



IMMEDIATE RELEASE

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Rare Mediterranean Ecosystem on Peninsula Inspires 2017 Palos Verdes Pastoral Garden-to-Table Dining Event

PALOS VERDES PENINSULA – SEPTEMBER 5, 2017. Imagine a red and orange sky illuminating sparkling glasses of wine paired with extraordinary food. Guests seated al fresco enjoy the breathtaking coastline that is the backdrop to this extraordinary encore event to benefit the preservation of the Peninsula's unique natural lands. Hosted by the Palos Verdes Peninsula Land Conservancy in partnership with **Terranea Resort** and **Whole Foods Market**, the "Palos Verdes Pastoral: Garden-to-Table Dining Experience" will be held Sunday, October 15, 2017.

This year Pastoral will highlight our rare Mediterranean climate and native habitat of Palos Verdes Peninsula. The Peninsula is located in one of only five rare ecosystems in the world. Pastoral will help illustrate the unique biodiversity of the Peninsula as one of these rare five Mediterranean-climate regions that are home to an amazing 16 percent of the entire Earth's plant species. It will showcase the best of California handcrafted, organic and sustainable food and wine unique to the Mediterranean-climate regions of the world.

For this special occasion, Terranea Resort Executive Chef Bernard Ibarra has created an exclusive menu inspired by the lands of the Mediterranean with influences from the Iberian Peninsula including Moroccan, Andalusian, Berber and Sub-saharan. The lucky 200 guests for the sold out event will enjoy such delicacies as *Chermoula-Rubbed Grilled Shrimp and Plancha Spiced Lamb Cigars with Lemon Tahini*. Terri A. Haack, a member of the Conservancy's President's Advisory Council and President of Terranea Resort is delighted to host this special evening, saying "Executive Chef Ibarra and the Conservancy team have created a unique experience that will benefit and support an important cause, close to all of our hearts - preserving our natural landscape."

"At Pastoral, guests will celebrate the rare biodiversity of the lands the Conservancy works so hard to protect and restore" says Executive Director Andrea Vona. Whole Foods Marketing Manager Kali Patton says "Whole Foods Market is proud to be a major partner of Pastoral helping the Conservancy host an incredible dining experience featuring healthy, local, quality foods to support the preservation of the Peninsula's natural landscapes, native plants and animals."

Co-Chair Diana Heffernan-Schrader explains, "We have created a truly one-of-a-kind event based on the concept of local food, nature and community." She explains that "An incredible group of community supporters gather together for an evening outdoors, soaking in the natural beauty of the Peninsula. Where old friends and new enjoy a carefully crafted artisanal, local and sustainable dining experience created around a theme that enables us to appreciate the rare biodiversity of the lands we are lucky enough to call home." Diane and Co-Chair Sharon Ryan are happy to help make the most important annual fundraiser for the Conservancy possible, feeling "truly fortunate to have the Conservancy working to preserve the Peninsula and to educate our children to become the next generation of environmental stewards."

We wish to thank major partners Terranea Resort, and Whole Foods Market Torrance, and generous supporters, Bruce Biesman-Simons & Hale Field, Carolyn Hadley Colburn, Allen & Charlotte Ginsburg, Virginia Cicoria, Becky Cool - RM Cool Company, The Jacqueline Glass Family, Lisa & Steve Hansen, Diana Heffernan-Schrader & Steve Schrader, Craig & Pang Mueller, Jim & Diane Staes, Bill & Barb Ailor, Carl Cambilargiu & Barbara Clark-Cambilargiu, The Geraghty Group, Chuck and Betsy Miller, Mark Paullin, Point Vicente Animal Hospital, Phillips 66, Siegrun & Alex Smith and John & Lynn Taber and along with many other community supporters and our special thanks to Palos Verdes School Gardens, Room & Board and The Souk.
