Foodies converge at Northstar

The 28th annual Autumn Food and Wine Festival ended Sept. 8 with more than 30 restaurants, wineries, brewers and distillers from across the region pouring more than 90 wines poured and cooking an assortment of food dishes as diverse as octopus soppressatta, rabbit and wild boar roulade and elk patty melts.

The winners are:

Blind Judges' Awards



At the 2012 Northstar food and wine event Mark Estee gave a butchering demo, this year he won the cooking competition. Photo/LTN file

Best Marriage of Food and Wine

Gold: Village Pizzeria (Meatballs Marinara/Kenwood '10 Zinfandel)

Silver: Moody's Bistro (Rabbit and Wild Boar Roulade/Paul Hobbs '11 Pinot Noir)

Bronze: Jake's on the Lake (Duck and Mushroom Tart/Handley Cellars '09 Pinot Noir)

Best Pairing Food and Beverage

Gold: North Lake Tahoe Catering Gazpacho/Charbay

Best White Wine

Gold: Cristo di Campobello 2012 Grillo, Chard Insolia & Catarotto (Favorotta)

Silver: Long Meadow Ranch 2011 Sauvignon Blanc (Rutherford)

Best Red Wine

Gold: Orin Swift "Abstract" 2011 Red Blend (CA)

Silver: Paul Hobbs 2011 Crossbarn Pinot Noir (Sonoma County)

Bronze: Handley Cellars 2009 Pinot Noir (Anderson Valley)

Best Food

Gold: Village Pizzeria (Meatballs Marinara)

Silver: Moody's Bistro (Rabbit and Wild Boar Roulade)

Bronze: PJ's at Grey Crossing (Roasted Beef Canape)

People's Choice Awards

Best Pairing

Northstar California/Stanger Vineyards

Best Food

Northstar California

Best White Wine

Frank Family Vineyards

Best Red Wine

Stanger Vineyards

Best Other than Wine

Charbay Winery & Distillery

Best Table Presentation

North Tahoe Catering/Charbay Winery & Distillery

Saturday was the competitive event between two top chefs in the region. The Blazing Pans Mountain Chef Cook-Off featured 2012 champion Elsa Corrigan, chef/owner of Squaw Valley's Mamasake, against challenger Mark Estee, chef/owner of Campo Reno. After an hour-plus long battle using goat as the secret ingredient, Estee emerged victorious.