

DEBRAGGA / *New York's Butcher*[®]



For Immediate Release

Red Meat, Red Wine Dinner November 16 at Ninety Acres Culinary Center

Jersey City, NJ – October 20, 2011 – The finest cuts of dry aged beef paired with long lost but never forgotten big California red wines are the focus of a special dinner at [Ninety Acres Culinary Center](#) Wednesday evening, November 16, beginning at 6:30-7:00pm. Chef David C. Felton will be working directly with [DeBragga, New York's Butcher[®]](#) for the naturally raised, perfectly dry aged beef –grass fed, naturally raised and wagyu –and [56° Wine](#) in Bernardsville for pulling together a surprising selection of wines from Mayacamas Vineyards in California, current vintages and some library releases. Limited to only 40 guests, this once-in-lifetime four-course dinner is priced at \$195 per person all inclusive. To experience the powerful combination of dry aged beef and rich red wine, please call the Ninety Acres Culinary Center at 908-901-9500. Ninety Acres is located at 2 Main Street in Peapack-Gladstone, NJ, and is the former estate of King Hassan II of Morocco.

This collaboration among acclaimed chef, renowned meat purveyor and Master of Wine (one of only 29 in the U.S.) is designed for people who truly appreciate the rarity of such fine meats and wine together. Dinner will showcase a crescendo of funky yet so flavorful dry aged beef with the big, brooding old school red wines of Mayacamas Vineyards, cared for by owners Robert and Elinor Travers since 1968.

Dinner starts with 28-day dry aged Grass Fed beef from the Finger Lakes region of New York. The meat will be accented with white truffles and celeriac, and the dish will be paired with Merlot 1998 Library Release. The next course focuses around 35-day dry aged naturally raised beef that is finished on corn for extra richness, which Chef Felton cannily complements with a sauce of foie gras and vegetables from Natirar. The dish will be served with a Cabernet Sauvignon 1999 Library Release. The final beef course is densely rich Wagyu beef, a breed originating in Japan but that DeBragga sources here in the Midwest, fed a diet of specialty grain and grasses in Nebraska. DeBragga has perfected the Wagyu by dry aging it (the only one known to do so ever!) for 65-70 days. This unparalleled beef will be accented by a spiced prune puree and ginger scented plums, and served with a Cabernet Sauvignon 2006. The purpose of this dinner is to experience the vast differences in pleasure provided by each of the meats, especially when complemented by such well-made wines.

Each of these companies – Ninety Acres, 56° and DeBragga – masters its craft through both passion and expertise. They all share a commitment to and respect for the earth, as well: Ninety Acres through stewardship of its land and acting as a, "table at the farm," in their own words. DeBragga, *New York's Butcher*, focuses on supplying naturally and humanely raised meats and poultry to discriminating customers in both restaurant industry and at retail. And 56° Wine features wines that are grown by small family-owned growers who use natural wine-making and grape-growing practices.

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