

# ASHEVILLE WINE & FOOD FESTIVAL

PRESENTED BY

EDISON at The Grove Park Inn

**AUGUST 20-24, 2013**

FOR IMMEDIATE RELEASE

## CHEFS CELEBRATE THE ASHEVILLE WINE & FOOD FESTIVAL WITH SPECIAL PAIRING DINNERS

August 8, 2013 (Asheville, NC) - New to the Asheville Wine & Food Festival this year, area chefs have crafted special pairing dinners during the week leading up to and following the Festival (held in downtown Asheville, August 20-24).

Here's a breakdown of these intimate culinary events flanking the Festival:

### AUGUST 15

Isis Restaurant & Music Hall

Kosuge Wine Pairing Dinner, 7-10pm

Isis Restaurant & Music Hall hosts a four-course dinner paired with Kosuge wines from Napa Valley. B. Kosuge Wines offers handcrafted pinot noir, chardonnay, and syrah from the Sonoma coast of California. Kosuge Wine Pairing Dinner 4 courses 4 wine and a great evening. Meet the Winemaker and owner of B. Kosuge Wines (<http://www.bkosugewines.com>). \$72, [isisasheville.com](http://isisasheville.com).

### AUGUST 17

DOUGH

"Be a Commis" Culinary Experience, 6-9pm

A commis (pronounced ko-MEE) is a chef's assistant or apprentice. DOUGH is giving you the chance to "be a commis" for an evening. Rather than pair food with wine or beer, DOUGH is pairing *you* with its chefs! Roll up your sleeves as you cook with Chef/Owner Brian Ross and his talented culinary team while getting a behind-the-scenes look at North Asheville's new market, bakery and eatery. At each chef station, you will learn how to create different dishes spanning cuisines and flavors from east to west... and then enjoy the

finished product! Heavy hors d'oeuvres and beer and wine samples will also be served. Plus, plenty of free parking! \$50, [doughasheville.com](http://doughasheville.com).

## AUGUST 18

### Fig Bistro

#### Four-Course Dinner with Wine Pairings, 6-8pm

Fig Bistro was inspired by the Riviera when Executive Chef Jerami Jones presented a Euro-Mediterranean dinner that featured food and wines from Southern France, Spain, and Italy. Meet-and-greet wines and hors d'oeuvres preceded a four-course dinner with wine pairings. Fig Bistro, 18 Brook St., Asheville; Sunday, 6 p.m.; \$95 (includes tax & gratuity); (828) 277-0889; [www.figbistro.com](http://www.figbistro.com).

## AUGUST 25

### Strada Italiano

#### Spaghetteria Sunday with Stemmari on the Rooftop, 7-10pm

Cap your festival experience at Strada Italiano. This intimate trattoria in downtown hosts Spaghetteria Sunday with Stemmari Sicilian wines on the rooftop terrace. The four-course family-style Italian meal, featuring antipasti, a poultry dish, salad course, and dessert, is paired with a selection of wines from Stemmari, which is the oldest sustainable winery in Italy. \$75, [stradaasheville.com](http://stradaasheville.com).

For more information and to buy tickets, visit [ashevillewineandfood.com/pairing-dinners](http://ashevillewineandfood.com/pairing-dinners).

Questions? Contact Lindsey Grossman at [pr@ashevillewineandfood.com](mailto:pr@ashevillewineandfood.com) and 828.275.0000.