



NEWPORT MANSIONS

The Preservation Society
of Newport County

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Noted Executive Chef and Food Network Judge Maneet Chauhan to Host Annual Vintner Dinner at 21st Annual Newport Mansions Wine & Food Festival

Newly Announced Seminars Round Out Festival Programming

Vintner Dinner to feature a collaboration between Culinary Director Kev D, winner of NBC's "Celebrity Cooking Showdown"; four-time "Chopped" champion Adam Greenberg; and "Best Baker in America" Adam Young

Will Gilbert, co-host of WPRI's "The Rhode Show" to emcee



NEWPORT, R.I. – Maneet Chauhan, noted executive chef and a judge on the Food Network's "Chopped," will headline the 21st annual Newport Mansions Wine & Food Festival, September 18-20 at Rosecliff. A full schedule of weekend programming featuring new seminars led by experts in the field has also been announced. Information and tickets are available now at newportmansions.org/wineandfood.

Chauhan will host the annual Vintner Dinner, a chef collaboration featuring Chef Kev D, the Newport Mansions Wine & Food Festival Culinary Director who was an NBC "Celebrity Cooking Showdown" winner and has appeared on "Beat Bobby Flay," "Great Food Truck

Race" and the "Today" show; Chef Adam Greenberg of Sparrow Restaurant in New Milford, Conn., a four-time "Chopped" champion and guest on Food Network's "Tournament of Champions" and "Guy's Grocery Games"; and Chef Adam Young of Connecticut's Sift Bake Shop, Mix, ATY Bar & Bonbons, named Best Baker in America by the Food Network. Guest emcee for the Vintner Dinner will be Will Gilbert, co-host of "The Rhode Show" on WPRI.

Chauhan will also participate in the Soiree du Vin on Saturday night at Rosecliff.

Previously the executive chef of restaurants in Chicago, Nashville and New York, Chauhan is founding partner and president of Morph Hospitality Group in Nashville, Tennessee. In addition to "Chopped," she has appeared on "The Next Iron Chef," "Iron Chef America," "The View," the "Today" show and as a judge on the finale of "Worst Cooks in America" on the Food Network. She won the Food Network competition "Tournament of Champions" in 2021 and 2024.

Three days of festival seminars will explore a variety of wines from bold reds to Champagne and everything in between, plus spirits like rum (paired with fine chocolates!), bourbons and sake. Each seminar is led by an expert in the field and includes a tasting plate to complement the featured wines or spirits.

New this year is "RIEDEL Wine Glass Experience," a seminar demonstrating the impact glassware has on wine enjoyment. Others include "Biggest, Baddest Reds of the World," "Rare and Remarkable Boutique Wines," "The Origins of Brut Champagne" and "The Art of Charcuterie."

The festival's Soiree du Vin: Tastings and Small Plates returns for its second year on Saturday, September 19. And in addition to the popular Sunday Jazz Brunch, the festival adds a "Sips & Sounds" Saturday Buffet Brunch; both brunches are already sold out.

The Newport Mansions Wine & Food Festival brings together wines from around the world presented by expert sommeliers, cuisine and small bites created by talented chefs, and tasting opportunities galore in a series of dinners, brunches and seminars. Guests are also invited to enjoy further samples from food and beverage vendors as well as local chefs in the Tasting Tent.

Proceeds from the festival benefit The Preservation Society of Newport County, a nonprofit organization accredited by the American Alliance of Museums and dedicated to preserving and interpreting the area's historic architecture, landscapes and decorative arts.

Visit newportmansions.org/wineandfood for more information and tickets.

The Preservation Society thanks the following for their support of the 21st annual Newport Mansions Wine & Food Festival:

Festival Culinary Director: Kevin Des Chenes

Festival Wine Director: Matthew MacCartney

Headliner Chefs: Maneet Chauhan, Kevin Des Chenes, Adam Greenberg, Adam Young, Tyler Anderson, Basil Yu

Media Partners: Wine Spectator, New England Home

Weekend Sponsors: BankNewport - Restaurant Sponsor, Benchmark Living, Coca Cola/Dasani Water, GoNetSpeed, Johnson & Wales University, National Trust Insurance Services, United Airlines

Exclusive Pouring Sponsors: Brands of Portugal, Champagne Pommery, Chateau Cos d'Estournel, Continuum, Gonzales Byass, Greenvale Vineyards, Herita USA, Jackson Family Wines, Joseph Phelps, Leeuwin Estates, Litchfield Distillery, Mary Taylor Wine, Mystic Coffee, Newport Vineyards, Notch Brewing, Perchance Estates, Quigley Fine Wines, Riedel, Sakonnet Vineyards, Spiribam USA, Trifecta

Culinary Sponsors: Alexian Pate, Botticelli Foods, Bottega Bocconi, Charcuterie Artisan, Chefs' Warehouse, Chefworks, Heritage Hospitality – Claw & Hammer, Jo's American Bistro, Narragansett Creamery, Natural Tableware, Newport Chowder Co., Sift Bake Shop, Surf Siren, Walrus & Carpenter Oysters, Yagi Noodles

Connoisseurs' Dinner: Chef Kevin Des Chenes, Matthew MacCartney, Chefs' Warehouse, Champagne Pommery, La Spinetta, Leeuwin Estate, Trifecta

Vintner Dinner: Chef Maneet Chauhan, Chef Kevin Des Chenes, Chef Adam Greenberg, Chef Adam Young, Will Gilbert of "The Rhode Show," Chefs' Warehouse, Jackson Family Wines

Soiree Du Vin: Chef Maneet Chauhan, Chef Kevin Des Chenes, Chef Adam Greenberg, Chef Adam Young, Chef Tyler Anderson, Chef Justin Rexroad, Chef Basil Yu, Chefs' Warehouse, Sift Bake Shop, Surf Siren, Walrus & Carpenter Oysters, Champagne Pommery, Chateau Cos d'Estournel, Continuum, Gonzales Byass, Herita USA, Joseph Phelps, Mary Taylor Wine, Notch Brewing, Perchance Estates, Quigley Wines, Trifecta

"Sips & Sounds" Saturday Brunch: Chef Kevin Des Chenes, Chef Justin Rexroad, Chef Miguel Somoza of Flora, Chef Antonio Wormley of Little Clam, Chef Robert Andreozzi of Pescadou, Quigley Fine Wines, Spiribam Rum Spirtz Bar, Surf Siren, Mystic Coffee

"Savor & Swing" Sunday Brunch: Chef Kevin Des Chenes, Chef Miguel Somoza of Flora, Chef Robert Andreozzi of Pescadou, Herita USA/Santa Margherita, Spiribam Rum Spritz Bar, Surf Siren, Mystic Coffee

ABOUT THE PRESERVATION SOCIETY OF NEWPORT COUNTY

The Preservation Society of Newport County is Rhode Island's largest cultural organization, protecting, preserving and presenting the best of Newport County's architectural heritage. As a nonprofit organization accredited by the American Alliance of Museums, the Preservation Society's 11 historic properties – seven of them National Historic Landmarks – span more than 250 years of American architectural and social development from the Colonial era to the Gilded Age.

Through its historic properties, educational programs and related activities, the Preservation Society engages the public in the story of America's vibrant cultural heritage. Today, these "Newport Mansions" are an integral part of the living fabric of the city in which they stand.

For more information, please visit NewportMansions.org.

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