

## **dinner + movie**

Corner Table pairs 3-course dinners with  
documentary films to inspire conscientious eating.

MINNEAPOLIS, June 11, 2010 – Corner Table Restaurant is teaming up with cooking group, Cooking Minnesota, to do three nights of dinner and a movie June 29, June 30 and July 1. The dinners, beginning at 6:30 p.m., will be three-course meals featuring the best that the harvest season has to offer.

After dinner the movies, beginning at 9:00 p.m., will be shown outdoors. On June 29, the Academy Award® winning documentary, *The Cove*, will be shown. On June 30, Corner Table will feature the acclaimed film *Our Daily Bread*. On July 1, the most important film, *Dirt*, will be featured.

Beer and popcorn, both locally produced, will be available during the movie. A discussion about making conscientious food choices for ourselves and our families, health and planet will follow.

Dinner and movie tickets are \$55. Movie and popcorn tickets are \$10. Beer and wine will be available for purchase. To buy tickets visit: <http://www.cornertablerestaurant.com/movie>.

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### **About Corner Table**

Corner Table is a restaurant that listens to the fields, farms, pastures, and seasons that surround us. That source of inspiration guides our creativity and our entire menu, which is crafted from foods sourced locally and in season from responsible family farms. This approach is completely sustainable, and it's grounded in our respect for our history, nature's perfection, and our place in the world. For more information visit: [www.cornertablerestaurant.com](http://www.cornertablerestaurant.com).

Located at: 4257 Nicollet Ave., Minneapolis, MN 55409  
Hours of Operation: Tuesday – Thursday 5:00 p.m. – 10:00 p.m.  
Friday – Saturday 5:00 p.m. – 11:00 p.m.  
For Reservations: (612) 823-0011

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### **About Cooking Minnesota**

The Cooking MN Meetup Group is a group that meets twice monthly to chat and learn about food, drink, cooking and all of the glories there in. One meeting a month is a casual happy hour/dinner the other is hands on.

This group has a focus on supporting local foods and sustainability. All levels of cooking ability are welcome! We have everything from beginner cooks to professional chefs. For more information visit: <http://www.meetup.com/cookingMN>.

## About the documentaries

June 29

The Cove: <http://thecovemovie.com/>

Academy Award® Winner for Best Documentary of 2009, **THE COVE** follows an elite team of activists, filmmakers and freedivers as they embark on a covert mission to penetrate a remote and hidden cove in Taiji, Japan, shining a light on a dark and deadly secret. Utilizing state-of-the-art techniques, including hidden microphones and cameras in fake rocks, the team uncovers how this small seaside village serves as a horrifying microcosm of massive ecological crimes happening worldwide. The result is a provocative mix of investigative journalism, eco-adventure and arresting imagery, adding up to an unforgettable story that has inspired audiences worldwide to action.

June 30

Our Daily Bread: <http://www.ourdailybread.at>

Welcome to the world of industrial food production and high-tech farming! To the rhythm of conveyor belts and immense machines, the film looks without commenting into the places where food is produced in Europe: monumental spaces, surreal landscapes and bizarre sounds - a cool, industrial environment which leaves little space for individualism. People, animals, crops and machines play a supporting role in the logistics of this system which provides our society's standard of living.

July 1

Dirt: <http://dirtthemovie.org/>

The film offers a vision of a sustainable relationship between Humans and Dirt through profiles of the global visionaries who are determined to repair the damage we've done before it's too late. There are many ways we can preserve the living skin of the earth for future generations. If you care about your food, water, the air you breathe, your health and happiness...



## **2010 Fact Sheet**

Tour de Farm is a dining experience that brings adventurous diners closer to the source of their food to celebrate its goodness and honor the local farmers and food artisans who cultivate it. Tour de Farm events gather local chefs, farmers and food artisans together to create memorable meals served on local farms where much of the food is produced.

Tour de Farm will host four Sunday sit-down supper events and two picnic events. Tour de Farm was founded by Scott Pampuch, executive chef and owner of Corner Table restaurant, to inspire and better educate the Twin Cities community about the importance of enjoying locally sourced food.

### **Setting:**

Each Sunday sit-down supper will begin on a farm at 4p.m. where diners gather for appetizers, drinks and socializing. A five-course meal with wine and beer available will be served at 5:30p.m. at a location on the farm and is expected to end around sunset.

The picnic events will follow a similar schedule, but in the spirit of the event guests need to bring picnic blankets and chairs.

### **Dates & Details**

#### **Sunday Supper Events:**

##### **June 27**

Tangletown Garden Farm

##### **July 18**

Cedar Summit Farm

Scott Pampuch, Corner Table  
Michelle Gayer, Salty Tart Bakery  
Plato, MN  
\$150

Ben Pichler, Grand Café  
Jim McIntosh, Grand Café  
New Prague, MN  
\$150

### **October 10**

#### **The Forgotten Minnesota Delicacy:**

##### **Herring Roe**

Venue TBD  
Scott Graden, New Scenic Café  
Duluth, MN  
\$150

### **December 31**

#### **New Years Eve**

Star Thrower Farm  
Scott Pampuch, Corner Table  
Glencoe, MN  
\$175

### **Family-Friendly Sunday Picnics:**

#### **August 22**

##### **Bike to the Farm with the Chefs!**

Riverbend Farm  
Mike Phillips, Craftsman  
Jim Grell, Modern Café  
Tracy Singleton, Birchwood Café  
Marshall Paulson, Birchwood Café  
Delano, MN  
\$50, Kids 6-12 are \$15, 5 & Under are Free

#### **September 19**

##### **Kid's Farming Experience!**

Oliver Kelley Farm  
Mike Phillips, Craftsman  
Elk River, MN  
\$50, Kids 6-12 are \$15, 5 & Under are Free

**Cost & Reservations:**

The Tour de Farm Sunday sit-down supper events held at local farms are open to reservations for 100 people. The cost is \$150 per person, with the exception of New Years Eve, which is \$175 per person. Each Tour de Farm picnic is open to reservations for 200 people. Picnic costs are \$50 per person (13-years-old and older), \$15 per person (6-12-years of age), and free for kids 5-years-old and under.

Tickets are on sale at Corner Table restaurant, located at 4257 Nicollet Avenue in south Minneapolis, or online at [www.TourdeFarmMN.com](http://www.TourdeFarmMN.com).

More information can found at [www.TourdeFarmMN.com](http://www.TourdeFarmMN.com).