

**L'Etoile Joins Slow Food's March of the Chefs with Chef Tory Miller  
March 15, 2007 at 6:30**

**Bringing Terra Madre Home: a Benefit for Slow Food Nation**

**Antipasti**

Bresaola, Home-made Mortadella, Salami, La Quercia Rossa Prosciutto, Taleggio & Parmigiano-Reggiano served with Home-made Grissini and Crostini

**Zuppa**

Piedmontese Onion Soup

**Primo**

Fontina filled Agnolotti with Sage and Butter topped with Shaved Black Truffles

**Carne**

Bresato al Barolo: Braised *Fountain Prairie Farm* Grass-Fed Scottish Highland Beef with Risotto and a Barolo Reduction

**Dolce**

Hazelnut Torte with *Future Fruit Farm* Poached Pear and Moscato Zabaglione

**Fine**

Chocolate-Hazelnut Gelato or Strawberry Gelato with Amaretti Cookie

**For every guest a donation of \$50 will be made to Slow Food Nation.**

Chef Tory Miller of L'Etoile joins Slow Food to share the lessons of Terra Madre – Slow Food's bi-annual gathering of farmers, fishermen, herders, chefs, and academics from over 150 countries in Turin, Italy – and a wonderful meal with his food community. The evening of conviviality will feature highlighting food and wine from the Piedmont region of Italy – a locale very near Terra Madre's home in Turin – constructed from local, artisanal ingredients. This evening will also provide an opportunity for guests to hear firsthand about the experience and importance of Terra Madre from Chef Tory himself, who attended in October 2006. (For anyone interested in knowing more about Chef Tory's trip to Terra Madre, he has started a blog (<http://torymiller.blogspot.com/>) detailing some of his thoughts and would welcome your comments!)

Slow Food is an international, eco-gastronomic non-profit dedicated to preserving food traditions, supporting local producers, encouraging sustainability, and helping the world rediscover the pleasures of the table. For more information, please visit [www.slowfoodusa.org](http://www.slowfoodusa.org), [www.slowfoodnation.com](http://www.slowfoodnation.com), [http://www.slowfoodusa.org/events/march\\_of\\_the\\_chefs.html](http://www.slowfoodusa.org/events/march_of_the_chefs.html), and [www.terramadre2006.org](http://www.terramadre2006.org).

**The cost for the dinner is \$110 for *Non-Slow Food Members* and is \$82.50 for *Slow Food Members* (a 25% discount). (Wine, beverage, tax and gratuity not included.)**

Dinner starts at 6:30 pm; guests are welcome to arrive anytime between 6 and 6:30 pm.

**Please call L'Etoile at (608) 251-0500 for reservations.**