

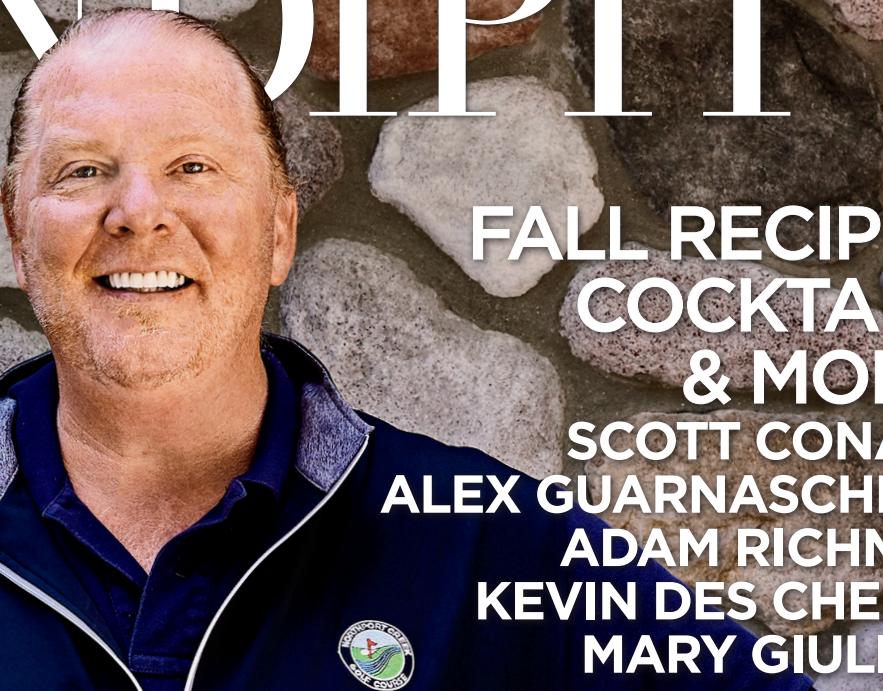
THE WINE + FOOD ISSUE!

SERENDIPITY

LIVING IN FAIRFIELD & WESTCHESTER COUNTIES

COOK LIKE

MARIO BATALI



FALL RECIPES,
COCKTAILS
& MORE!

SCOTT CONANT
ALEX GUARNASCHELLI
ADAM RICHMAN
KEVIN DES CHENES
MARY GIULIANI

MOST
INNOVATIVE
CHEFS
OF 2017

TURN THE PAGE
TO MEET THEM!



100+
RESTAURANTS
TO TRY NOW!



Rack of lamb
from Basso Café

RENATO DONZELLI

Basso Café
Norwalk, CT

Describe the restaurant scene in Norwalk:

There's a mix of cultures in the menus; most of them express their own authenticity, others adapt to the patrons' demands. I bring fusion to the table since my cuisine is Mediterranean combined with Latin-American ingredients, and it had been well accepted since I opened Basso Café restaurant 10 years ago.

The impact of your upbringing on your food:

I am from Venezuela, where the cuisine is already a fusion due to the large number of immigrants that arrived during the last two centuries. My mother is Venezuelan and my father is Italian. I grew up having a little bit of all these worlds and my cuisine is an expression of my combined heritage.

How you combine family and cooking: Italian and Spanish families like to spend quality time in the kitchen. I have enjoyed making fresh pasta with my Italian grandmother since I was a child and grew up enjoying the Latin American and European ingredients. Today, I experiment with these ingredients in a simple and genuine way, by combining a few elements to explore flavors and textures.

THE PARK CITY HONEY CO.

Bridgeport, CT

This family-owned-and-operated business raises bees locally and sells their honey and wax in half pound and pound sized jars, fresh and straight from the comb.

THE RESTAURANT AT ROWAYTON SEAFOOD

Rowayton, CT

This top-notch seafood restaurant has a gorgeous waterfront locale. Be sure to try the raw bar platters. rowaytonseafood.com

ON THE MARC CATERING

Stamford, CT

From small passed plates to plated sit-down dinners and seasonal food stations to food trucks, this catering company does it all. onthemarcevents.com

ROBIN SELDEN

Marcia Selden Catering & Event Planning
Stamford, CT

Best advice for entertaining: Be mindful when designing your menu to always have something that is vegetarian, dairy, nut and gluten-free so that the guests with dietary restrictions will find something to eat.

Short-cuts to hosting a party: Design a menu that can be prepared ahead of time so that you aren't in the kitchen. Include great cheeses, antipasto, grilled seafood, like octopus and jumbo shrimp, grilled vegetables, marinated olives and artisan breads. Put this out and you're all set and ready to go prior to guests arriving. It makes for a fun and easy dinner.

Most popular catering dishes: For hors d'oeuvres, it's a toss-up between our spicy tuna on crackling rice crisps and our retro fan favorite that Marcia has been making for 40 years, our phyllo hot dogs stuffed with mustard and sauerkraut. For an entrée, I love our miso glazed Chilean seabass. Dessert has to be our mini artisan popsicles.

Describe the changing catering scene: Many of our clients are moving away from a traditional three-course, plated, sit-down dinner, particularly for their larger events, and even weddings. That's not to say they are having less food; it's just that they don't seem to want the formality of a table of 10.



Artisan pops from
Marcia Selden
Catering &
Event Planning