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Basque Cider House

Txikito

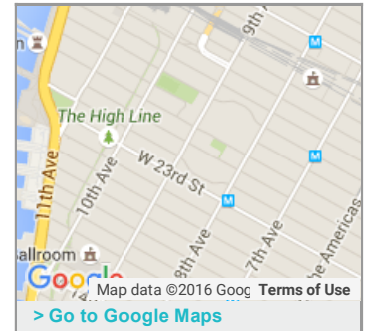
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Event

Basque Cider House

The Cider House purposes to grace the perennial bustle of Manhattan with age old Basque traditions in an immersive dinner of interactive film, art and music staged at the award winning Txikito Restaurant. Drawing from stories and characters in Emily Lobsenz's feature documentary film, Song of the Basques Txikito's chefs Alex Raj and Eder Montero, will work with Emily and event producer Leah Rinaldi as well as Basque and local artists to recreate the experience of the Basque cider house. Through a curated dinner including projections, sculptures and music the event will evoke personal experiences and environmental themes of Basque culture. Gathering mouths and minds this immersive cultural interchange will push guests to come to a deeper understanding of how what we eat really is who we are.

At its core, the evening is about celebrating and sharing Basque culture, and pushing the boundaries of how food, art and environment relate to one another. While enjoying the menu of perhaps one of the most quintessential of Basque traditions- The Cider House, guests will become a part of the celebration as they interact not only with their meal but also the projections, performances and artistic pieces that inform it. This evening will inspire them to think about the ancient story that each bite celebrates; the story not only of Basques from their unabashed pride to their truly humble hospitality, but also a more universal story about local environments and cultural heritage.

True with all people, but particularly with Basques, food means much more than sustenance. It is imbued with social, cultural, personal, familial and even, at times, political meaning. To sit down to a dinner in Basque Country is not simply to eat, but to understand, experience and evolve.

The cider house springs from a tradition of community and environment. Farmhouses would share their local resources to make meals in nights of revelry around cider barrels; in that way they'd not just survive the harsh winters but celebrate them. Through sharing this with our community in New York City, we hope to create a similar sense of camaraderie. Guests won't sit at islands and be served by waiters emerging from behind closed kitchen doors- guests will join together with artists, chefs and their fellow diners to recreate the spirit of the Basque cider house breaking through the isolation of New York City and connecting in a shared experience. Guests will also come to a deeper awareness of how we eat informs who we are. In an age when we are so removed from the origins of the ingredients and cultural traditions that sustain us, we want our guests to more intimately know the people who bring it to our tables, from the farmer, to the cheese maker, to the chef. We want to invite them to be a part of the ancient origins they are celebrating and reinvent as they break bread with us.

Our partners include: Shacksbury Cider, Aaron Burr Cider, Farnum Hill Ciders, Petritegi, Dickson's Farmstand Meats, and Forever Cheese.



Categories

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Non-Smoking: Yes!
Wheelchair Accessible: Yes!

Contact

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