



For Immediate Release  
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## CINQUE TERRE AND VIGNOLA TO HOST FIFTH ANNUAL HARVEST DINNER

### *Event to showcase dishes planned for September James Beard House Dinner*

**Portland, ME** – Portland restaurants Cinque Terre and Vignola will continue their Farm-to-Table tradition when their **Fifth Annual Harvest Dinner** is held **August 24th**. This year's dinner, to be held outdoors among the gardens at scenic Grand View Farm in Greene, Maine, will highlight the farm-fresh menu Chef Lee Skawinski will present at New York's prestigious James Beard House this coming September 17th. Reservations are required for this limited-seating event.

Grand View Farm is owned by Dan Kary and Michelle Mazur-Kary, co-owners of Cinque Terre and Vignola with Skawinski. In season, the farm's three acres of cultivated gardens and orchards supply the restaurants with nearly 25 percent of the fresh vegetables, fruits and herbs used in the restaurants' award-winning kitchens.

"Our traditional Harvest Dinner exhibits our commitment to Maine's increasingly influential Farm-to-Table movement," noted Dan Kary. "We're all excited about this year's upcoming dinner, and it's shaping up to be another genuinely unique dining experience in a beautiful and private farm setting."

Highlights of the Harvest Dinner menu this year will include: Prosciutto Roasted Carrots; Fresh Ricotta and Sea Salt with Herb Pesto; Crookneck Squash and Bordeaux Spinach Soup with a Lobster Panini; Handmade Chicche with House-cured Guanciale and Heirloom Tomato Sugo; and Braised Shoulder of Stone Heart Farm Summer Lamb with Red Wine Sauce. Each Harvest Dinner course has also been paired with wines selected for the dinner.

Both Vignola and Cinque Terre continue to garner national headlines. This past May, Epicurious.com, the national CondéNet food site connected to both *Gourmet* and *Bon Appétit* magazines, named Cinque Terre to its list of "Top Ten Farm-to-Table Restaurants in the U.S." The Ligurian-inspired restaurant also is featured in the August issue of *Gourmet* magazine, having been named to the magazine's list of "Favorite Farm-forward Restaurants." Additionally, seasonal wine recommendations from Chef Skawinski were recently featured in *USA Today's* monthly "Sips" column, and Cinque Terre and Vignola this year again both earned *Wine Spectator's* distinguished "Award of Excellence" for their winning wine lists.

"Hosting our annual Harvest Dinner is a real highlight for both of our teams at Cinque Terre and Vignola," said Chef Skawinski. "These events continue to grow in popularity each year. It's always a genuine pleasure to be able to celebrate the season's freshest farm offerings with guests, and this year will surely prove no exception."

**DETAILS:** Transportation to Grand View Farm is available for guests, and will leave Vignola Restaurant (10 Dana Street, Portland), at 12:45 PM sharp. Guests can expect to return to Vignola by approximately 6:30 PM. The cost for the day – inclusive of dinner, wines, transportation, tax and gratuity – is \$85. **Reservations are required.** For further information, or to make your reservation, contact Vignola at 207/772-1330.

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