

FOR IMMEDIATE RELEASE

Media Contact: fresh pepper  
Meredith Boyle / p. 646.470.6062

# COMILONA

A NOMAD ARGENTINE FESTIVAL

## International 'Feast' & Festival of Argentine Cuisine Arrives in NYC

October 10-13th, 2017

**NEW YORK, NEW YORK (October 2017)** From Tuesday, October 10th through Friday, October 13, 2017 New York City's foremost Argentine Chef Fernando Navas will host a team of Argentinian experts from across the world for COMILONA. Translated "feast", COMILONA is an annual Argentine food & wine festival to showcase the country's rich flavors and culinary heritage. In its third year (Singapore 2016, London 2015), COMILONA comes to New York City with eight influential figures in Argentine food & wine to showcase, and further develop, the city's understanding of Argentine cuisine through a special panel on the current state of Argentine cooking, an empanada food truck takeover, an interactive culinary course, and two memorable dinners. The festival is sponsored by INPROTUR, Argentina's National Institute of Tourism Promotion, and Aerolíneas Argentinas.

COMILONA SINGAPORE 2016 TEAM



"The success of COMILONA's inaugural event in London in May 2015, followed by the enthusiastic embrace of our touchdown in Singapore last year, cemented our decision to make this exciting food and wine festival a traveling one, and an annual one. We will continue our celebrations in NYC this October 2017. It will be an experiential four days of feasting and learning," says COMILONA Founder Diego Jacquet.

COMILONA LONDON 2015 TEAM



COMILONA 2017 ROSTER

*eight trailblazers of Argentine food & wine*

- **Diego Jacquet** is currently Chef Patron of boCHINche in Singapore and ZOILO in London. He has worked at former 3-star Michelin El Bulli in Spain, and 2-star Michelin Aquavit in New York City. Since 2009 he has moved on from the fine dining scene to concentrate on developing a truthful *Cocina Argentina*.
- **Fernando Navas** is Owner and Chef of the acclaimed Argentine restaurant Balvanera in NYC. Fernando grew his career through the kitchens of Nobu & SUSHISAMBA, and staged at 3-star Michelin El Bulli in Spain under Ferran Adria. In addition to his role as a leading Argentine Chef in New York City, he is Corporate Chef for the Gerber Group.
- **Soledad Nardelli** is currently Head Chef of Casa Tapiz in Mendoza. She is former Chef of Chila, which ranked 21<sup>st</sup> on the Latin America's 50 Best Restaurants 2015 list. In 2010, Soledad was awarded the coveted "Chef de L'Avenir" by the International Academy of Gastronomy in Paris, France.
- **Martin Baquero** With more than 20 years of experience, he was named 2011 Chef of the Year in Argentina. He spent time in Ferran Adria's 3-star Michelin El Bulli in Spain, before returning to Argentina to represent and lead a new generation of young Argentine chefs.

- **Patricio Negro** is Chef Patron of Sarasanegro in Mar del Plata, Argentina. His culinary career took him through kitchens in Argentina and Europe, including a prestigious stage at 3-star Michelin Martin Berasategui in San Sebastian and a position at 3-star Michelin Da Vittorio in Italy.
- **Julieta Caruso** spent her early career traveling through Europe and Asia in search for Argentine 'bases' of cuisine as well as inspirations from different cuisines. She staged in 3-star Michelin Narisawa and 3-star Michelin Ryugin in Japan before becoming Head Chef at 2-star Michelin and #9 World 50 Best Mugaritz in Spain's Basque Country. Today, she works in Argentina as Chef for Casa Cavia.
- **Marcelo Di Giacomo** is Chef of Virtus in Paris, France. His past work in the kitchens of Jean-Paul Bondoux at Alvear Palace and La Bourgogne in Uruguay paved the way for a five year path from a stage to Chef Pastissier and Sous Chef at 2-star Michelin Mirazur alongside Mauro Colagreco.
- **Diego Grimberg** has been a part of the Albert Adria team in Barcelona since 2012, from an accomplished career in the kitchen of 41 degrees to Heart Ibiza and Hoja Santa. Grimberg found his role as the Chef of Enigma in Barcelona, the last project of Albert and Ferran Adria.
- **Martin Molteni** is Chef Patron of Pura Tierra in Buenos Aires, Argentina. He spent time cooking in Australia and France before returning to Argentina. Among other important contests, he represented Argentina at the Biennial World Chef Championship, Bocuse d'Or, in 2003.
- **Valeria Mortara**, Head Sommelier and Brand Ambassador of the Faena Hotel, Buenos Aires, Argentina, Valeria underwent a rigorous wine education, placing top of her class at the Argentine Center of Wine & Spirits and achieving Advanced Certification in Wines and Spirits from the Wine & Spirits Education Trust (WSET). She is currently the Vice President of the Argentine Association of Sommeliers.

## COMILONA 2017 EVENTS

**Tuesday, October 10th**

### COMILONA OPENING RECEPTION

6-9pm / Balvanera (152 Stanton Street)

Invitation only, please inquire via [meredith@freshpeppermarketing.com](mailto:meredith@freshpeppermarketing.com)

COMILONA kicks off with a celebratory reception at Balvanera featuring a delectable selection of Argentine bites prepared by Chef Soledad Nardelli, Martin Baquero and Fernando Navas. All chefs will participate in the evening's casual conversation, and guests will enjoy premium Argentine wines selected by Sommelier Valeria Mortara.

**Wednesday, October 11th**

### COMILONA DINNER: The New Generation of Argentine Cooks: Our Future

6-9pm / Balvanera (152 Stanton Street)

Chefs Marcelo Di Giacomo, Diego Grimberg, Patricio Negro and Sommelier Valeria Mortara present an exclusive 5 course dinner. Reservations will be accepted from September 25th via [info@balvanerany.com](mailto:info@balvanerany.com) with credit card. Seatings will be taken between 6-9pm for parties of 1-6 people. \$65pp (excluding tax & gratuity), an additional \$35pp for exquisite Argentine wine pairings from Sommelier Valeria Mortara.

#### MENU

##### Snacks

Patagonic prawns cloud & trout caviar

Tamal & braised short ribs

Yucca toast & Kumquats ceviche

#### **Diego Grimberg**

##### First course

Fluke Carpaccio, brioche & butter by **Patricio Negro**

##### Second course

Striped Bass, braised fennel & ajo blanco by **Patricio Negro**

##### Main course

Picaña laquee, dulce de leche, ginger & cereal chimichurri by **Marcelo Di Giacomo**

##### Dessert

Tomato & Yerba Mate by **Marcelo Di Giacomo**

**Thursday, October 12th**

FLYING EMPANADAS: NYC's Celebrated Nuchas Empanadas Celebrates Comilona

From 12pm / Times Square, Broadway between 46-27th streets  
Open to the public, details will be posted to BalvaneraNYC.com

NYC's favorite Argentine food truck, Nuchas artisan hand-held foods, celebrates the arrival of Comilona with a special release of Chef Soledad Nardelli's classic beef empanadas, wrapped in delicious vegetable ash infused dough. The limited edition empanadas will be free for the taking from 12pm until sold out, courtesy of Nuchas and INPROTUR.

COMILONA DINNER: Our Present: Building a New Argentine Cuisine

6-9pm / Balvanera (152 Staton Street)

Reservations will be accepted from September 25th via [info@balvaneranyc.com](mailto:info@balvaneranyc.com) with credit card. Seatings will be taken between 6-9pm for parties of 1-6 people. \$65pp (excluding tax & gratuity), an additional \$35pp for exquisite Argentine wine pairings from Sommelier Valeria Mortara.

Chefs Martin Molteni, Julieta Caruso and Diego Jacquet, and Sommelier Valeria Mortara present a special showcase of Argentine Cuisine.

MENU

Snacks

Royal de maiz, calabaza & huevas de trucha by **Julieta Caruso**

Patagonian shrimps, yellow peppers & basil by **Martin Molteni**

Morcilla | Black pudding croquettes, squid & tomato by **Diego Jacquet**

First course

Sweet potatoes & cheese by **Julieta Caruso**

Second course

Black Cod, purple corn, ceviche of Andean beans & clams by **Martin Molteni**

Main course

Vacio | Grilled flank steak, oysters, Hispi cabbage & oxtail by **Diego Jacquet**

Dessert

Quince, milk ice cream & walnuts by **Julieta Caruso**

**Friday, October 13th**

BUENOS DIAS, BUENOS AIRES

9-11am

Ludlow House, (139 Ludlow Street)

Event will be open exclusively to Soho House members with select invite-only,  
to rsvp contact [meredith@freshpeppermarketing.com](mailto:meredith@freshpeppermarketing.com)

A morning chat with strong coffee, killer empanadas and eight of the most influential Argentine Chefs from around the world as they celebrate COMILONA, a traveling festival of 'Cocina Argentina'. Conversation will include the future of Argentine cuisine, favorite recipes and ingredients, influences and restaurant/travel tips according to the Chefs.

**COCINA ARGENTINA**

3:30-5pm

International Culinary Institute (462 Broadway)

Students & limited media invitations, please rsvp via [meredith@freshpeppermarketing.com](mailto:meredith@freshpeppermarketing.com)

Chefs Martin Molteni and Soledad Nardelli, and Sommelier Valeria Mortara present a special Argentine cooking & wine pairing course at the International Culinary Institute. The course will serve as a 'virtual' journey through Argentina's rich regions, products, culture and history. The Chefs will review signature Argentine recipes: chipá, locro, granita de algarroba.

~

**BALVANERA FACT SHEET**

Address:	152 Stanton Street, New York, New York 10002
Telephone:	212.533.3348
Dinner Hours:	Sunday, 5:00pm - 10pm Monday - Thursday, 5:00pm - 11pm Friday - Saturday, 5:00pm - 12pm
Brunch Hours:	Saturday - Sunday, 11:00am - 4pm
Opened:	August 2014
Capacity:	56 pax, seated
Email:	<a href="mailto:info@balvanerany.com">info@balvanerany.com</a>
Website:	<a href="http://www.balvanerany.com">http://www.balvanerany.com</a>
Chef Owner:	Fernando Navas

## COMILONA

Founded in 2014 by Chefs Diego Jacquet and Martin Baquero, Comilona is a nomad Argentine food and wine festival that aims to build a community of cooks, producers and writers with an insatiable appetite for knowledge and desire to discover, learn and improve our Cocina Argentina. The backbone of Comilona is a food and wine festival held once a year in a different part of the globe, which brings a series of dinners, wine tastings, intimate talks and master classes. <https://www.comilona.org>, @COMILONAFestival.

## BALVANERA

Balvanera is a destination for Argentine cuisine in the heart of NYC's Lower East Side Community at 152 Stanton Street. The first project of Chef Fernando Navas (Sushi Samba, elBulli, Nobu), Balvanera takes its name from a historic 'barrio', or neighborhood, of Buenos Aires where poets, musicians and creatives once convened. The menu and philosophy is inspired by the nostalgia of Fernando's Argentine roots, upbringing and the culinary culture he's acquired on his journey through Buenos Aires, Barcelona and New York City. Open daily from 5pm for dinner and for weekend brunch from 11am-4pm. 152 Stanton St, New York, NY 10002 (corner of Suffolk), 212.533.3348, [www.balvaneranyc.com](http://www.balvaneranyc.com), @BalvaneraNYC.