



DALLAS ARBORETUM
AND BOTANICAL GARDEN

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Photos available upon request

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Dallas Arboretum Presents Inaugural Food & Wine Festival During the Largest Floral Festival in the Southwest on March 16

DALLAS, Texas (March 1, 2017) – For the first time ever, the Dallas Arboretum and Botanical Garden is designing and hosting its own Food & Wine Festival on March 16 to celebrate cuisine and libations from many cultures, set against the backdrop of its spring festival Dallas Blooms. Entrance for those with VIP tickets is at 6 p.m., and general admission entrance is at 6:30 p.m. Tickets are available to purchase online for both categories.

Mark Wolf, Dallas Arboretum board chairman, said, “This festival has been developed in conjunction with the planning and development of *A Tasteful Place*— the exciting fruit, vegetable and herb garden that is set to open in the fall of 2017—and the relationships we have developed with some of the best chefs in the region. We became excited about creating a festival that demonstrates the connection between nature, gardens and the food we eat.”

This premier, spring social event will feature savory bites made by more than 40 award-winning chefs from many fine restaurants around the Metroplex. Guests will be able to sample many fine wines and VIP guests will enjoy craft cocktails. End the evening with dessert, coffee, a celebration toast and a special concert featuring **Hobo Cane**, a blend of pop and acoustic with a Latin flare, at the Martin Rutchik Concert Stage & Lawn.

The cuisine will focus on four regions and types of dishes in areas throughout the Arboretum and culminate with a celebration of sweets from around the world:

- American Bistro
- Mediterranean
- Pan Asian
- South American
- Desserts from around the world

Chef Sharon Van Meter, president of 3015 at Trinity Groves, is the Arboretum’s Food & Wine’s festival chair. “2017 is the year of culinary pursuits for the Dallas Arboretum. The chefs of Dallas are excited about, not only, the first Dallas Arboretum Food and Wine Festival, but

beyond ecstatic about A Tasteful Place opening later this year. Now we feel like we have a true partner in our education goal of healthier food choices,” said Van Meter.

The chefs confirmed to date include the following:*

- Abacus, Chef Christopher Patrick
- Asador Restaurant at the Renaissance Dallas, Chef Brad Phillips
- Asian Mint, Chef Nikky Phinyawatana
- CADOT, Chef Jean-Marie CADOT
- Café Momentum, Chef Chad Houser
- Casa Rubia/Whistle Britches, Chef Omar Flores
- Cedars Social, Chef Justin Box
- Chamberlain’s, Chef Richard Chamberlain
- Cheesecake Royale & Royale Desserts, Chef Sheila Roidopoulos
- Chino Chinatown, Chef Uno Immanivong
- CiboDivino Marketplace, Chef Daniele Puleo
- Dude Sweet Chocolate, Chef Katherine Clapner
- Empire Baking Co., Chef Meaders Ozarow
- Emporium Pies, Chef Mary Sparks
- Fearings, Chef Eric Dreyer
- FT33, Chef Matt McCallister
- Garden Café, Chef Mark Wootton
- Grayson Social, Chef Grayson Social
- Harvest Seasonal Kitchen, Chef Andrea Shackelford
- Haute Sweet Patisserie, Chef Gianni Santin
- Henry’s Homemade Ice Cream, Henry Gentry
- Kitchen LTO, Chef Josh Harmon
- Knife, Chef John Tesar
- La Duni Baking Studio, Chef Dunia Borgo
- LUCK, Chef Daniel Pittman
- Miller & Associates, Chef April Barney
- Nick & Sam’s, Chef Samir Dhurandhar
- Ocean Prime, Chef Michael Scott
- Oddfellows, Chef Anastacia Quinones
- Paul Martin’s American Grill, Chef Scott Nakachi
- Parigi, Chef Janice Provost
- Patina Green Home and Market, Chef Robert Lyford
- Pop Star Handcrafted Popsicles, Chef John Doumas
- Rush Patisserie, Chef Samantha Rush
- Saint Rocco’s, Chef Jay Valley
- Salum Restaurant, Chef Abraham Salum
- Sallio, Chef Larry Williams
- SĒR Steak + Spirits, Chef Mike Shetsky
- Shinsei/Lovers Seafood & Market, Chef Aaron Staudenmaier
- Smoky Rose, Chef David Gauthier and Chef Sonny Pache
- The Chef with No Name
- The Slow Bone, Chef Jeffrey Hobbs
- 3015 at Trinity Groves, Chef Sharon Van Meter

- Trompo Taco, Chef Luis Olvera
- Uchi, Chef Jeramie Robison

*Chefs confirmed as of release.

Sponsors include **Dallas Southwest Osteopathic Physicians, Rosewood Ranches Wagyu Beef, Southern Glazer's Wine and Spirits, SVM Productions, FreshPoint.** Media sponsors include *D Magazine* and *CultureMap*.

Tickets are \$140 each (general) and \$195 each (VIP) and may be purchased online at <http://www.dallasarboretum.org/foodwinefest>. VIP tickets include entrance at 6 p.m., valet parking, a chance to mix and mingle with the chefs, wine and spirits, special food in the DeGolyer House and at the concert, and special reserved seating at the concert.

About the Dallas Arboretum and Botanical Garden:

The Dallas Arboretum and Botanical Garden is located on the southeastern shore of White Rock Lake at 8525 Garland Road, Dallas, Texas 75218. The Dallas Arboretum is also the home of the internationally acclaimed Rory Meyers Children's Adventure Garden. The Arboretum is open daily from 9 a.m.-5 p.m. *The Dallas Morning News* is the principal partner of the Dallas Arboretum. The Arboretum is supported, in part, by funds from the Dallas Park and Recreation Department. WFAA is an official media sponsor for the Dallas Arboretum. For more information, call 214.515.6500 or visit www.dallasarboretum.org.

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