

Sale e Pepe Chef Alberto Varetto Featured as a Guest Chef at The Beard House, New York City

Marco Island, FL (February 7, 2007) -- Sale e Pepe's Chef Alberto Varetto was an honored Guest Chef at New York City's landmark Beard House recently, preparing a five-course Piedmontese Holiday dinner for Beard House members and devoted diners. Sale e Pepe is the renowned Italian restaurant at the Marco Beach Ocean Resort on Marco Island, Fla.

The dinner was sold out to 80 diners within two weeks of The Beard House's announcement of the dinner. Also attending the dinner were top food editors from Food & Wine, Saveur, Travel & Leisure, Wine Enthusiast, and Italian Cooking & Living. The Beard House's new president, Susan Ungaro, formerly editor of Family Circle, attended as well.

The dinner reflected the Chef's passion for transforming the legendary culinary traditions and ingredients of his homeland into contemporary haute cuisine. The menu included ***Carnaroli Risotto with Porcini Mushrooms and Roasted Jumbo Shrimp*** and ***Sautéed Sea Bass Served with Jerusalem Artichokes, Leek, Shaved White Alba Truffles.***

Dessert honored the Piedmontese specialty of hazelnuts with chocolate mousse, as well as the traditional Christmas treat of soft almond nougat.

The Piedmontese Holiday at The Beard House was sponsored by Sale e Pepe restaurant and prestigious importer Kobrand Corporation, who showcased their Michele Chiarlo wines. Each dish was paired with Michele Chiarlo's most sought-after vintages, including *2004 Gavi*, *2003 Barbera D'Asti*, *La Court*, *2001 Countacc*, and *2001 Barolo, Cerequio*

Sale e Pepe is a celebration of Italy's stunning culinary achievements, as well as its magnificent Renaissance art and architecture. Diners are treated to an authentic regional Italian cuisine with a focus on the culinary traditions of Northern Italy in general, and Piedmont in particular, a cuisine noted for its richly flavored meats and sauces, risotto, winter vegetables, white truffles, hazelnuts and chocolate. The menu features centuries-old heirloom recipes, updated and elegantly presented. Dishes are prepared "a la minut," with many ingredients imported from Italy and complemented by South Florida's fresh produce and seafood.