

**PRESS RELEASE**

**November 2012**

**third annual**



*world class cuisine meets  
cutting edge truffle science*

**January 18-21, 2013**

**"Chefs" is the Word!**

*announcing the spectacular*

**Michelin Star Chef Line Up**

**Nicola (Nico) Chessa of Valentino Restaurant, Santa Monica**

**Ken Frank of La Toque, Napa**

**Marco Gubbiotti of La Bastiglia, Spello, Italy**

**Michael Tusk of Quince, San Francisco**

*plus...winery tours/lunches, science/business truffle cultivation  
programs, cooking demos, truffle dogs and orchard excursion,  
wild mushroom forage, Truffles & Wine Dinner  
and one big Marketplace*

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**Napa, CA – "Chefs" is the Word!** Along with the Napa Truffle Festival's exciting 2013 schedule, there are the chefs. Not just any chefs - Michelin Star chefs - the Oscar winners of the restaurant kingdom! With so many stars in the kitchen, you can expect the moon at the Saturday Truffles & Wine Dinner, a multi-course feast featuring truffles every which way and perfectly paired with wines (see 2012's [menu](#)).

Join in the fun, science and culinary adventure of a lifetime at the third annual [Napa Truffle Festival](#), January 18-21, as we pursue the elusive winter Périgord black truffle: *Tuber melanosporum* (aka black diamond), which will be discussed, examined, probed, prepared, demonstrated and, finally, paired with wines and feasted upon for breakfast, lunch and dinner.

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**[Tickets now available!](#)**

**[Napa Truffle Festival Weekend Program](#)**

The Festival kicks off with a Friday Welcome Reception where guests will have an opportunity to meet the hosts and chefs (sans toques), and sample superb wines and truffle appetizers. Saturday programs begin with breakfast and keynote by *Saveur* founder [Colman Andrews](#), followed by scientific-grower seminars with [Robert Chang](#) and [Dr. Paul Thomas](#) of the [American Truffle Company](#), a wine tasting and lunch at the sterling [Silver Oak](#) winery, and a truffle orchard tour at [Robert Sinskey Vineyards](#) with Rico the truffle dog to sniff things out.

New this year - Sunday, guests will rise and shine for an early morning wild mushroom forage with mycologists/foragers [David Campbell](#), Stephanie Jarvis and Dr. Paul Thomas, followed by a cooking demo with [Michelin Star Chef Nico Chessa](#), and a wine tasting and lunch at the beautiful, historic [Beringer](#) winery.

At the heart of the Festival is the Saturday night Truffles & Wine dinner, hosted by Michelin Star [Chef Ken Frank](#) of [La Toque](#), and featuring a multicourse truffle menu - each course prepared by a [Michelin Star chef](#) (see 2012's [menu](#)) - perfectly paired with wines from around the world.

The Festival culminates on Monday with a lively, grand finale [Festival Marketplace](#) at [Oxbow Public Market](#) showcasing local wines, artisanal foods, cooking demos, special truffle dishes and accoutrements, and a chance to win a black diamond (truffle, that is)!

The [Westin Verasa](#) in downtown Napa will again serve as the host venue, offering a \*special rate for the Festival weekend (\*must reserve by December 16, 2012). Book rooms [online](#).

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## **[Napa Truffle Festival Packages/Tickets](#)**

### **Friday-Monday, January 18-21, 2013**

*Participants can choose from one of two weekend packages (accommodations not included), or purchase selections à la carte.*

**[Read program descriptions.](#)**

**Packages/Tickets available [online](#).**

- **[Grand Truffle Weekend Package](#) (\$1,250/person; \$2,500/couple)  
*all-inclusive package***
- **[Epicurean Truffle Package](#) (\$900/person; \$1,800/couple)  
*ultimate foodie package (does not include Truffles & Wine Dinner)***

### **Saturday, January 19**

- **Scientific Grower Truffle Package (\$225/person)**  
*science and cultivation focus*
- **Winery Tour/Lunch at Silver Oak (\$150/person)**  
*winery tour/tasting and truffle lunch*
- **Truffles & Wine Dinner at La Toque (\$395/person)**  
*multi-course dinner prepared by Michelin Star Chefs paired with wines*

### **Sunday, January 20**

- **Wild Mushroom Forage (\$40/person)**  
*mushroom forage and wine tasting*
- **Cooking Demo and Winery Tour/Lunch at Beringer (\$250/person)**  
*cooking demo with Michelin Star chef and wine tour/tasting and truffle lunch*

### **Monday, January 21**

**Napa Truffle Festival Marketplace at Oxbow Public Market (wine tasting: \$25/person)**  
*showcasing local wines, and artisanal vendors and specialty food products*

FREE admission - all are welcome to browse, and purchase wine tasting tickets (\$25/person) and truffle menu items à la carte. (Truffle Bucks and Wine Tasting Tickets are included in Grand and Epicurean Truffle packages.)

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For questions/information: [info@napatrufflefestival.com](mailto:info@napatrufflefestival.com), or (888) 753-9378.

**[Westin Verasa Napa](#) – special Festival [weekend rates](#) available through December 16, 2012.**

**[www.napatrufflefestival.com](http://www.napatrufflefestival.com)**

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The third annual [Napa Truffle Festival](#) is hosted by the [American Truffle Company](#).

Sponsors: [Oxbow Public Market](#), [Westin Verasa Napa](#)

Winery Hosts: [Beringer](#) and [Silver Oak](#)

Community Partners: [AIWF](#), [CANVAS](#), [Napa County Farm Bureau](#), [Sonoma County Farm Bureau](#), [Visit Napa Valley](#)

Media Sponsors: [Napa Valley Life Magazine](#), [Toutsuite](#), [winecountry.com](#)

*A portion of the proceeds will go to support the [Napa Valley Food Bank/CAN-V](#).*



*The truffles themselves have been interrogated, and have answered simply: eat us and praise the Lord.*  
Alexandre Dumas

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## PRESS CONTACT

Kathleen Iudice: [kiudice@comcast.net](mailto:kiudice@comcast.net); 707.225.2354

**Press are invited to the Friday night reception - rsvp: Kathleen.**

To request a media pass for the Festival weekend, please contact Kathleen.

[Images available](#)