

PHIFER PAVITT
Date Night
Napa Valley



From Garden to Table, a Gala Tribute to Alice Waters

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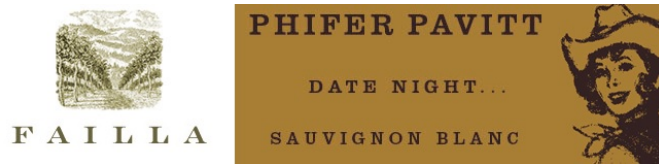
We're sorry! This event is sold out!

The Pittsburgh Botanic Garden is pleased to announce that another culinary megastar, Alice Waters, is the 2015 honoree at its annual fundraiser "From Garden to Table", on Saturday, September 12. Previous honorees include Ina Garten, aka The Barefoot Contessa (2013), and Thomas Keller (2014). Promising to be the culinary event of the year, it will be a collaborative effort featuring an esteemed group of local chefs including Bill Fuller (big Burrito Restaurant Group), Trevett Hooper (Legume Bistro and Butterjoint), Sonja Finn (Dinette), Kate Romane (e2), Justin Severino (Cure) and Derek Stevens (Eleven). These

talented chefs will prepare the dinner tribute to Ms. Waters, celebrating her tremendous contributions in making freshly sourced food supreme.

The gala will take place on the grounds of the Pittsburgh Botanic Garden for the first time and will be centered around the newly opened Ada and George Davidson Event and Culinary Center which showcases a newly restored 1870s barn. **It promises to be the culinary event of the year! We thank Shelly and Dan Onorato who are serving as the Gala Event Chairs. Dan Onorato is the Executive Vice President of Highmark Health.**

We also give a special thanks to our vintners Anne-Marie Failla and Suzanne Phifer Pavitt



Alice Waters—2015 Honoree



Alice Waters—chef, author, food activist and owner of Chez Panisse—has been a champion of local, sustainable agriculture for over four decades and is credited with being one of the pioneers of “California cuisine”.

She is the founder of The Edible Schoolyard Project, an innovative model for public education that integrates the growing and cooking of food into the core academic curriculum. The centerpiece of the mission is to promote a free, nutritious and sustainable school lunch for all students, K–12, and to bring children into a new relationship with food.

Alice is vice president of Slow Food International and the author of fourteen books including New York Times bestsellers *The Art of Simple Food I & II*, *40 Years of Chez Panisse: The Power of Gathering* and *The Edible Schoolyard: A Universal Idea*.

Menu & Interview with Chef Bill Fuller



According to Chef Bill Fuller, “Alice Waters moved the American food scene in a new direction that we all really love: cooking in the season informally and deliciously. We would not be where we are and who we are without the movement she started. It’s really an honor to cook for her.”

Guests at the September 12 event will enjoy a harvest celebration featuring fresh local food prepared by some of the region’s best chefs. Set amid the late summer splendor of the Pittsburgh Botanic Garden, Chef Fuller says, “It will be a relaxed and comfortable evening where people can break bread, pass dishes made with seasonal ingredients from area farms, talk and enjoy wonderful food.”

After cocktails, guests will dine on small bites featuring charcuterie prepared by Chefs Trevett Hooper and Justin Severino. The first course will include a cold soup and a salad of finely diced ripe melon and ham surrounded by a flavorful puree made by Derek Stevens from peak-of-summer tomatoes.

The main course will be slow-barbecued southwestern Pennsylvania lamb. “Local farms like Elysian Fields Farm produce premiere, high-end lamb,” proclaims Chef Fuller. “Our topography, succulent delicious grasses and abundant rainfall make this region one of the best places to raise lamb. It’s become a big thing in our profession.” The chefs will collaborate on the barbecue sauce for the meat.

In addition to the barbecue, guests will enjoy side dishes made from lots of seasonal ingredients procured from local growers. “We’ll have a big old tomato salad, ratatouille, corn, a salad made from fresh, flavorful cucumbers picked locally; just a whole bunch of dishes to pass and share, to celebrate seasonal foods and honor Alice Waters,” says Fuller.

This won’t be the first time Chef Fuller has had the privilege of cooking for Ms. Waters. He recounts serving her at ELEVEN the last time she was in Pittsburgh. “We were offering a salad that night made with fresh mesclun and greens that were grown and blended by Darrell Frey, owner of Three Sisters Farm in Sandy Lake, Pennsylvania. After we served her, she carefully placed the different greens of the salad around the rim of the plate so she could marvel at each one. She said it was one of the best green salads she ever had.”

“One of the beautiful things about Alice Waters and what she brought to worldwide dining,” he says, “is it’s all about, let’s get some delicious food that’s in season. We know who grew it and produced it. Let’s prepare it simply, without pretense, so it tastes like it’s supposed to taste, and share it with people we enjoy.”

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