

iViva la Revolución!

LONG ISLAND'S LA CUVÉE WINE BAR & BISTRO STIRS THINGS UP BY MATCHING FOOD WITH TEQUILA

by Ralph DiGennaro | photos by Doug Young



La Cuvée's Espresso Martini made with Patrón XO Café. It is paired with Mexican wedding cakes from MarneyCakes, a local area baker, in either mocha or citrus, the former infused with Patrón Añejo and the latter with Patrón Citrónge.

Given the more than 50 wineries that punctuate the North (and South) Fork here on eastern Long Island, wine tasting/pairing dinners hosted by local restaurants are not all that unusual. But food with tequila?

Already known for thinking somewhat out of the box, La Cuvée Wine Bar & Bistro chef/co-owner Deborah Rivera, who also owns and runs The Greenporter Hotel with her husband, William Pittorino, joined forces with Patrón tequila and hosted a three-course tasting dinner in celebration of the 100th anniversary of the Mexican Revolution of 1910. Curiously enough, it worked.

With both evening seatings sold out weeks before the event, Rivera was on the hot seat to produce a menu that complemented the Patrón cocktails served with the various courses, some created specifically for the dinner. She did not disappoint.

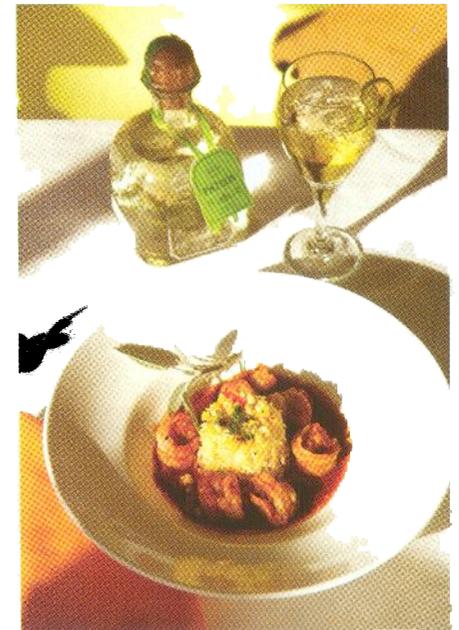
To start, the chef offered appetizers of pork-filled tamales casero de carnitas and sopa de tortilla (chicken stew), paired with either a Patrón Silver Cosmopolitan or a spicy and lemony Martini made with Patrón Citrónge, an extra-fine orange liqueur.

Dinner choices included grilled hanger steak with a chipotle barbecue sauce doused with Patrón Añejo or shrimp marinated in Patrón Silver served with an ancho chile mole on a bed of roasted corn. Both dishes were paired with a choice of Chef Rivera's spicy beer cocktail with tequila and a dash of Tabasco, called a "Michelada del Patrón," or

a "Cortez," a delicate blend of Patrón Silver and dry white wine.

The Revolution dinner tasting ended with Mexican wedding cakes from MarneyCakes, an area baker, in either mocha or citrus, the former infused with Patrón Añejo and the latter with Patrón Citrónge. Both were as delicious as they sound. For a final topper: La Cuvée's espresso Martini made with Patrón XO Café, a coffee liqueur blended with premium tequila and coffee essence.

With such inarguable success in artfully (and tastefully) combining food



Patrón Silver "Cortez" is a delicate blend of Patrón Silver and white wine.

with spirits, one can only hope that Rivera continues to keep her thinking cap on under her chef's toque. Revolutions notwithstanding. ■■