



Dreamy summer days lead to leisurely summer nights and what better way to spend one than in a beautiful local landmark supporting an incredible organization, eating delicious local food...

Eat Local, Think Global

Saturday July 25, 2009 7 pm
Kalamazoo House B&B
447 W South Street Kalamazoo MI

Join us for a collaborative 5 course local food dinner and wine pairing event at the historic Kalamazoo House Bed and Breakfast with Chef Channon Mondoux, sponsored by Fair Food Matters(FFM), a local non-profit organization whose mission is to build, educate, support and empower our community around local food.

The dinner will feature produce from FFM's Growing Matters Gardens , and aspiring young chefs from FFM's Future Chefs program will work with Chef Channon to help create some of the delectable dishes served. Students of both programs will also be on hand at the event to discuss their perspective on local food.

Chef Channon has created unique recipes to take you on a culinary trip around the world while enjoying locally-grown, crafted and produced foods and wines.

Our tentative menu

(yes local food can change that quickly!)

A Mezze Tray (Appetizers)

- **ETLI YAPRAK DOLMASI** *(Lamb and Plum stuffed Grapeleaves from "Celebration at the Sarayi" Chef Channon's ecookbook on the foods of Turkey. Featuring foraged grape leaves, local fruit and ground lamb from Mike and Laura Murphy's farm) and/or*
- **TUTU'S SPICY PEANUT DIP** *(A delightfully spicy African style black eyed pea and Michigan crafted peanut butter dip created for the visit of Archbishop Desmond Tutu to Kalamazoo last summer) and/or*
- **CHEVRE WITH NIGELLA** *(A unique blend of herbs and spices with fresh goat chevre from the Mattawan Creamery)*

Soup

- **TRUE BLUE SOUP** *(A rendition of the traditional Scandinavian recipe with fresh Michigan blueberries, local red wine, local yogurt and laced with green cardamom)*

Salad

- **GROWING MATTERS GREENS SALAD** *(From the young gardeners at Fair Food Matters, comes this delightful seasonal green salad with a hand crafted dressing)*

Main Course

- **KYZARTMAK KUZU** *(The Murphy Farm provides us with this Leg of Lamb, slow roasted in the Turkish style, with an ancient spice blend)*

- **LAHANEKA SKAHRAH** (*Skewered Vegetables Greek Style- local seasonal vegetables grilled with an olive oil and oregano brush*)
- **MUJUDARRA** (*Aromatic Rice with beans. The rare spice saffron is paired in a buttery wild rice, long grain and legumes blend from Michigan farms*)

Micro Desserts

- **WALNUT BAKLAVA WITH MICHIGAN FRUIT** (*Layers of phyllo pastry alternated with American walnuts and dried Michigan fruit, soaked in a Michigan honey and sugar syrup infused with lavender*) and/or
- **CHERRY SHERBET** (*Michigan cherries in a light syrup of Bay City Sugar, served over shaved ice with mint*) and/or
- **SILKEN CHOCOLATE MOUSSE ON STRAWBERRY FANS** (*Nothing says the Americas like chocolate, in this case dark chocolate with a hint of authentic Mexican mole, paired with seasonal fruit*)

Beverages

- **SEKANJBIN** (*A refreshing mint spritzer from Egypt but made locally*)
- **REGIONAL WINES** (*Will be selected to pair with the various dinner courses*)

Cost

\$75 per person , a portion of the proceeds going to support the activities of Fair Food Matters.

Overnight accommodations

Overnight accommodations in the Kalamazoo House (www.thekalamazoohouse.com) are available for those dinner guests who wish to stay in the carefully-restored Victorian bed & breakfast inn in downtown Kalamazoo. Room rates range from \$109 to \$149, which includes a multi-course breakfast.

Reservations

Space is limited for this one-of-a-kind dinner. For reservations for dinner, as well as for overnight accommodations, call the Kalamazoo House at 269-382-0880 or email thekalamazoohouse@msn.com.

Questions?

Want to know more about "Eat Local, Think Global" ? Please contact

- Chef Channon Mondoux (Renaissance Cuisine) (269)547-0339 channon@rencuisine.com
- Paul A. Stermer (Fair Food Matters) (269)492-1270 paul@fairfoodmatters.org

"One cannot think well, love well, sleep well, if one has not dined well."

Virginia Woolf, A Room of Ones Own, 1929

Chef Channon,
Renaissance Cuisine
A New Way to Think About Dinner
www.rencuisine.com

Call Renaissance Cuisine: (269)-547-0339

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