

BOSTON
WINE & FOOD
FESTIVAL
at Rowes Wharf

The 37th Annual Boston Wine & Food Festival

Join us for a season of extraordinary culinary moments as the Boston Wine & Food Festival returns. Featuring more than 43 show-stopping events, the festival brings intimate winemaker-hosted dinners, tastings, brunches, masterclasses, and spirited pop-ups from January through March.



THE 37TH ANNUAL

Boston Wine & Food Festival

Boston Harbor Hotel is thrilled to present the 37th Annual Boston Wine & Food Festival, showcasing renowned winemakers from around the world. This extraordinary celebration, led by Executive Chef David Daniels and Festival director Nick Daddona, promises a unique blend of expertly paired wine dinners, seminars, thematic receptions, and celebratory brunches. From January to March, kicking off with opening weekend on January 23rd, 2026.

The 2026 Boston Wine & Food Festival features several new exciting events, including the President's Reserve Dinner, which pays homage to the 250th anniversary of the signing of the Declaration of Independence. The dinner will pair wines loved or inspired by six former presidents. A new focus on scotch and whiskey comes to life through The Macallan Whiskey Master Class and a Scotch Tasting Pop-Up. Also new this year are the Art of the Espresso Martini, a Mezcal Masterclass, the Louis Roederer Champagne Dinner, Cakebread Cellar Winemaker Dinner, and Rioja Dinner with Bodega Lonzaga.

The 2026 Boston Wine & Food Festival offers the ultimate expression of luxury and taste with a Grand Cru Tasting with Domaine de la Romanée-Conti. This exclusive, sommelier-guided evening is paired with extravagant culinary creations by Executive Chef David Daniels and hosted in the opulent Presidential Suite at Boston Harbor Hotel. Reserved for up to eight guests, the one-night experience includes an open bar, four lavish adjoining guest rooms, and a private open-air terrace overlooking Boston Harbor. Every detail is thoughtfully tailored, from custom floral arrangements and seamless personal transportation to a masterfully crafted brunch the following morning and personalized gifts for each guest.

For those looking to celebrate Valentine's Day ahead, the festival presents Night in Paris: Valentine's Dinner, an intimate, candlelit evening for two where the romance of France unfolds through exquisite wines, classic French flavors, and a private table designed to savor every moment of love, laughter, and *joie de vivre*. As well as the Valentine's Champagne Brunch, guests can look forward to

live jazz, innovative food, hosted Champagne, and an Espresso Martini station. This walkaround brunch showcases Executive Chef David Daniels healthy and fresh menu including omelets, fruit bar, waffles, and delicious pastries. The perfect way to end your Valentine's weekend with fine dining and drinks overlooking Boston Harbor.

A featured highlight of the festival season, the Opus One Reserve Dinner on March 28th offers an exceptional VIP experience, including an optional intimate pre-dinner seminar designed for deeper appreciation of this iconic label. Opus One, the celebrated collaboration between Baron Philippe de Rothschild and Robert Mondavi, is prized for the passion, precision, and expertise behind each vintage. The evening begins with a Champagne reception, followed by an elegant four-course dinner thoughtfully paired to showcase these remarkable wines.

Festival Director Nick Daddona says, "Each year we look for new ways to surprise and delight guests, and this year's is our most ambitious yet," said Daddona. "From rare wine experiences to inventive new dinners and classes, we've created something for every level of wine lover – from the curious to the collector."

To enhance the festival experience, attendees of the 2026 Boston Wine & Food Festival are encouraged to take advantage of the special room rate of \$310, available on evenings of the festival from January to March. The 37th Annual Boston Wine & Food Festival is proud to be partnering with Volvo, Delta, Saratoga Water, Fiduciary Trust, Andy Katz Photography, Gordon's Wines, Louis Roederer Champagne, non-profit partner The Greater Boston Food Bank and media partner Boston Magazine.



EXECUTIVE CHEF DAVID DANIELS

Born and raised in Boston by a large Italian family, David Daniels discovered his unorthodox dream to become a chef from the young age of thirteen. In 1986, Daniels embarked on a journey traveling across the United States to learn the ropes from the masters – including Acqua in San Fransico, Ventana Country Inn in Big Sur, and Pinot Blanc in St. Helena. Upon returning to New England, David took over the reins at The Wauwinet on Nantucket which was awarded the Grand Wine Award from Wine Spectator. He then came home to Boston as Executive Chef at the OAK Bar + Kitchen at the Fairmont Copley Plaza and Aragosta at the Fairmount Battery Wharf, before spending four years as Culinary Director with MET Restaurant Group, Saltie Girl and Stephanie's Restaurant Group, and Culinary Director for Bespoke Hospitality.



NICK DADDONA WINE DIRECTOR

Nick is an award-winning wine and hospitality industry leader with over two decades of experience. He has proudly been a part of the Boston Wine & Food Festival since 2013 and founder of the client services company, WineKey. His leadership has included corporate, hotel and fine dining beverage programs with a focus on education and celebrating people behind the wine. He is a board member emeritus of the Boston Sommelier Society whose mission is to promote education and inclusion in the New England market.

Nick holds the certification of Advanced Sommelier with the Court of Master Sommeliers and is Rudd Roundtable participant. He has contributed to JancisRobinson.com, Stephen Tanzer's Winophilia and has worked to develop a network of winemakers, winegrowers, and industry professionals from around the world.

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FESTIVAL EVENTS

Opening Night | January 23rd, 2026

Super Tuscan Master Class

January 24th, 2026

Battle of the Cabs Dinner

January 24th, 2026

Gaucho Cowboys: South America Pop-Up

January 29th, 2026

Burgundy with Domaine Drouhin

January 29th, 2026

**Willamette Pinot with RoseRock
& Domaine Drouhin Oregon**

January 30th, 2026

The Macallan Whiskey Master Class

January 31st, 2026

**Judgement of Paris Dinner
Presented By Delta Air Lines**

January 31st, 2026

Art of the Espresso Martini

February 5th, 2026

Barolo Boys Crissante & Conterno Dinner

February 5th, 2026

Bordeaux Wine Growers Dinner with Eric Asimov

February 6th, 2026

The Grand Cru Burgundy Master Class

February 7th, 2026

Sequoia Grove Dinner

February 7th, 2026

Romeo and Juliet Amarone Dinner

February 13th, 2026

Night in Paris: Valentines Dinner

February 14th, 2026

Valentines Champagne Brunch

February 15th, 2026

Scotch Tasting Pop-Up

February 19th, 2026

Battle of the Cabs Dinner

February 19th, 2026

Tuscany Dinner

February 20th, 2026

Mastering Wine Tasting with Josh Orr

February 21st, 2026

Cakebread Cellars Winemaker Dinner

February 21st, 2026

Provence Pop-Up with Domaines Ott

February 26th, 2026

Joseph Phelps Dinner

February 26th, 2026

Louis Roederer Champagne Dinner

February 27th, 2026

**Rioja Spanish Pop-Up with Bodegas
Martinez Lacuesta**

March 5th, 2026

Beringer Dinner

March 5th, 2026

**Brunello Meets Amarone with
Allegri & Argiano Dinner**

March 6th, 2026

Mezcal Master Class

March 7th, 2026

Napa to Boston: Chef's Pairing Dinner

March 7th, 2026

Women and Cocktails

March 12th, 2026

Long Meadow Ranch Winemaker Dinner

March 12th, 2026

Tour Côte d'Or Burgundy Dinner

March 13th, 2026

Mastering Italy Master Class

March 14th, 2026

President's Reserve Dinner

March 14th, 2026

Wines of Loire with Couly-Dutheil of Chinon

March 19th, 2026

Opus One Reserve Dinner

March 19th, 2026

California Pinot Dinner

March 20th, 2026

Springtime Rosé Master Class

March 21st, 2026

Rioja Dinner with Bodega Lonzaga

March 21st, 2026

Barolo Pop-Up with Scarzello Giorgio e Figli

March 26th, 2026

Frog's Leap Winery Dinner

March 26th, 2026

Revana Winemaker Dinner

March 27th, 2026

Champagne & Sake Master Class

March 28th, 2026

Diamond Creek Reserve Dinner

March 28th, 2026

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BOSWINEANDFOODFESTIVAL.COM

boswineandfoodfestival.com

 [@bostonwinefoodfestival](https://www.instagram.com/bostonwinefoodfestival)

THE PRESIDENTIAL BURGUNDY EXPERIENCE

Saturday, February 28th, 2026

Step into an evening of unrivaled luxury with a private, sommelier-guided Grand Cru Tasting featuring Domaine de la Romanée-Conti, perfectly paired with extravagant culinary offerings by Executive Chef David Daniels in the opulent Presidential Suite at Boston Harbor Hotel. This exclusive 1 night experience, reserved for up to eight guests, includes an open bar, four lavish adjoining guest rooms, and a 1,000-square-foot open-air terrace overlooking Boston Harbor, all-inclusive in one of the largest suites in Boston.



Boston's ultimate expression of luxury and taste.

Indulge in a bespoke experience, where every detail is meticulously tailored to your desires. Adorn your suite with floral arrangements of your choosing, enjoy seamless personal transportation, savor a masterfully crafted brunch the following morning, and delight in thoughtfully curated, personalized gifts for all guests.



Take the Elevator Home

Consider extending your evening of phenomenal wine and food with an overnight stay at Boston Harbor Hotel. As a festival guest, we are pleased to offer a special Boston Wine & Food discount rate of \$310.

Available for overnight stays on the evenings of Boston Wine & Food Festival from January through March.

Secure your reservation now or contact our Reservations team for further details at (844) - 859-4899.





The Perfect Pairing: Your Goals and Our Guidance

We listen. And then we create a comprehensive wealth plan around your personal goals. We also customize your investment portfolio which is informed by your wealth plan and sensitive to taxes. All supported by a dedicated Fiduciary Trust advisor and our experienced investment, planning, and trust and estates legal teams.

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Ensure your plan
is up to date.
Learn more:



Culinary at Boston Harbor

Our dining experiences are built around warmth: warm smiles, warm plates, and the warm glow of the harbor right outside. From seafood cooked with care to cocktails that brighten the evening, each outlet has its own charm and personality. Whether you're here for a long, lingering dinner or a laid-back bite between plans, you'll always find something delicious and a place where you feel instantly at ease.



Rowes Wharf Sea Grille

At Rowes Wharf Sea Grille, the harbor becomes your backdrop and every dish feels like a discovery. Dive into fresh, seasonal seafood, bold costal flavors, and an atmosphere that makes you want to stay just a little longer.

[Learn More](#)



The Dark Bar

Step inside The Dark Bar, where low lighting, smooth cocktails, and a touch of mystery create a perfect place to unwind. Whether you're meeting friends or easing into the evening, this is the spot that pulls you in and make you want to linger.

[Learn More](#)



Dandelion

Your new favorite spot for expertly brewed coffee, irresistible provisions, and a little everyday magic. Featuring locally sourced offerings, fresh pastries, and chef-created grab-and-go breakfast and lunch favorites.

[Learn More](#)

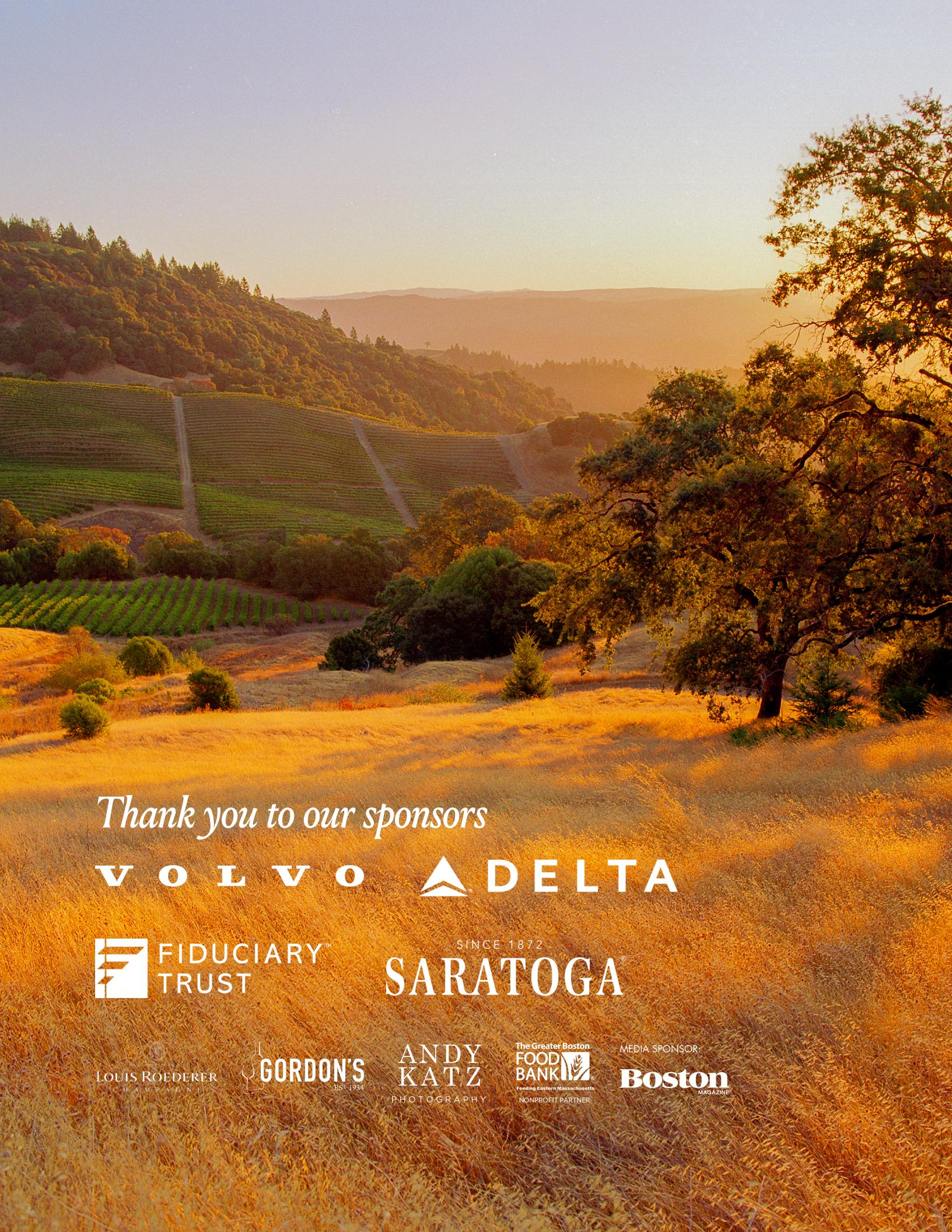


In-Room Dining

Use your personal in-room IPad to order delicious meals throughout the day, prepared fresh and customized based on your dietary needs. Incredible culinary creations arrive at your door for a delicious breakfast in bed or dinner by your large picture window while the city lights shine bright.

[Learn More](#)





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