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FOR IMMEDIATE RELEASE

Rochester farm to table eateries come together for *Feast! Restaurant Week*

Rochester, MN (Nov. 1, 2017) – *Feast! Local Foods Marketplace* returns Dec. 1-2, and leading up to the event, the *Feast! Restaurant Week* is a week-long celebration, Nov. 27 - Dec. 2, to increase awareness of the rich bounty of local farms and food businesses.

Many of the area's restaurants, pubs and food service source local ingredients consistently, demonstrating their commitment to regional agriculture with this farm-to-table imperative. *Feast! Restaurant Week* allows them to highlight specific ingredients from local farms and food businesses that are exhibiting at the *Feast!* food show. They'll feature these ingredients in meal and drink specials, or for some, an entire "prix fixe" meal. Customers who order those specials will not only have the satisfaction of supporting a chain of local businesses at once, they'll also receive a coupon for either 2-for-1 general admission or \$10 off an adult beer/wine/cider wristband admission to attend the *Feast!* festival on Saturday, Dec. 2.

Rochester restaurants participating in *Feast! Restaurant Week* include the following:

- Bleu Duck Kitchen
- Brothers Bar & Grill
- Cafe Steam
- Chester's Kitchen & Bar
- The Doggery
- Five West
- Forager Brewery
- Four Daughters Vineyard & Winery
- Grand Rounds Brewing Company
- The Half Barrel Bar and Kitchen
- The Loop
- People's Food Co-op
- Porch and Cellar
- Tonic - Local Kitchen & Juice Bar

Feast! Restaurant Week was the brainchild of People's Food Co-op Public and Member Relations Manager Brad Smith, who says, "Food co-ops were doing local before local was cool, and so were restaurants. We wanted to recognize the area's farm-to-table restaurants for the commitment they've put into working with local farmers, and being an important market for those farms. The Feast event seeks out and brings together many of the food businesses that have

product at the People's Food Co-op, who are also working to support farmers by sourcing ingredients locally when possible. It's all about recognizing the important role of small to mid-sized regional farms."

"*Feast! Restaurant Week* is an opportunity to get involved in the local restaurant scene and create a greater sense of community," says Smith. Restaurant Week offerings are available for a limited time, culminating with the *Feast! Local Foods Marketplace* event on Saturday, Dec. 2.

Feast! Local Foods Marketplace hosts more than 100 jury-selected exhibitors who show, sample and sell their artisan food products during the Saturday festival. For more information visit www.local-feast.org, follow FEAST Local Food Network on Facebook and @Local_Feast on Twitter. Tweet your favorites with #localFEAST and #FeastRestaurantWeek.

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