



Allegra

Tavolata St. Moritz 2019

20 - 21 July | Poschiavo

26 - 28 July | St. Moritz

Program 2019 - Overview

Poschiavo

Saturday 20 July:

Pasta course with Anna Pearson at the Poschiavo Valley Museum, Palazzo de Bassus-Mengotti

Course I: 2 pm / Course II: 5 pm, duration approx. 1.5 hrs.

Participation fee incl. recipe: CHF 35.00

Registration tel. 081 839 00 60. Email: info@tavolatastmoritz.ch. Limited space.

From 6 pm: "Pasta in Piazza" with music. Village square Poschiavo - free admission.

Sunday 21 July:

Tavolino Poschiavo». Village square Poschiavo | 11 am – 4 pm Uhr – free admission.

St. Moritz

Friday 26 July & Saturday 27 July:

Tavolino pop-up restaurant in the garage Mathis with Stefano Ciabbari

Gourmet menu with aperitif CHF 110.00/person, drinks separately | 7 pm

Registration tel. 079 841 54 29, Email: info@tavolatastmoritz.ch. Limited space.

Saturday July 27:

Tavolata Street BBQ in the pedestrian area | 11 am - 6 pm - free admission

Sunday July 28:

Tavolata in the pedestrian area | 11 am - 6 pm - free admission



PROGRAM DESCRIPTION

Tavolino Poschiavo | 20 & 21 July 2019

Saturday pasta course with Anna Pearson

After last year's successful first export of the "Tavolata St. Moritz", guests and locals can once again experience and enjoy the culinary diversity of the region together, for the first time during a whole weekend. The "Tavolino Poschiavo" will take place on the weekend of the 20 and 21 of July in the southern neighbor valley. For the guests from St. Moritz a vintage bus will be available for the round trip.

In keeping with the "Italianità" of the village near the Italian border, cook and author Anna Pearson invites you to a pasta cooking class on Saturday, July 20, in the baroque Palazzo de Bassus-Mengotti, Valley Museum Poschiavo, near the piazza. The participants will get acquainted with the most important basics of home-made pasta and will also produce it themselves. According to local tradition, this pasta contains buckwheat flour cultivated by farmers in the valley in accordance with the Bio-Suisse guidelines.

In the evening there will be "Pasta in Piazza" for a wide audience: The Hostaria del Borgo, the Hotel Albrici à la Poste and the Bio-Bistrò Semadeni serve pasta from the Molino e Pastificio Poschiavo, accompanied by homemade sauces.

Sunday «Tavolino Poschiavo»

On Sunday, July 21, "Tavolino Poschiavo" will be held in the village square and at the distinctive Arven wood tables delivered specially from St. Moritz. According to the esprit of Tavolata, locals and guests enjoy the culinary diversity of the region: enjoyment 100% Valposchiavo.

Tavolata St. Moritz | 26 - 28 July 2019

«Tavolino pop-up dinner» in a car garage with Stefano Ciabarri

On Friday and Saturday evening, Stefano Ciabarri, Sous-Chef of the Michelin-starred "Il Cantinone" restaurant in Madesimo (SO), Italy, the MA! Officina Gastronomica, co-author of several cookbooks and an engineering degree and PhD, spoils the guests in the car garage Mathis in the center of St. Moritz. The 32-year-old native from Sondrio, Italy, takes up the challenge of spoiling guests between exclusive cars and workbenches in the pop-up restaurant, which will be specially set up for these two evenings.

Saturday «Tavolata Street BBQ»

As in the previous year, the popular "Tavolata Street BBQ" will again attract all meat and grill enthusiasts. The grill masters of Hatecke und the Crap da Fö Grill & Lounge at the Hotel Palü Pontresina can once again count on the support of the charismatic Patrick Marxer (the Pure) from the Zurich region, Chesa Rosatsch from Celerina and many more. Also, for the culinary well-being of the supporters of the meatless kitchen will be taken care of.

Sunday «Tavolata» - tradition and sustainability

From Sunday lunchtime, locals and foreigners from all over the world will join the almost 400-meter-long Arven table, which leads across the St. Moritz pedestrian zone. Over a dozen well-known hotels, producers and highly decorated chefs spoil and surprise the guests with traditional dishes as well as extraordinary and new creations. Also this year, the dishes will be served on historic porcelain plates from the Grand Hotel Badrutt's Palace and the wine will be served exclusively in glasses. This is not only visually unique and stylish, but it also dramatically reduces the waste in order to carefully deal with the environment.

Tavolata Wine and Beer

For this year's festival, one white and one red wine from well-known wineries, located not far from St. Moritz, were selected. The white wine BOVEL CUVÉE BLANC from the Marugg vineyard is made from Fläscher and Bad Ragazer grapes. The red wine Dirupi Olè, Rosso di Valtellina DOC comes from the nearby border, located in Italian valley of Veltlin.

The "Viva Tavolata" Arven beer is brewed especially for the festival by the Brewery Brauerei Engadiner Bier in Pontresina.



For inquiries and accreditations of journalists:

Under www.tavolatastmoritz.ch and the following link you will find more information and pictures © Copyright Stefanie Koehler
<https://kontor.swiss/en/medien/tavolata-st-moritz>

Media professionals who are interested in reporting on the most beautiful food festival in the Alps, we are happy to invite and welcome you.

Please contact us for any questions you may have:

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