



## FOR IMMEDIATE RELEASE

### Epicurean Group Sponsors First Farm-to-Table Harvest Celebration

LOS ALTOS, California (October 23, 2013) – Epicurean Group, the sustainable food service management company, in collaboration with the Santa Clara County Farm Bureau and *Edible Silicon Valley* magazine, is sponsoring the first Farm-to-Table Harvest Celebration on November 2 at Uesugi Farms in San Martin.

The event is a fundraiser for the Santa Clara County Farm Bureau, showcases the diversity and abundance of the county's agriculture – more than 1,068 farms raise more than 100 crops. Using a steer purchased at the Santa Clara County Fair and raised by 4-H member Alexis Budde, Epicurean Group has designed a “nose-to-tail” menu. Uesugi Farms, George Chiala Farms and Taylor Ranch are some of the member farms that will provide produce for the dinner.

Under the direction of Epicurean Group co-founder and Corporate Chef Rey Hernandez, eight chefs have prepared a range of dishes including: Peppercorn and Kona Coffee Bean Crusted New York Strip Steak, Braised Shanks with Apple Wood Smoked Oxtails and Slow Cooked Italian Pot Roast. “The first Thanksgiving was a shared meal,” says Chef Rey. “The incredible abundance of the Santa Clara County farms – and that long-ago Thanksgiving – served as an inspiration for the evening's meal.”

“We are so pleased to partner with Epicurean Group on this premiere event,” says Santa Clara County Farm Bureau Executive Director Jennifer Scheer. “And we appreciate their ongoing support of our local farmers and ranchers.”

The harvest celebration will be held in a marigold field surrounded by pumpkins. The family-style meal will be paired with local wines and will be preceded by a wine tasting and cocktail hour. Jason-Stephens Winery, Cooper-Garrod Vineyards, Clos LaChance and other local wineries will provide the pairings. The fundraiser will include both a silent and a live auction, with auction items such as wine tastings, horseback riding, CSA subscriptions and exclusive tours of a local olive grove and mushroom farm. The harvest dinner will be followed by dancing to music from the Trail Ride Band.

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Epicurean Group is an independent food service management company, providing restaurant and catering services to corporations, educational campuses, and fine arts facilities throughout Northern California. Epicurean Group is committed to socially responsible and environmentally sustainable business practices. *Epicurean Group ... Fresh. Honest. Local.*

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