



T A C O M A S Y M P H O N Y O R C H E S T R A

Press Release

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Tacoma Symphony Orchestra's Celebrity Chefs Showcase will honor area farmers

**Five excellent Tacoma culinary establishments team up with five area celebrity farmers
for a meal that promises to be a slice of heaven**

Wood-roasted pork, fresh shellfish, fruits, vegetables and cheeses from area farms will provide the "score" for five of the area's best chefs for whom cooking is a symphony unto itself. The resulting five-course farm-to-table dinner will be served to guests at the Tacoma Symphony Orchestra's second annual Celebrity Chefs Showcase, to be held at 5:30 p.m. Saturday, June 13. This year's event, titled *Honor Thy Farmers: A Farm-to-Table Black Tie Picnic*, will showcase not only gifted area chefs, but also outstanding regional farmers. Each chef will be paired with a farmer for a meal that event chair Ed Murrieta promises will be a "slice of heaven." And what better to accompany *that* – than the beautiful clear tones of the harp? Guests will be treated to the enchanting sound of the concert harp, performed live by the TSO's gifted harpist. The event will be held at the Sharon McGavick Conference Center at Clover Park Technical College in Lakewood. Tickets are \$150 per person. For more information, call 253-272-7264.

Participating farmers will include Tacoma's Cheryl "The Pig Lady" Ouelette; Bill Taylor of Taylor Shellfish Farms in Shelton; Terry and Bill Carkner of Puyallup's Terry's Berries; and Carrie Anne Little of The Mother Earth Farm – plus cheese from Kelli Estrella of Estrella Family Creamery in Montesano. The five-course dinner will be prepared by Charlie McManus, chef-owner of Primo Grill; Diana Prine, chef-owner of Fife City Bar and Grill; William Mueller, chef-owner of Babblin' Babs Bistro; chef Dan Hutchinson of Il Fiasco; and Gay Landry, pastry chef-owner of Affairs Chocolates and Desserts.

The five-course menu will include:

- Farmers' Garden Salad by Diana Prine
- Chilled fruit or Vegetable Soup by William Mueller
- Shellfish Risotto by Dan Hutchinson
- Wood-Roasted Pork by Charlie McManus
- Chocolate-Berry Dessert by Gay Landry

"The Tacoma Symphony Orchestra thanks the wonderful culinary establishments who have donated their services to this year's Celebrity Chefs event," said Executive Director Andrew Buelow. "We urge our subscribers, donors and other stakeholders to patronize these excellent restaurants."

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Primo Grill is a contemporary restaurant with apple wood grill and oven in a dynamic display kitchen. Located at 601 South Pine Street in Tacoma, Primo Grill serves Mediterranean cuisine, grilled and roasted, in a cozy dining room of painted tables, colorful tile and artistic metalwork. The restaurant was awarded five stars by *The News Tribune*, which commented: "Sorry, San Francisco. Primo Grill could make you want to leave your heart in Tacoma."

Fife City Bar and Grill is located at 3025 Pacific Highway East in Tacoma. Known as Tacoma's best-kept secret as well as for its fresh Northwest Regional Cuisine, Fife City's house specialties include grilled New York Steak and prawns with garlic mashed potatoes, onion rings or fries, and the Herb Seared Halibut with roasted red pepper glaze, served on dill and macadamia nut mashed potatoes. The atmosphere is quiet and cozy with soft lighting and a romantic ambiance. The full bar includes a casino, video games, darts and TV.

Babblin' Babs Bistro is the only four star restaurant in the Proctor District of Tacoma and one of the most unique culinary experiences available. Located at 2724 North Proctor, in addition to being open for breakfast, lunch and dinner, the restaurant offers exclusive private dining, at which Chef William Mueller creates menus of three to five courses based on your tastes, paired with the wine and/or beers of your choice. As for the question: who is Babs? Chef Mueller says the restaurant is named after – wait for it – his late Mother!

Il Fiasco is the Italian name for the straw basket around a Chianti bottle, but in Tacoma the word is synonymous with outstanding Italian dining in a warm and comfortable environment. Il Fiasco provides a casual yet professional dining atmosphere where guests can celebrate a momentous occasion or simply come and relax. Located at 2717 6th Avenue in Tacoma, Il Fiasco offers private banquet rooms, wine dinners, and catering.

Affairs Chocolate and Desserts, located at 2811 Bridgeport Way West, has been producing made-from-scratch, original gourmet dessert and lunch menus for over 16 years. Regionally well-known for handmade chocolate truffles, handpoured chocolate nut clusters, antique pewter-mold solid chocolate figures, and over 30 varieties of the best cheesecakes and specialty desserts you will ever find, Affairs also prepares fresh and original full lunch entrees and gourmet lunch takeout boxes daily.

A veteran food journalist and Internet producer, **Ed Murrieta** is the editor and publisher of **South Sound Eats**, an exciting and innovative new weblog that celebrates "food, wine, beer and a sense of place" in the South Sound. South Sound Eats caters to an engaged audience of food lovers, home cooks, professional chefs, workers and owners in the food-service and hospitality industries. Utilizing social media tools, user-generated content and the hearts and minds of food lovers, South Sound Eats empowers its readers and advertisers to help make the community a better place for everyone to eat. Mr. Murrieta most recently worked as the restaurant critic at the *Tacoma News Tribune*. With authoritative insights, passionate writing, an adventurous palate and wide-ranging contacts in the local food community, Murrieta is the established and leading culinary voice of the South Sound.

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