

Robb Report

Outlet: Robb Report

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Title: Feast of the Seven Cultures

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EAT

FEAST OF THE SEVEN CULTURES

→ Around Christmastime, Italian Americans traditionally indulge in a celebration brought over from the Old World: the Feast of the Seven Fishes. Usually, a cavalcade of seafood and pasta ensues, but chef Chris Cosentino wanted to mix things up a bit. He's getting other cultures involved for seven separate nights of feasting by inviting some of the country's best chefs to his Napa Valley restaurant, Acacia House, to cook one-night-only tasting menus. Each chef will prepare a dinner that expresses the country they represent. The series kicks off with James Beard Award-winning chef Alon Shaya of Saba in New Orleans cooking the Israeli cuisine that made him famous. In the ensuing weeks, he'll be followed by Sarah Grueneberg of Monteverde in Chicago preparing Italian, Ludo Lefebvre of LA's Trois Mec serving French fare, Girl and the Goat's Stephanie Izard tackling German, Cosentino cooking Portuguese, Ray Garcia of Broken Spanish creating Mexican, and Avec's Paul Kahan exploring the flavors of Spain. Reserve tickets now at opentable.com for \$125 with an optional beverage pairing for \$95. 

NOVEMBER 29–DECEMBER 20