

Pamper Your Taste Buds at the Napa Truffle Festival

Whether you're a foodie with a passion for truffles, or a food voyager with a curiosity about one of the most expensive and exciting foods in the world, the Napa Truffle Festival has something for you.



The Napa Truffle Festival offers a unique opportunity to learn more about the delicacy- and better yet to taste them.

With programs that offer an opportunity to explore and learn firsthand from experts about the gastronomy, science, history and mystery of truffles, you can become a truffle connoisseur as you taste, smell, learn and experience all things truffle at the eighth annual Napa Truffle Festival.

You can also indulge in truffle dishes prepared by Michelin star chefs, take a wild mushroom foray, see cooking demos emceed by CBS Food Chap Liam Mayclem, meet the truffle dogs (petting allowed), and smell, taste and buy fresh truffles at every turn.

For the foodies the *Dig Truffles? Experience* at the Westin and the *All About Truffles* program at the CIA at Copia offer a fun and interactive experience that includes culinary and science components.

For both programs, Michelin star Chef Ken Frank of La Toque will provide tips on how to select, store and prepare truffles, and world-renowned Chief Scientist Dr. Paul Thomas of American Truffle Company will share surprising and interesting aspects of truffle history, science and cultivation.

Dig Truffles on Saturday will also include fascinating insights into the world of hunting truffles with CPDT-KA expert dog trainer Alana McGee, plus a Winery Truffle Lunch at the stunning Shadybrook Estate prepared by Michelin star chef Gabriel Kreuther and a truffle orchard tour/dog training demo at Robert Sinskey Vineyards Truffle Orchard (petting allowed). *All About Truffles* on Monday will also include truffle bites to complement a sampling of select of select wines, plus a meet and greet with Rico, our favorite truffle dog.

If you can't make one of the truffle programs, you can catch the free Monday Marketplace at Oxbow Public Market where you'll get a chance to sample the extraordinary flavors of the mythic black truffle (aka black diamond) prepared in every sort of fabulous way - from wild mushroom goat cheese truffle enchiladas, truffled grilled oysters and pizza al tartufo to truffled French fries, chocolate truffles, and cookies and cream cupcakes with little pink pigs (as in: they hunt truffles). Also, taste wines, see cooking demos, meet the truffle dogs, and shop for specialty foods and product. Plus, buy your own fresh black truffle and sign up for a chance to win a real black diamond (truffle, that is)!

For more information, visit napatrufflefestival.com.



Truffle Orchard Rob Sinskey