner and conversation will be special guests - Bostjan Zidar, Cellar Master for Vinakoper, as well as Ales Ekstancic, their Export Brand Ambassador. I invite you to join us for a delicious, soulful taste of Slovenia.

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*The Menu*

Reception & Hors d'Oeuvres

*Miniature Wellington with Hudson Valley Foie Gras - Brie and Apple Turnover - Caramelized Onion Tartlet with Goat Cheese - Assortment of Sushi and Sashimi - Coconut Shrimp with Dijon Mustard - Smoked Salmon Canape with Capers Salsify with Prosciutto and Phyllo*

Vinakoper, "Capris", Sparkling Rose, NV

Dinner

*Filet of Black Bass Poche with Watercress  
Lobster Dumplings and Tobiko*

Vinakoper, "Purissima", Malvazija, 2012

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*Grilled Breast of Quail with Confit Legs
Tuscan Kale with Fingerling Potatoes and Shiitake Mushrooms*

Vinakoper, Refosk Rose, 2013

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*Braised Short Rib of Beef with Chili and Onion Crust  
Mascarpone Polenta and Crispy Brussels Sprouts and Refosk Wine Glaze*

Vinakoper, "Capo d'Istra", Shiraz, 2008

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*Kremsnita from Lake Bled
Compote of Blueberries*

Vinakoper, Sladki Refosk, 2012

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*Petit Fours & Cafe*

\$120 per person [tax and gratuity included]

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seating limited to 60 guests...please reserve early (914) 965-1111

I hope you will join me for an evening of Slovenia on the Hudson. Bon Appetit!