



## **MEDIA ALERT**

### **MUCH-ANTICIPATED PROJECT DINNER TABLE TO DEBUT SATURDAY, APRIL 24**

**WHAT:** Building community one dinner at a time – that is the mission for [Project Dinner Table](#), a series of farm-to-table dinners. The idea: each dinner will feature one local chef preparing dinner served family-style with ingredients from local growers in a unique location. Number of guests will range from 125 to 150 depending upon location but every dinner will have guests seated at one long table. Project Dinner Table is open to the public with ticket prices at \$150 for entertainment and a 6-course meal. Tickets must be purchased in advance. Project Dinner Table will make a charitable donation to Junior Achievement.

The community experience is key with Project Dinner Table. White tablecloths will flow. Conversation will be enlightening. Incredible food showcasing local growers will educate guests regarding all that is grown in and around Las Vegas. Project Dinner Table guests will walk away, not only experiencing great cuisine, they will also – literally – learn more about what is in their backyard.

**WHO:** Project Dinner Table's first dinner will be prepared by Royden Ellamar, chef de cuisine, Sensi at Bellagio Hotel and Casino. The menu is inspired by the season and local ingredients. Participating purveyors and ingredients are being provided by; Quail Hollow Farm, Colorado River Coffee Roaster, Bar 10 Beef, Hydesert Tomato, Gilcrease Orchard, Whole Foods and Widmer Brothers Craft Brewery.

**WHERE:** University of Reno Cooperative Extension Orchard located in North Las Vegas.

**WHEN:** Saturday, April 24, 2010 from 4 p.m. to approximately 8 p.m.

**WEB SITE:** For more information, go to [www.projectdinnertable.com](http://www.projectdinnertable.com) or follow us on twitter @food4good find on Facebook at [www.facebook.com/pages/Las-Vegas-NV/Project-Dinner-Table/197400746943?ref=ts](http://www.facebook.com/pages/Las-Vegas-NV/Project-Dinner-Table/197400746943?ref=ts).

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