

Wine and Dine 'South West France-Style' in the Big Apple

02.16.10, 03:01 PM EST



BusinessWire - With Wines of South West France serving as a sponsor of the weeklong gastronomic extravaganza to commemorate D'Artagnan's 25th anniversary, an authentic South West France food and wine experience can be enjoyed right in the heart of the Big Apple. Highly acclaimed French chefs from the region, with a multitude of Michelin stars among them, will descend upon top New York City restaurants for one week only (February 17 - 22, 2010) to work their culinary magic. Signature dishes and special tasting menus prepared by the award-winning chefs will be paired exclusively with wines from South West France denominations such as Fronton, Gaillac, Madiran, Cotes de Gascogne, Saint Mont, Jurancon, Marcillac and Cahors.

The esteemed group of French chefs will call some of Manhattan's finest restaurants home for one week: Adour, Bar Boulud, Daniel, Eleven Madison Park, **Fishtail**, Le Bernardin, **Le Cercle Rouge**, Mercer Kitchen, Per Se, and South Gate. Below are details about each restaurant's unique offerings:

-- Eric Sampietro of La Table des Cordeliers will offer a 5-course tasting menu for \$110 per person (does not include wine, tax or gratuity) Friday, February 19 -- Sunday, February 21 at Adour Alain Ducasse (212-710-2277);

-- Jean Pierre Xiradakis of La Tupina in Bordeaux will cook a one night only, 4-course dinner for \$175 per person (all inclusive) on Saturday, February 20 at Bar Boulud (212-595-0303);

-- Richard Poullain of Le Chateau de Projan will prepare specialties with Gascon chef Pierre Landet on Friday, February 19 and Saturday, February 20 at Le Cercle Rouge (212-226-6252); favorite Gascony dishes will also be added to the menus at **Jules Bistro, Bar Tabac and Le Singe Vert**;

-- Jean-Marie Gautier from Hotel du Palais in Biarritz will be a guest chef for three days only: February 18-20 at Daniel (212-288-0033);

-- Daniel Humm, alongside Jacques Pourcel of Le Jardin des Sens, Montpellier, will serve a 7-course tasting menu with wine pairings for \$275 per person on Saturday, February 20 at Eleven Madison Park (646-747-2583);

-- Phillippe Urraca of pastry M.O.F. in Gimont will create a 3-course prix-fixe menu with wine pairings for \$75 on Friday, February 19 and Saturday, February 20 at **Fishtail** (212-754-1300);

-- A special tasting menu will be prepared by Thierry Marx of Cordeillan-Bages in Pauillac on Saturday, February 20 for \$350 per person at Le Bernardin (212-554-1515);

-- Bernard Ramouneda will feature special South West dishes in addition to the regular menu February 19 -- 20 at Mercer Kitche (212-966-5454);

-- Helene Darroze of Restaurant Helene Darroze in Paris will create a unique menu with Thomas Keller on Friday, February 19 at Per Se (212-823-9335);

-- Philippe Combet of Le Chateau de Mercues in Cahors will offer menu specials with wine pairings and an extensive Armagnac list on Friday, February 19 at South Gate (212-484-5120).

South West Wines of France is proud to celebrate D'Artagnan's 25th anniversary on the U.S. culinary scene, and share the South West lifestyle with New Yorkers.

About IVSO

The official wine-trade organization of the region, the Interprofession des Vins du Sud Ouest (IVSO) is charged with the protection and promotion of its 18 PDO and 22 PGI wines, both in France and in key export markets. Its duties include maintaining strict quality controls for the benefit of the consumer as well as the organization of both economic studies and collective communication activities to benefit the region's more than 5,000 winemakers.