



## Looks - and - Tastes



[MENU](#)

[VOLUME](#) October 2010

[ISSUE 1](#)

[Archives](#)

[Articles](#)

[By-the-way](#)

[News and Notices](#)

[News Release](#)

October 2010 Issue 1

### *Harvest on the Harbor Adds WOW FACTOR to wine at this year's event*

PORTLAND, Me. (August 2010) — Wine enthusiasts take note! This year's Harvest on the Harbor, which continues to focus on what Maine's best chefs have to offer, is expanding to highlight some of the best wines recommended by those top chefs. In more than doubling its wine offerings, Maine's premier food and wine experience will delight participants with wines from the world over—from small-production, handcrafted bottles from Maine, to large, state-of-the-art wineries from around the globe.

"Fine wines have certainly always been a part of this prestigious festival, but this year, I urge everyone to take advantage of the opportunity to meet the experts, ask questions and taste some of the most exciting wines ever offered at any public event in Maine," says Tom Hansen, Wine Director for Harvest on the Harbor.

Presented by the Greater Portland Convention & Visitors Bureau, the third annual Harvest on the Harbor will be held Thursday through Saturday, October 21-23, at Ocean Gateway on Portland's picturesque waterfront. Thousands have turned out for the event in past years, and this year we have expanded Saturday's Marketplace and included two sessions, to comfortably accommodate more patrons. (For a complete schedule, ticket and lodging information, visit [www.harvestontheharbor.com](http://www.harvestontheharbor.com).)

"Harvest on the Harbor reflects Maine's reputation as a 'Foodie Capital,'" Hansen says, "and now the wines that it will feature reach the same caliber. Top chefs are putting together increasingly great wine lists. Their eclectic mixture of big national brands, along with those from small niche producers utilizing unusual grape varieties, will certainly bring the festival to a new level."

More than 50 wineries, up from 27 last year, will be represented. Samplings of the over 400 wines represented include:

Rombauer Chardonnay, Merriam Vineyards Cabernet Sauvignon; Treana Winery Red and Domaine Drouhin Pinot Noir from the U.S.; Bisol Prosecco, Allegrini Amarone and Tenuta Caparzo Brunello di

Montalcino from Italy; Veuve Clicquot Champagne Rosé and Carillon Puligny Montrachet from France.

Adds Hansen, "There also will be wines even the most serious enthusiasts will find new and unusual. Paul Turina will be at Harvest on the Harbor with his family's Italian wines made from Gropello and Marzemina grapes, and Vias Imports will be showing off fantastic wines from Campania—Greco di Tufo and Falanghina. There really will be something for everyone."

Other not-to-miss wines include: Cliff Edge Shiraz, Boekenhoutskloof Chocolate Block, Cloudy Bay Sauvignon Blanc, the wines of Joel Gott and, of course, Maine's own Big Claw, designed specifically to be paired with lobster.

For more information about Harvest on the Harbor, check out "Who's Pouring" on the Harvest on the Harbor website at [www.HarvestOnTheHarbor.com](http://www.HarvestOnTheHarbor.com)

This event is produced by the Greater Portland Convention & Visitors Bureau and sponsored, in part, by the Maine Office of Tourism, *Down East* Magazine and WHOM, 94.9 FM.

## News Release

### ***Two celebrity chefs come home for Harvest on the Harbor, Maine's premier food and wine festival***

PORTLAND, Me. (September 2010) — Harvest on the Harbor will be a delicious homecoming for two featured celebrity chefs, Michael Ruoss, originally from Old Orchard Beach, and Zac Young, from Falmouth. The renowned chefs will bring their expertise to Maine's premier food and wine experience, October 21-23, at Ocean Gateway, on Portland's waterfront. The event is sponsored by the Greater Portland Convention & Visitors Bureau.

After working locally at The Seaman's Club and the Snow Squall, Ruoss was a star student at Emeril Lagasse's flagship New Orleans restaurant, NOLA, for eleven years, where he quickly became chef-de-cuisine. Ruoss opened his own restaurant, Salu (formerly known as Camilla Grille), in New Orleans in 2000, and will soon open a second restaurant in the city's French Quarter. While he is committed to his adoptive state and rebuilding its economy, Ruoss is forever a Mainer. He relates his passion for Maine clams, lobster and Moxie in a profile of him in *Portland Magazine's* Summer Guide 2010.

[\(http://www.portlandmonthly.com/portmag/2010/06/acadias-cajuns/\)](http://www.portlandmonthly.com/portmag/2010/06/acadias-cajuns/)

"I am thrilled to be returning to my home state, to its great people—and its great cuisine," says Ruoss. "We will put on a show that will please even the most discerning gourmands, and I'm honored to have a part in it!"

Ruoss will be the guest chef for the festival's kick-off event, The Ultimate Seafood Splash. Beforehand, he will return to his alma mater, Southern Maine Community College (SMCC), and demonstrate the preparation of his Cajun-style lobster stew for the students. This dish, similar to a seafood gumbo, will be served at The Ultimate Seafood Splash from 11:30 a.m. to 1:30 p.m. on October. 21.

Zac Young will be a contestant on Bravo's upcoming new TV series, "Top Chef Just Desserts," (<http://www.bravotv.com/top-chef-just-desserts>), which premieres in mid-September, and will be airing during Harvest on the Harbor. At the festival, Young will be the emcee of the Sweet Stage at Savory Samplings at The Marketplace from noon to 2:30 p.m., and from 4 to 6:30 p.m. on Saturday, Oct. 23.

Young is an honors graduate of the Baking and Pastry Arts Program at the Institute of Culinary Education in New York City. He also studied under Sebastian Rouxel and Richard Capizzi at Bouchon Bakery, and worked as Pastry Chef at the New York City hot-spot, Butter Restaurant, where he developed his signature style using classic French technique, bold flavors and fun, to put a creative twist on American desserts. He trained in France as well, with such renowned chefs as Philippe Givre and Philippe Parc. In 2009, he accepted the position of Executive Pastry Chef at Flex Mussels in New York City.

"Coming back to Maine, for me, is very sweet, but I can promise you even sweeter delights at the Sweet Stage," says Young. "You won't find pastries any more delicious than those we'll have to offer!"

For a detailed schedule of Harvest on the Harbor events and to purchase tickets, visit [www.HarvestontheHarbor.com](http://www.HarvestontheHarbor.com).

This event is produced by the Greater Portland Convention & Visitors Bureau and sponsored, in part, by the Maine Office of Tourism, *Down East* Magazine, 94.9 WHOM FM, Ameritrade and Portland Press Herald/Maine Sunday Telegram.