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The Tohono Chul Garden Bistro Travels to Italy to Continue the UNESCO City of Gastronomy Designation

Tucson, AZ (March 24, 2017) The food valley of Parma, Italy not only hosts the title of UNESCO Creative City of Gastronomy, but also hosts the second annual festival dedicated to promoting the culture of food in Italy and abroad. Chef Michael Montesano of The Garden Bistro is just one of two chefs from Tucson traveling overseas to promote and represent Tucson as another City of Gastronomy. Chef Montesano is scheduled to host a three-day cooking demo and a UNESCO dinner along with Chef Brian Clark of Maynards Market & Kitchen. His multifaceted demonstrations showcase the Three Eras of The Three Sisters highlighting the indigenous, contemporary and post-modern eras. Although his topic is challenging, he is looking forward to educating guests about the heritage, culture, and history of Tucson cuisine using traditional preparations, classical techniques, and an innovative process.

When Chef Montesano returns from Parma, the Garden Bistro will continue your food and culture education by hosting two new dinner series. Enjoy keeping it hyper-local with the Locavore Range Dinner Series featuring three dinners with products sourced within a 75-mile range for the first dinner, a 50-mile range for the second dinner, and a 25-mile range for the third dinner. Not to mention, guests have the opportunity to meet with the local farmers before each dinner and speak with the chef during each course. The second dinner series focuses on The Three Sisters which utilizes the three seeds at the center of the Native American agricultural community: squash, beans, and corn. Stay tuned to the Bistro's social media for more information on the dinner series' dates, times, and prices!

The Garden Bistro works diligently to keep it local and farm to table, and as part of that promise they work with the staff of Tohono Chul to help in the plant species selection process and harvesting of the Ethnobotanical Garden and Heritage Orchard. If items can't be planted and harvested on-site, the Garden Bistro finds and supports local purveyors for their menus, special dinners, and private events.

Tohono Chul is a nonprofit organization whose mission is to enrich people's lives by connecting them with the wonders of nature, art, and culture in the Sonoran Desert region and inspiring wise stewardship of the natural world. For more information about the Garden Bistro or to make reservations please visit <http://tohonochul.org/dining> or call 520-742-6455 x501.

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