



The Fork at Point Reyes Farmstead 2011 Farm-To-Table Culinary Series

Friday April 15	Grilled Cheese, Please! <i>with Laura Werlin</i>
Saturday April 30	Tastes from Syrah Bistro <i>with Chef Josh Silvers</i>
Friday May 6	A Mother's Day Brunch <i>with Chef Duskie Estes of Zazu</i>
Saturday May 21	Bud Break w/ <i>Seasons in Wine Country</i> Author <i>Cate Conniff</i>
Friday May 27	Beer & Cheese Social, <i>featuring Lagunitas Brewing Company</i>
Friday June 3	Hands On Class: Hot Off the Grill <i>with Chef Ed Vigil of Vin Antico</i>
Friday June 17	Hands On Class: Summer Entertaining <i>with Tell Tale Preserve Co. & Pastry Chef William Werner</i>

Stay tuned for upcoming classes with Chef Bruce Hill of Picco & Zero Zero, Chef and Cookbook Author John Ash and Chef Tracey Shepos of Kendall Jackson Winery.

Monthly Farm Tours \$25 (includes cheese sampling) -- 3rd Wednesday of the month at 2pm
Wednesday April 20th
Wednesday May 18th

***For detailed class itineraries and menus, visit theforkatpointreyes.com
Reservations required for all classes and tours – call 800.591.6878 to secure your spot!***

About The Fork

The Giacomini family has been making farmstead products for more than 50 years. Producing the highest quality milk for our award-winning cheese is more than just a business strategy; it's a way of life. We love what we do and believe our products reflect our passion and commitment to excellence.

You'll find the same passion has gone in to creating our new Culinary & Educational Center, The Fork at Point Reyes. Situated on our pastoral family farm, you'll find The Fork is a long way from the every-day. It is a unique setting for your next private party or corporate event and it's a great place to learn something new about agriculture, sustainability, farmstead cheese making and the culinary arts.

theforkatpointreyes.com 800.591.6878
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