



## **Allegra**

**For the ninth time, the almost 400 meter long Arven wood table in the pedestrian zone of St. Moritz brings locals and guests, young and old together.**

**Renowned hotels, producers and highly decorated chefs spoil guests with traditional dishes and new creations - served on historic porcelain plates from the Grand Hotel Badrutt's Palace.**

### **Tavolata St. Moritz 2019**

20 - 21 July | Poschiavo

26 - 28 July | St. Moritz

## **The 9th «Tavolata St. Moritz»**

***Switzerland's longest table, pasta course in Poschiavo and pop-up dinner in a car garage.***

**The "Tavolata St. Moritz" invites this summer for the ninth time to the longest and most beautiful table in Switzerland, made of Engadine Arven wood. From 26 to 28 July 2019, locals and foreigners from all over the world will dine together at the almost 400-meter-long table made of local Swiss pine wood, which leads across the St. Moritz pedestrian zone. Guests can discover delicacies from the local, renowned hotel kitchens and restaurants as well as from Chefs of the plains. During two evenings, the car garage Mathis will be the pop-up restaurant, where Stefano Ciabbarri, Sous-Chef of the 1-Michelin star restaurant "Il Cantinone" in Madesimo/Italy, will show his skills. With the "Tavolino Poschiavo", the festival presents the culinary diversity of the southern neighbour valley - in the middle of the village square in Poschiavo and for the first time throughout an entire weekend. Keeping the local Italianità, Anna Pearson introduces guests to the diverse world of pasta cuisine.**

In December 2010, the idea arose to set up a huge table in the middle of the village and invite everyone for lunch. In the following weeks, the village club was reactivated and the idea of the long table was implemented during the same summer. The initiators around Thomas Kriemler expected 1,500 guests - 3,500 to come! Meanwhile, the "Tavolata St. Moritz" in the Engadine mountains attracts over 10,000 guests. This year, the food festival will be held for the ninth time and true to its original spirit: non-profit and affordable, but at the highest level. The "Tavolata St. Moritz" not only makes the gourmet hearts beat faster, but also the music lovers' ones. Street musicians and bands musically frame the culinary summer days. Also this year, various events will be held during the weekend around the food festival.

## **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.



## **Overview Program 2019**

### **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](mailto: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 Ciabbarri

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

Registration tel. 079 841 54 29, Email: [info@tavolatastmoritz.ch](mailto: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



## **Background information about the Chefs**

### **About Anna Pearson**

After her design studies at the Zurich University of the Arts, Anna Pearson temporarily exchanged her laptop for sharp knives and heavy pans. After several years of working in various restaurant kitchens, Anna Pearson has become self-employed as a cook, recipe author and food stylist, and in 2014, together with her sister Catherine, published her first cookbook “zu Tisch.” (dinner is served) in her own publishing house “anna's finest”. With her new publishing house “Edition gut”, Anna Pearson wants to devote herself in the long term to the writing and publishing of culinary books with persistency. In autumn 2018, her second book "Pasta" was published, which has been awarded with a Swiss Gourmetbook Award. In addition to her work as a writer, Anna Pearson occasionally organizes round-table meals and can be booked for caterings, sturgeon and private courses, or in design, writing, and sustainability projects.

Anna Pearson has been involved with Slow Food for years, a global movement committed to good, clean and fair food, and giving everyone access to it. This conviction can be felt in all her projects - Anna Pearson always wants to be an inspiration for a sustainable way of dealing with food in a pleasurable way.

### **About Stefano Ciabbarri**

Stefano Ciabbarri was born in 1987 in Chiavenna/Italy. Already as a little boy, he was interested in his mother's fine cuisine. After graduation, he studied at the Polytechnic College in Milano and graduated with a doctorate, he devoted himself immediately at his cooking passion. This was followed by internships and appointments at renowned Michelin-starred houses such as the Ristorante Joia Alta Cucina Naturale in Milan, the Koks restaurant on the Faroe Islands, the Schauenstein castle by Andrea Caminada in Thusis/Switzerland or the Geranium restaurant in Copenhagen. Today, he is Sous-Chef of the Michelin starred restaurant Il Cantinone in Madesimo (SO), Italy and partner of the MA! Officina Gastronomica in Madesimo (SO), Italy, dedicated to the sustainable production of local products. The meat and sausage products are well-known internationally, especially the award-winning Bresaola. Stefano Ciabbarri is also the author and co-author of several cookbooks.



### **Interview-Partner**

- Stefano Ciabbarri, Sous-Chef Restaurant Il Cantinone in Madesimo, Italy, 1 Michelin Star
- Anna Pearson - cook and author
- Daniel Käslin - brewer of the «Viva Tavolata» beer
- Thomas Kriemler - Founder and President «Tavolata St. Moritz»
- Kaspar Howald - Director Poschiavo Turismo



**For inquiries and accreditations of journalists:**

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<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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