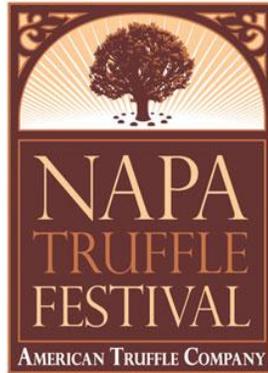


The Ultimate Holiday Gift for the Foodie in Your Life!

**HOLIDAY GIFT
RELEASE
October 13, 2011**



world class cuisine meets cutting edge truffle science!
January 13-16, 2012

Napa, CA – Want to please that special foodie in your life with the ultimate holiday gift? Truffles! Not the chocolate kind, the real thing: black Périgord truffles - aka “black diamonds.” These rare and delectable fungi will be the center of attention at the second annual [Napa Truffle Festival](#), January 13-16, 2012 at the Westin Verasa Napa, where they will be discussed, examined, probed, prepared, demonstrated and, finally, paired with wines and feasted upon for breakfast, lunch and a fabulous Truffles & Wine dinner prepared by [Michelin Star Chefs](#).

FESTIVAL DETAILS

The Festival begins with a Friday night reception where you’ll hobnob with your hosts, Robert Chang and Dr. Paul Thomas of the American Truffle Company, and Chef Ken Frank of La Toque, along with fellow truffle-lovers. You’ll also have a chance to meet the Michelin chefs – sans toques - who have come from as far as Chicago and Italy to cook and demonstrate for you throughout the weekend. The next morning, you’ll attend a breakfast with keynote address by distinguished food and travel writer, and former editor of *Bon Appétit*, [Barbara Fairchild](#). Saturday and Sunday feature culinary and scientific programs, along with winery lunches, VIP winery tastings and local truffle orchard tours. Truffle dogs will also be on hand to sniff things out (petting allowed)!

The highlight of the Festival is the Saturday night Truffles & Wine dinner, hosted by Michelin Star [Chef Ken Frank](#) of [La Toque](#), and featuring a multi-course truffle menu and wine pairing - each course prepared by a Michelin Star Chef.

The Festival concludes on Monday with a scrumptious Truffle Brunch at Westin’s Bank Café, followed by a lively Napa Truffle Festival Marketplace at [Oxbow Public Market](#)—*from farm, orchard and vineyard to kitchen, table and glass*—showcasing local wines and artisanal vendors with their specialty food products.

Reserve your tickets now for the ultimate holiday gift - give in December, enjoy in January!

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

The luxurious [Westin Verasa](#) in downtown Napa serves as the host venue with a special rate for the Festival weekend. Guests can book rooms [online](#).

Read more about the Napa Truffle Festival and order your tickets at
www.napatrufflefestival.com.

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

A portion of the proceeds from the Napa Truffle Festival will go to support local nonprofit organizations.

For questions call: (888) 753-9378.

www.napatrufflefestival.com



PACKAGES/TICKETS (available online at www.napatrufflefestival.com)

GRAND TRUFFLE WEEKEND PACKAGE

complete truffle, wine, science and cultivation package

Friday-Monday, January 13-16

\$1,250/person; \$2,500/couple

EPICUREAN TRUFFLE PACKAGE

ultimate foodie and wine package

Friday -Monday, January 13-16

\$800/person; \$1,600/couple

SCIENTIFIC GROWER TRUFFLE PACKAGE

science and cultivation focus

Sunday, January 15

\$225/person; \$375/person with Truffle Lunch

NAPA TRUFFLE FESTIVAL MARKETPLACE

Truffles and wine at Oxbow Public Market

showcasing local artisanal vendors/specialty food products

Monday, January 16, 10:00am-2:00pm

\$40/person

PRESS EVENT

A press event will precede the Friday night reception. Contact Kathleen or Holly to reserve.

Press Contacts:

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[Images available](#)