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## FOR IMMEDIATE RELEASE

### Scarsdale Chef and Wine Store Go Green!

Vintology Wine & Spirits teams up again with Chef & Culinary Instructor Jennifer Rossano to present “Organic: From Kitchen to Vineyard”, an evening of delicious food, great wine and interesting conversation about the evolving landscape of sustainable and organic food and winemaking. This fifth installment featuring “A Taste of Autumn” will be held on Friday, October 24th at 7:30pm.

“Organic” came about very organically in 2012 as Chef Rossano, a then-customer at Vintology, got into a spur of the moment conversation with Vintology’s manager, Elizabeth Miller. Discussing similar sustainability issues in food and winemaking got both brainstorming, and this fine event was born.

Guests will sample Rossano’s creative preparations, inspired by early autumn’s harvest, while the Vintology team presents a flight of pairings from their every increasing Organic and Biodynamic wine selection. The event has evolved to include a Chef’s Demo for guests to experience first hand cooking tips and ideas!

“Engaging ‘gastro buffs’ in the conversation about their food choices is fun and rewarding in Vintology’s intimate shop setting,” says Chef Jennifer Rossano. “I love showcasing seasonal and locally sourced ingredients in the dishes that I prepare. Customers leave with a wealth of knowledge about sustainable choices, and through the course of the evening, they enjoy good company, delicious food and delectable wines. It’s a natural collaboration of agriculture and eating!”

Rossano will prepare an array of dishes using the best ingredients in season. The evening’s menu will feature Fall Crostini: White Bean, Roasted Garlic & Sage and Maple Glazed Squash, Caramelized Onion & Fresh Ricotta; Autumn Salad of Fennel, Pear & Arugula with Warm Walnut-Shallot Vinaigrette; Herb Crusted Salmon with Celery Root & Rutabaga Mash; Braised Chicken Thighs and Spicy Wilted Greens; and for dessert, Maple-Burbon Baked Apples.

Advanced tickets include a Chef’s Demo, an array of four culinary courses, a paired flight of premium organic wine, and education with the experts, and are \$85pp + tax. Reservations are currently being accepted to info@vintology.com or (914) 723-2040.

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