

Maynards Market Kicks Off Slow Food Event Series

Written by Written by Amy Strand



Within the past few years, increasing emphasis has been placed on sustainability and renewable resources as a way to green up our planet. In addition, organic and locally grown foods have seen a surge in popularity, and for good reason—it is a delicious and healthy way to eat. Contributing to this cause is Slow Food Tucson and the Santa Cruz Heritage Alliance, who will be introducing the first in a brand-new event series featuring locally raised food, wine, olive oil and much more.

The first event in the eco-conscious food series will be called A Farmer's Dinner, located at Maynards Market and Kitchen in Tucson's historic Train Depot. The event will begin with an olive oil tasting featuring products by Queen Creek Olive Ranch, and will continue with a six-course meal made (of course) with only the freshest and most locally raised ingredients and products. The evening will take place in Maynards private dining room, along with Maynards executive chef Addam Buzzalini and Cup Café executive chef Travis Peters. Throughout the meal, guests will receive a bevy of information from guest wine makers, growers from the Santa Cruz Alliance and both chefs themselves.

Slow Food Tucson was founded in 1999, and has since been dedicated to promoting locally grown foods and ingredients in restaurants and homes. The Tucson affiliate is a part of Slow Food USA, which in turn is affiliated with Slow Food International—since the nonprofit organization's start in 1986, it has grown to more than 80,000 members in 100 countries. In addition to such event offerings as Maynards Market's upcoming Farmer's Dinner and the following event series, check out the Slow Food Web site for frequent updates on delicious community events all for a great cause.



The Farmer's Dinner will take place on July 22, at 6 p.m. (with the olive oil tasting taking place from 5-6 p.m.), and the menu will be as follows:

Aperitif

- Local Fruits in Champagne

First

- Locally Grown Vegetables
- Three Minute "Chicken Lady" Heirloom Egg with Charred Onion Vinaigrette and Soft Herbs

Second

- Chilled Arizona Cucumber Soup with House-made Local Lime Yogurt and Chive Oil

Third

- "Forever Yong Farms" Tempura Fried Goat Cheese Stuffed Squash Blossom from with "puffed" Quinoa Smoked Heirloom Tomato, Braised Leeks and Sweet Corn Vinaigrette
- Heirloom Melon Sorbet

Fourth

- "47 Ranch" Pork Three Ways; Pork Tenderloin with Local Beans Charro Style
- House made Braised Pork Belly
- Pig's Head Croquette
- Prickly Pear/Champagne Sorbet

Fifth

- "Double Check Ranch" Beef Short rib braised with "Dos Cabezas" Red Wine
- Ricotta Gnocchi, Marrow, Bordelaise Reduction, Asparagus Bundle and Horseradish Crisp

Dessert

- Chocolate Chili Tapioca with Mesquite Tuile
- Arizona Pistachio Ice Cream

For more information, visit www.maynardsmarkettucson.com, www.slowfoodtucson.org, www.SantaCruzHeritage.org. For reservations, call 520.545.0577.