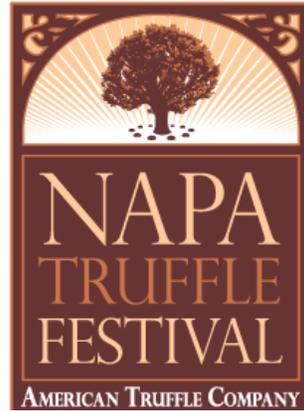


**American Truffle Company**  
hosts the second annual

**Save the Date**  
**RELEASE**  
**August 19, 2011**



*world class cuisine meets cutting edge truffle science!*

**January 13-16, 2012**

*featuring black truffles, cultivation and culinary programs, leading truffle scientists,  
a truffle orchard excursion and epicurean marketplace,  
fabulous food and wine pairings, and world-famous Michelin Star chefs*

**Keynote Speaker Barbara Fairchild**

*former editor of Bon Appetit and prominent leader in the epicurean world*

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

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**Napa, CA** – Save the date! The American Truffle Company returns with the second annual [Napa Truffle Festival](#), January 13-16, 2012, featuring a unique gathering of leading truffle cultivation experts and scientists, special attractions from the food and wine world, and internationally-renowned Michelin Star chefs.

**[NAPA TRUFFLE FESTIVAL](#)**

The 2012 Napa Truffle Festival will present enhanced programs and activities from the successful inaugural Festival in December 2010, including scientific cultivation and culinary programs, lunches, truffle orchard tour excursions and a Truffles & Wine Dinner prepared by Michelin Star chefs.

The focus of the Festival is primarily black truffles—specifically, the summer Burgundy truffle (*Tuber aestivum/uncinatum*) and the winter Périgord truffle (*Tuber melanosporum*), which will be discussed, examined, probed, prepared, demonstrated and, finally, paired with wines and feasted upon for breakfast, lunch and dinner!

The Festival will launch with a Friday night reception, reconvening Saturday morning for the keynote address by renowned travel and food writer, speaker and former editor of *Bon Appetit*, [Barbara Fairchild](#). A prominent leader in the epicurean world, Fairchild was inducted into the James Beard Foundation's "Who's Who in American Food and Beverage."

Saturday and Sunday will both feature culinary and scientific programs, along winery lunches, VIP wine tastings and local truffle orchard tours. Truffle dogs will also be hand to sniff things out.

The highlight of the Festival will be the Saturday night Truffles & Wine, 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, including Graham Elliot Bowles of [graham elliot](#) in Chicago; Michael Cimarusti of [Providence](#) in Los Angeles; Marco Gubbiotti of [La Bastiglia](#) in Spello, Italy; and more to be announced.

The Festival will conclude on Monday with a lively Epicurean Marketplace at the [Oxbow Public Market](#)—*from farm, orchard and vineyard to kitchen, table and glass*—showcasing local artisanal vendors and their specialty food products.

Cultivation experts and scientists include [Robert Chang](#), Managing Director, American Truffle Company; [Dr. Paul Thomas](#), partner and chief scientist, American Truffle Company and Managing Director, Mycorrhizal Systems Ltd (UK); and more to be announced.

The [Westin Verasa](#) in downtown Napa will again serve as the host venue and offer a special discount rate for the Festival weekend. Guests will be able to book rooms online.

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

*A portion of the proceeds from the Napa Truffle Festival will go to support local nonprofits.*

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## **[NAPA TRUFFLE FESTIVAL 2012](#)**

**Friday-Monday, January 13-16, 2012**

**[Schedule](#)** - check the website for updates

**[Tickets](#)** will be available online in August

**Host venue:** [Westin Verasa Napa](#) – check back for special Festival weekend discounts

**For questions call: 707.225.2354**

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



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## **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](#)**