



IMMEDIATE RELEASE

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PALOS VERDES PENINSULA LAND CONSERVANCY PRESENTS FIRST GARDEN-TO-TABLE DINING EXPERIENCE ON THE PENINSULA AT TERRANEA

Inaugural Gala Features Award-winning James Beard-Inspired Menu

Imagine a full moon melding with the colors of the sunset as it illuminates specially selected wines paired with a *James Beard-inspired menu* by award-winning Chef Michael Fiorelli of mar'sel. The breathtaking coastline at Terranea Resort is the backdrop to this extraordinary new event to benefit the preservation of the Peninsula's natural landscape. Hosted by the Palos Verdes Peninsula Land Conservancy in partnership with Terranea Resort, the first "*Palos Verdes Pastoral: Garden-to-Table Dining Experience*" will be held Sunday, September 30, 2012.

Showcasing the best of California handcrafted, organic and sustainable products, some of the finest producers from around the state are coming together to donate all of the food and wine for the evening. **Whole Foods Torrance** known for the highest quality natural and organic products will donate an extraordinary array of products for the event. **Homegrown Meats**, based in La Jolla will donate grass-fed AGA Certified beef. Committed to responsible sourcing, family-owned **Santa Monica Seafood** will contribute the highest quality selection of seafood. **Daphne's Chocolates**, locally hand-made fresh and preservative-free, will provide chocolates. **Seka Hills Hand Crafted Wines and Olive Oils** from the Yocha Dehe Wintun Nation and **Cielo Farms** from the Malibu region along with **Martin Codax Alberino** and **Rutherford Ranch Winery** will provide some of the featured wines specially paired with the menu. Other items include **Tutti Frutti Organic Heirloom Tomatoes**, **Fra'Mani Handcrafted Meats**, and **Kendall Farms Crème Fraîche**. The designer of the vegetable and herb garden at mar'sel restaurant, **Home Grown Edible Landscapes**, will create the table décor.

Tickets are \$250 per person and space is limited. Every ticket is entered in an opportunity drawing to win a fabulous Terranea getaway package which includes two nights in a luxury suite and dinner for two at mar'sel.

Thanks to our generous sponsors: Terranea Resort, Whole Foods, Malaga Bank, Cox Communications, Southbay Magazine, Peninsula News, Bolton Engineering, Becky Cool, the Oarsmen Foundation, the Tuffli Family Foundation, and V Link Investments, along with many other community supporters, all the ticket proceeds will go to support the Land Conservancy and its restoration of open space. "We are delighted to host this special evening for the guests and members of the Palos Verdes Peninsula Land Conservancy," said Terri A. Haack, Executive Vice President and Managing Director of Terranea Resort. "Chef Michael Fiorelli and the PVPLC team have created a wonderful experience that will benefit and support an important cause, close to all of our hearts - preserving our natural landscape."

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The Palos Verdes Peninsula Land Conservancy was founded in 1988 and is a 501(c)(3) nonprofit community-benefit organization dedicated to preserving land and restoring habitat for the enjoyment and education of all. The Conservancy owns or manages the Palos Verdes Nature Preserve in Rancho Palos Verdes, Linden H. Chandler and George F Canyon Preserves in Rolling Hills Estates, White Point Nature Preserve in San Pedro, and a native plant nursery on the Defense Fuel Support Point in San Pedro.

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 Tutti Frutti Farms



MENU

Canapes

Pickled tiny vegetables, salami and grain mustard aioli

Crispy heirloom potatoes, smoked salmon, caviar, crème fraîche

Wagyu beef tartar, horseradish, toasted brioche

California buratta cheese, black mission fig, gaspacho vinaigrette

Dinner

Homemade English muffins, local butter, homemade jams, chicken liver mousse

Local heirloom tomatoes, fresh hearts of palm, avocado, cucumber, California olive oil, lemon, sea salt

Grilled octopus, chorizo, fried potatoes, baby leeks, piquillo peppers, preserved lemon, salsa verde

Grilled prime ribeye, creamed swiss chard, roasted baby carrots "Sicilian lifeguard style"

Brown butter blueberry crisp, toasted oats, vanilla bean ice cream

Printing generously donated by Malaga Bank

PALOS VERDES Pastoral

Sunday, September 30, 2012

Reception 6 pm
 Dinner 7 pm

A Garden-to-Table Dining Experience on the Peninsula

mar'sel at Terranea Resort
 Rancho Palos Verdes

Featuring

A special award-winning menu by Chef Michael Fiorelli of mar'sel at Terranea created originally for the James Beard House in New York City, showcasing the best of California-grown food and wine

Tickets

\$250 per person

Contact

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Benefiting



Attached Photo: (Left) Randy Bowers (standing in foreground) of Malaga Bank makes a toast to the other proud sponsors of Palos Verdes Pastoral: (from far left) Susan McKenna, event co-chair; Martha Tuffli; Gaye Vancans, Terranea; Jennifer Bolton; Don Tuffli; Bruce Biesman-Simons, President, PVPLC; Ross Bolton, Bolton Engineering; George and Dee Schuler; Becky Cool, Gabe Dupin de Saint Cyr, Whole Foods Torrance; Chef Michael Fiorelli, mar'sel; Sharon Ryan and Lynn Swank, event co-chairs.

(Right) Randy Bowers of Malaga Bank toasts Palos Verdes Peninsula Land Conservancy Legacy Circle member Becky Cool. (Photo credits: Bo Struye)