



Press Release
Zagreb, 31 January 2020

Esplanade Zagreb Hotel and Miva wine gallery announce a unique gastro-oenological experience

An Exclusive Champagne Gala Dinner with the oldest and one of the most respected French champagne houses Ruinart

Zinfandel's Restaurant
Thursday, 20 February 2020, at 20:00 h

A unique gourmet event of the season in the heart of the capital. A glamorous ambience with a note of French chic. Top-of-the-line service and a team led by Executive Chef Ana Grgić. A carefully made selection of the distinguished Ruinart champagnes. A creative combination of tempting ingredients such as Adriatic scampi, French oysters, scallops, Roasted lobster, Oscietra caviar, veal tenderloin sous vide, mango, coconut, and dark chocolate.

On **Thursday 20 February 2020 at 20:00**, Zagreb's culinary scene can expect a true bubbly gastronomic treat in the luxurious ambience of the Zinfandel's restaurant - the **Ruinart champagne gala dinner**. The famous executive chef and first lady of Esplanade's cuisine, **Ana Grgić**, with her team of chefs and pastry chefs, has prepared a unique **five course treat** of tempting delicacies to be followed by a selection of supreme French champagnes **Ruinart**. Each label of this oldest champagne house will be presented at the gala dinner by the charming and charismatic connoisseur **Ted Lelekas**, the representative of the luxury corporation **Louis Vuitton Moët Hennessy (LVMH)**, which owns Ruinart.

The gala dinner will start with a fancy **welcome reception** at the **Esplanade 1925 Lounge & Cocktail Bar** with **Ruinart R**, which Ana has carefully paired with tempting treats such as **Adriatic scampi with apples and scampi velouté** and a **poached French oyster** with spinach foam and home-made olive oil. *'Ruinart R is premium champagne and pairs excellently with both flavour combinations, fully adjusting to the ingredients and telling a completely different story. I believe that this will be a perfect introduction to the gala dinner,'* Ana said. The **gala dinner** will continue at the **Zinfandel's restaurant**, which will be specially decorated for the occasion, to match Ruinart's artistic vision. Through five courses, guests will have the opportunity to experience a series of magnificent pairings with these champagnes through the **visionary interpretation of chef Ana Grgić**. The dinner thus begins with **cauliflower and white chocolate panna cotta, served with Oscietra caviar, salmon caviar**, home-made rice and saffron crackers, followed by a delicate **scallop carpaccio served with exotic mango chutney, coconut cream, and broccoli cream**. Ana has paired these interesting courses with the **Ruinart Blanc de Blancs** label, which is dominated by a sweetish flavour of green floral notes. **Delicious roasted lobster that comes in an irresistible combination with candied carrots, subtle vanilla butter** and orange with cream of soy and elderberry with added roasted coriander seeds is carefully paired with the supreme **Dom Ruinart Blanc de Blancs 2007**, while the citrusy flavours of this dish will further emphasize the champagne's avant-garde notes. Irresistibly tender **veal tenderloin sous vide with carrot purée and crispy Jerusalem artichoke with the addition of timut pepper sauce** will emphasize the strong **Dom**

Ruinart Rosé 2004. The dinner will be topped off by **Ruinart Rosé** with its rose hip pink colour with orange sheen, which Ana has paired with a **fruity- chocolate fantasy of tastes** that melts in the mouth - **mango and cardamom mousse, dark chocolate quenelle, meringue with almond shavings along with raspberry jelly and blackberries.** *'I've been working on this menu with my team of chefs for a while so as to bring everything into perfect harmony. The champagnes are excellent, whereas sparkling wines are always a challenge for pairing up with dishes. We tried different combinations of ingredients prepared in different ways, we tested textures and spices until we reached a combination that absolutely delighted us. I am convinced that guests will enjoy the entire experience that awaits them at this dinner,' said Ana Grgić.*

'Champagne gala dinners at the Esplanade have been a tradition for years and are one of those gourmet events that are not to be missed. They are special ceremonies which are always fully booked, proving that there are many people in Zagreb who truly appreciate haute cuisine and the exceptional service for which the hotel has been known for almost a century. This is a truly unique opportunity for Zagreb and hotel guests to indulge, within the glamorous ambience of Zinfandel's, in creative courses by exceptional chef Ana Grgić and the esteemed Ruinart champagnes,' said the hotel's General Manager Ivica Max Krizmanić.

Ruinart was established in 1729 and it is famous as **the oldest champagne house** that produces exclusively champagne. It was founded by **Nicolas Ruinart** in the Champagne region, the city of Reims. Today, the house is owned by **Louis Vuitton Moët Hennessy SA**. An entrepreneur, Nicolas Ruinart fulfilled the ambitions of his uncle, Dom Thierry Ruinart, to make Ruinart an authentic champagne house. The first delivery of "wine with bubbles" came out in January 1730. Originally, champagne served as a business gift for fabric merchants, as was Dom Ruinart's brother, but six years later Maison Ruinart stopped trading fabric because of its success in the champagne business. Ruinart has a long-lasting connection with art. In 1985, Andre Ruinart asked Czech artist Alfons Mucha to illustrate a poster for Ruinart. The brand is still closely linked with contemporary art and plays a role in numerous global events such as ARCO, Foire de Bale, Carré Rive Gauche, London Design and Miami Art Basel. The very soul of Ruinart is the Chardonnay variety. The delicate, fragile **Chardonnay** shows the full volume of its aromatic abundance after a slow maturation in the coldness of the cellar: up to 3 years for non-vintage wines and 9-10 years for Dom Ruinart. Lightness, intensity and elegance - in the combination of these unique characteristics lies the wonder called "Ruinart flavour", an exclusive feature, truly in a class of its own. More information: <https://www.ruinart.com/en-us>. General Representative of Ruinart champagne for Croatia is Miva d.o.o.

The price for the gala dinner at the Zinfandel's restaurant is HRK 1350 (182 €*) per person, and includes a welcome reception with champagne and small bites, a five-course gala dinner, consumption of selected champagnes, water, coffee and tea. The number of seats is limited. Reservations to be made by phone at 01 45 666 44 or via email zinfandels@esplanade.hr

PHOTOS of the restaurant, chef Ana Grgić, the champagnes and dishes (Hotel Esplanade archive) can be downloaded here: https://esplanadehr.sharepoint.com/:f/g/marketing/EgS7K_UUUpJtkj3GeyH92lBuv5nLoFtCiR2pzTGFcMnQ?e=1Ej82o

GALA DINNER MENU – <https://www.esplanade.hr/press/download/menus/Esplanade-Zagreb-Hotel-gala-vecer-menu.pdf>

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About Executive Chef Ana Grgić

This young but already experienced executive chef has been **running the Zinfandel's Restaurant**, one of the best restaurants in Croatia, as well as the charming French restaurant **Le Bistro** and **Esplanade Catering**, for more than seven years. Ana pursues the tradition of the Esplanade Hotel's cuisine while keeping up with world-class culinary trends. Her creative and imaginative menus have impressed **many guests and celebrities** in the past years, as well as members of royal families, such as Swedish king and queen, the Japanese prince and princess, the prince of Saudi Arabia, the royal couple from Denmark and many others who did not remain indifferent to Ana's ingenuity in preparing dishes. Ana has received a number of accolades for her personality, excellence, and style of cooking. Prestigious publications have nominated her for Woman of the Year and Person of the Year, and the renowned Guida Gallo guide included her risotto among the 101 best risottos in the world in 2013 and 2016. Anna's style of preparing dishes and her personality led her to participate in the popular culinary television show **Celebrity MasterChef** as a jury member. In addition, Ana proudly bears the title of ambassador for the Fish Forward Project in Croatia within the WWF (World Wildlife Fund) initiative, setting an example for raising consumer awareness of the global environmental and social consequences of the consumption of fishery products. The Gault&Millau guide awarded Ana the title of *Great Chef of Tomorrow*, specially emphasising her respect for the seasonality and quality of ingredients, as well as consistent and carefully refined dishes. Her gastronomic virtuosity and creativity have been recognised by the gourmet association *Chaîne des Rôtisseurs*, which awarded Ana with the prestigious title of **Chef Rôtisseur**.

About Zinfandel's Restaurant

The one-of-a-kind ambience of the Zinfandel's Restaurant and cuisine that combines top-quality local ingredients and tastes from around the world guarantee a truly delightful culinary experience in the very heart of Zagreb. The excellent cuisine of Zinfandel's is run by the *chef de cuisine* of the Esplanade Ana Grgić, whose many years of experience and training with the world's renowned chefs guarantee an unforgettable gourmet experience. Her repeatedly awarded and talented culinary team, offering fresh and witty interpretations of Croatian traditional cuisine, includes first Croatian sommelier Ivan Šneler and excellent *pâtissiers*. Innovative cuisine in a pleasant setting includes views of the legendary Oleander Terrace and outdoor dining. Continuing with the Esplanade's tradition of supreme gastronomy, with its selection and combination of flavours, this charming chef introduces a freshness and creativity that connect Zagreb with the Mediterranean and continental Europe. Zinfandel's has received a host of awards for culinary excellence: the **TripAdvisor Hall of Fame**, the **Fallstaff Restaurant Guide**, the **Great Rail Journeys' Gold Food Award**, the **Guida Gallo by Riso Gallo in 2013 and 2016**, and the **Michelin Guide Recommendation** for the third consecutive year, the **Gault&Millau** Gourmet Guide's three hats, the **LTG Award for Contemporary Restaurant of the Year**, and numerous other accolades.

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