

VERACE

Verace Grand Italian Winter Feast at the James Beard House by Cornelius Gallagher, Corporate Chef, and Paulo Villela, Beverage Director of the Bohlsen Restaurant Group

(Islip, NY . . . December 2010) **VERACE Restaurant (599 Main Street, Islip, NY 631-277-3800 or www.veracerestaurant.com)** presents a Grand Italian Winter Feast by the Bohlsen Restaurant Group's

WHO: Verace www.veracerestaurant.com
WHAT: Grand Italian Winter Feast at The James Beard House
WHERE: 167 West 12th Street, New York, NY [212] 627-2308
WHEN: Friday, January 28, 2011 at 7:00 p.m.

Corporate Chef Cornelius Gallagher and Beverage Director Paulo Villela at **The James Beard House (167 West 12th Street, New York, NY 212-627-2308 www.jamesbeard.org)** on Friday, January 28 at 7:00 p.m. With Gallagher's authentic Italian fare, and Villela's wine selections, the dinner is designed to transport diners to sun-drenched Mediterranean towns during the short and cold days of high winter in New York. Reservations may be made by calling The James Beard House at 212-627-2308. The cost is \$130 for members and \$170 for the general public. Details may be viewed at <http://www.jamesbeard.org/?q=node/2553> along with the following menu:

HORS D'OEUVRE

- *Paccheri pasta with foie gras and Moscato d'Asti
 - *Calabrian salami crostini with smoked pecorino
 - *Liquid Cerignola olives with rosemary
 - *Parmesan crostini with whipped lardo carbonara
 - *Hamachi crudo with limoncello and caviar
- Paired with
Zardetto Brut Prosecco NV
Kerner Abbazia di Novacella 2009

SIX-COURSE DINNER

- 1 Stuffed squash blossom with scamorza affumicata cheese, tomato fonduta, and salsa Genovese
Paired with Tramin Südtirol Pinot Bianco 2009
- 2 Wood-roasted yellow tomato soup with white balsamic, preserved figs, and licorice basil
Paired with Suavia Soave Classico 2008
- 3 Sheep's-milk ricotta gnocchi with black truffle, hot buttered croutons, and smoked bacon crema
Paired with Bruno Giacosa Roero Arneis 2009
- 4 Shrimp cavatelli with crispy artichoke, tomato butter, and soft herbs
Paired with Iuli Nino Pinot Nero 2007
- 5 Homemade pork fat-poached porchetta with polenta and mostarda di frutti sauce
Paired with Fratelli Alessandria Monvigliero Barolo 2006
- 6 Lemon budino with hazelnut-vanilla gelato and citrus
Paired with Maculan Dindarello Moscato 2009

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CORNELIUS GALLAGHER joined Long Island, New York's Bohlsen Restaurant Group (www.brgroup.biz) as corporate chef in 2009. Under his aegis are top-Zagat rated restaurants – the newly acclaimed Verace and 10-year established Tellers Chophouse in Islip; neighborhood favorite Beachtree Café in East Islip; vibrant H2O Seafood Grill in Smithtown; and Gold Coast harbor front Prime – An American Kitchen and Bar in Huntington. His role is to enhance the high-quality quality customer experience that has become a Bohlsen family signature including shaping new establishments such as the group's first Asian restaurant concept due in 2011. Previously, he was executive chef at premier luxury caterer Sonnier and Castle. He is most known for his role as executive chef of Manhattan's Oceana, from 2002 – 2006, when he was cited a Best New Chef in America by Food & Wine Magazine, noted as one of New York's most influential chefs by New York Magazine; earned a three-star review from The New York Times, and credited in The New York Post for turning Oceana into New York City's best seafood restaurant and a top-dining destination. Gallagher has worked alongside the masters as fish cook for David Bouley at the original Restaurant Bouley, chef de partie under Gray Kunz at four-star Lespinasse, stagiaire cuisine to Marc Meneau at the three-star Michelin L'Esperance, sous chef to Laurent Gras at Peacock Alley, and sous to Daniel Boulud at Daniel when the restaurant received four stars from The New York Times. Gallagher also staged with Ferran Adria at three-star Michelin El Bulli in Spain. In 2010, the graduate of the Culinary Institute of America, was invited by his alma mater to deliver the commencement address during graduation ceremonies.

PAULO VILLELA joined Long Island, New York's Bohlsen Restaurant Group (www.brgroup.biz) as corporate beverage director in 2008 overseeing the wine cellars of five restaurants including 15,000 bottles and 2,200 labels. In 2010, the distinguished sommelier launched of a cutting-edge wine-on-tap program at VERACE that is top tier in the USA and one of the first in New York featuring custom-blended wines-on-tap sourced directly from Italian and New York State vineyards. Villela joined the Bohlsens from Blue Fin Restaurant at the W Hotel in Times Square, New York, where he was beverage director. As wine captain and sommelier for Windows on the World Restaurant for five years, Villela was the last person to grace the restaurant's vast wine cellar on September 11, 2001. His interest in wine began as a youth in southern Brazil when neighboring Italian immigrants would give away home-made wine provided Villela brought his own bottle; in those days, a greater expense. Fluent in five languages, Villela was class valedictorian for the Sommelier Society of America in 1998 and earned a degree in Agricultural Engineering from the Federal University of Rio de Janeiro. His deep knowledge about wine was also gained from teachers Kevin Zraly and Andrea Immer, friends and family, the experience of tasting 40-50 wines per week and regular visits to Napa Valley, Italy, Greece, Chile, Argentina, Germany and Spain.

VERACE (www.veracerestaurant.com) is a true Italian dining experience. Like its name, meaning truthfulness, VERACE is sincere in its commitment to bring authentic Italian cuisine, intrinsically fashionable décor and gracious service to Long Island. The menu harkens back to the rustic roots of Italian cooking in its simple elegance with focus on the freshest ingredients and honest flavors. Wine-on-tap is premium in a program that is one of the first in the USA working with award-winning wineries in Italy and New York State. High design, inside and out, combines modernity with respect for the ages from the

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cobblestone passageway entrance to the fully exposed and state-of-the-art cooking suite in powder-coated Ferrari red. VERACE is bona fide Italian but also bona fide Bohlsen. VERACE is true to Italy's culinary and design heritage where classic and modern touches coexist. It is also true to the Bohlsen family's commitment to excellence promising to be a new favorite on the New York dining scene. Other Bohlsen-owned restaurants (www.brgroup.biz) include Islip's Tellers Chophouse, Huntington's Prime - An American Kitchen and Bar and Smithtown's H2O Seafood Grill.

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