

## FOR IMMEDIATE RELEASE

## 15<sup>th</sup> Annual "Feast of the Olive" Epicurean Celebration Returns to Sonoma Valley on January 30, 2016

SONOMA, Calif. (December 17, 2015) – Olive Season in Sonoma Valley continues in January 2016 by hosting a series of events, including the 15<sup>th</sup> annual **Feast of the Olive** dinner at Ramekins Culinary School, Events & Inn in Sonoma on Saturday, January 30, 2016. Featuring culinary delights and exceptional wine offerings from more than 25 of the Valley's finest chefs and winemakers, the menu will highlight the region's second-largest crop, the olive. Guests will be immersed in a celebration of the senses, enjoying the health benefits of an olive-based cuisine and the wellness that comes along with the flourishing lifestyle of Mediterranean cultures.

The 2016 Feast of the Olive dinner will feature a 7-course tasting menu with olive-inspired dishes prepared by a select group of Sonoma Valley's finest chefs who will illustrate the aromas and flavors of the season. Acclaimed chefs participating this year include Ari Weisswasser, *Glen Ellen Star*; Sondra Bernstein, *the girl & the fig*; Saul Hopman, *Café La Haye*; Bruno Tison, *Santé at the Fairmont Sonoma Mission Inn*; Andrew Wilson, *Carneros Bistro at the Renaissance Lodge at Sonoma*; Manuel Azevedo, *La Salette*; and more.

The evening begins at 6:00 p.m. with a reception at The General's Daughter featuring olivethemed passed hors d'oeuvres, martinis crafted by the winner of the annual Martini Madness (January 8 at MacArthur Place) and sparkling wine. Chefs and winemakers will mix and mingle with the guests during the reception. Guests will then stroll into the stunning Vineyard room at the candlelit dinner tables set in Ramekins Culinary School, Events & Inn. Each table will have a dedicated team of executive chefs who will collaborate and prepare a seven-course tasting dinner, curated using local, artisan olives and olive oils. The meal will be paired with awardwinning Sonoma Valley wines. Chefs from the finest restaurants in Sonoma Valley will be participating in this year's Feast of the Olive Dinner, including those from Aventine, BV Whiskey Bar & Grill, Café La Haye, Carneros Bistro and Wine Bar at The Lodge at Sonoma, Carneros Caves, Crisp Bake Shop, Depot Hotel Restaurant, El Dorado Kitchen, Glen Ellen Star, La Salette, Olive & Vine, Oso Sonoma, Ramekins Culinary School, Saddles Steakhouse at MacArthur Place Inn & Spa, Santé Restaurant at The Fairmont Sonoma Mission Inn, Shiso Modern Asian Kitchen, Stone Edge Farm, St. Francis Winery & Vineyards, Tasca Tasca, The Epicurean Connection and the girl & the fig. B.R. Cohn Winery & Vineyards, The Olive Press and Figone's Olive Oil Co. will also be among the participants showcasing their premium extra virgin olive oils. Wineries pouring during the dinner include Benziger Family Winery, B.R. Cohn Winery, Chateau St. Jean Winery, Corner 103, Gloria Ferrer, Imagery Estate Winery, Keating Wines, Pangloss Cellars and Patz N Hall Winery.

The reception begins at 6:00 p.m. at The Generals Daughter, with the Feast of the Olive dinner beginning at 7:00 p.m. at Ramekins Culinary School, Events & Inn in the Vineyard Room, located at 450 West Spain Street in Sonoma, just west of the historic Sonoma Plaza. Tickets are \$175 per person and includes the reception and seven-course dinner with wine pairings. To purchase tickets, visit <u>www.olivefestival.com</u> or call (707) 996-1090 ext 108. For additional information, please contact the Sonoma Valley Visitors Bureau at 707-996-1090.

## About The Sonoma Valley Olive Season

The Sonoma Valley Olive Season, currently in its 15th year, is a celebration of the senses. The olive, with more than 2,000 varieties, is considered a "super food" and has been revered for its health benefits in Mediterranean countries for more than 6,000 years. Taking place January 2016, the Olive Season brings special events to the Sonoma Valley, as well as a range of festival promotions with local lodging, spas, wineries, restaurants and retail shops. For additional information on the Sonoma Valley Olive Season including event specifics and information on sponsors and participants, please contact the Sonoma Valley Visitors Bureau at (707) 996-1090 ex 108 or visit www.olivefestival.com.

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