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“Going Whole Hog” Has Never Been So Flavorful, or for Such a Great Cause!

Six Talented Chefs Partner on a Five-Course Dinner at L’Etoile to Benefit the Sherman Garden Project

MADISON, WI (Oct. 24, 2008) --- You can never predict the outcome when six innovative chefs huddle to decide a theme for a benefit dinner. In the case of the Sherman Garden Project, which teaches children about nutrition and how to grow vegetables, the result is a wine dinner at L’Etoile restaurant appropriately named, **“Going Whole Hog – A Benefit Dinner for Sherman Garden.”** On Wednesday, November 19, the five-course dinner with paired wines will begin at 6:30 p.m. and is \$125 per person, plus tax and gratuity. Utilizing a whole whey-fed pig, each participating chef will select the pork to showcase in their course. Participating chefs in this evening of outstanding cuisine will include: chef Tory Miller and pastry chef Anne Kostroski, L’Etoile; chef Joel Chesebro, SubZero-Wolf; chef Dan Fox, The Madison Club; chef David Swanson, Milwaukee’s Braise Cooking School, and chefs Ben and Johnny Hunter, Underground Food Collective.

The menu for “Going Whole Hog” is still being decided and deliberated. The chefs are creating different dishes and cuts of pork before finalizing a porcine menu of appropriate culinary heights! About one week before the dinner, L’Etoile’s website (www.lettoile-restaurant.com) will herald the menu to be served on November 19th. The hog to be featured is a whey-fed pig raised by Mike and Carol Gingrich, of Uplands Cheese Company in Dodgeville, with the whey from the milk used to make Pleasant Ridge Reserve cheese!

The Sherman Garden Project is in its first year of operation and was started by L’Etoile’s chef/co-owner Tory Miller with help from his wife, Lili. The proceeds from the “Going Whole Hog” benefit dinner will be used to help fund this project in 2009. The 80 by 100 foot garden plot at Sherman Middle School produces an abundant crop of tomatoes, peppers, beans, squash, corn, herbs and flowers. It serves several educational purposes - from showing children how to grow and use vegetables, to serving as an outdoor classroom for hands-on learning in science and math classes. Chef Tory began his involvement with the school several years ago through his work with C.H.O.W. - Choosing Healthy Options for Wisconsin – a program which teaches healthy eating strategies to school children. Ginny Hughes is the garden’s manager and also works at L’Etoile.

L’Etoile is a fine dining restaurant that offers French-inspired dishes which are seasonally based and support the products and produce of artisans and small sustainable farms of the Midwest. L’Etoile is located at 25 North Pinckney Street in Madison, Wisconsin. For reservations please call (608) 251-0500. Visit L’Etoile online at www.lettoile-restaurant.com.

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