

A SPECIAL INVITATION TO THE SEDONA COMMUNITY

Magical Journeys

Third in a Series of Community Events

A Big Park Creative Initiative of Residents Supporting Local Businesses

TUSCAN DINNER AND WINE TASTING AFFAIR

Cucina Rustica

Wednesday, January 28, 2009

Wine Tasting will begin at 6:00pm

Dinner will begin at 6:30pm

Cost: \$55 pp

Wine Tasting, Dinner, Tax, and Tip Included

Reserve Your Place at Cucina Rustica @ 928-284-3010

Wine tasting, led by A'Roma's Master sommelier, Eric Beer, will feature four exciting wines, each paired with a different course. Eric will explain the story and origin of each wine, its predominant characteristics, and reasons why it pairs so well with the dishes featured on the menu.

Dinner will be a Tuscan, countryside, family style menu prepared by Cucina Rustica's outstanding chefs, Lisa Dahl and Andrea DiLuca. The family style menu permits diners to enjoy multiple meat, cheese and vegetable appetizers, all four entree dishes, and three separate desserts. Lisa Dahl and Andrea DiLuca will describe each dish, its origins, its ingredients and preparation.

This is a unique opportunity to experience the culinary genius of one of the most outstanding restaurants in our area. It will be a visual as well as culinary treat! Don't miss it!



Modern Tuscany

The name Tuscany comes from the region's first culture, the Etruscan Civilization. With the disintegration of the Holy Roman Empire, the urban centers of northern and central Italy emerged as independent merchant city republics, the 'communes'. Of particular significance to Tuscany are the communes of Florence, Siena, Pisa, Lucca, Livorno. For most of the 16th century the Medici ruled Florence and Tuscany. The Medici were patrons of science and the arts which flowered for much of their reign. In 1860 Tuscany became part of modern Italy. Florence replaced Turin as Italy's capital in 1865, hosting the country's first parliament, and was superseded by Rome six years later, in 1871.

The easygoing Italian way of life that visitors find so alluring and desirable, la dolce vita, is indisputably linked to the Italians' instinctive knowledge of how to drink and eat well. In today's society, many ancient culinary traditions and characteristics of Italy's distinct regional cuisines are still commonplace, even more so here than other parts of Europe. Traditional recipes passed down through the family are worth their weight in gold. The dinner table is the scene of many conversations, debates and decisions; favorite foods evoke happy memories, good health and comfort.

Tuscan cuisine is appreciated throughout the world for its fine natural and flavorful ingredients; it's a typical expression of the Mediterranean diet, considered the most wholesome and tasty. With few basic ingredients Tuscan chefs create exceptional dishes. The world's most flavorful and elegant olive oils are produced in Italy's northern province of Tuscany, where Chianti Classico wines are also produced. Olive oil has become a symbol of Tuscany and is known as "liquid gold".

THE RESTAURANTS AND OTHER PARTNERS IN OUR *MAGICAL JOURNEYS* APPRECIATE YOUR ATTENDANCE AND SUPPORT

Watch for *Magical Journeys* to other places at other businesses in the coming months.