

Interactive foodie event benefits Slow Food Lake Tahoe

Dragonfly Restaurant and Sushi Bar's second annual Cooking Outside the Box benefit dinner is June 13 from 6-8pm.

All proceeds from this fun, informative event will go directly to Slow Food Lake Tahoe. The evening will feature locally grown produce, locally raised meat and sustainably produced bio-dynamic and organic wine pairings.

Attendees will get to solve the mysteries contained in CSA veggie boxes by visiting food demo stations, trying their hand at rolling rice paper spring rolls and enjoying food and wine pairings. Guests will go home with all the recipes used for the evening.

Representatives from Mountain Bounty Farm in Nevada City and Sobon Winery in Plymouth will talk about what it's like to be a local producer. Truckee River Winery will also be participating. Meats provided by Trimmer Outpost Valley of Genoa will round out the evening's menu options.

Slow Food is a global grassroots movement that links the pleasures of food with a commitment to community and the environment.

Community Supported Agriculture consists of a community of individuals who support a farming operation where growers and consumers share the benefits of locally grown food production.

Dinner for the Cooking Outside the Box benefit is \$35 for Slow Food members and \$40 for non-members. Call (530) 587.0557 to make reservations.

Dragonfly is located upstairs at 10118 Donner Pass Road, in the heart of downtown Truckee.