

Reds Hosts High-Profile Slow Food Dinner

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TORONTO — The Slow Food Movement will hit centre stage on Friday, June 18, as an all-star line-up of Ontario toques will join forces to create a seven-course tasting menu showcasing seasonal, regional food and wines at Toronto's Reds Bistro & Wine Bar.

The roster of chefs includes, Reds' executive chef, Michael Steh, Jeff Crump (Ancaster Old Mill), Mark Cutrara (Cowbell), Donna Dooher (Mildred's Temple Kitchen), Jonathan Gushue (Langdon Hall) and Jamie Kennedy (Jamie Kennedy Kitchens).

But, the fun and conviviality doesn't end after the meal, as the participating chefs will join guests for a late-night reception of

canapés, charcuterie and local beer and alcohol.

Proceeds from the \$200-a-plate meal will help send Slow Food chefs to Turin, Italy, in October, to attend Terra Madre, Slow Food's bi-annual conference on sustainable world food economies.

For more information or to buy tickets, [click here](#).



canadian coldwater
shrimp

