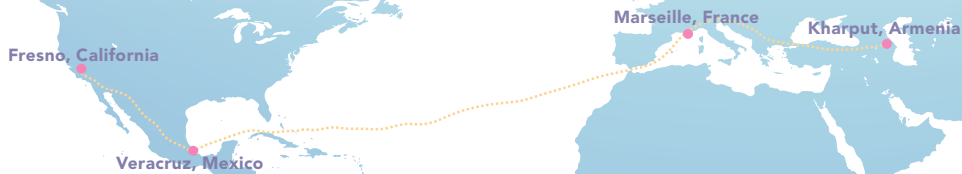


presents

An Armenian Journey to This American Table

May 21, 2011

6:00 PM



\$40
per person

**10735 W. Herndon Avenue
Fresno, CA 93723**

Come celebrate spring with a traditional Armenian dinner tracing an Armenian American family's Journey from Kharput, Armenia to Fresno, via southern France and Mexico. Come to taste and enjoy these decidedly Armenian traditions peppered with culinary accents gathered through the long journey to America. This Armenian feast will also feature pasture raised, grilled lamb, Armenian appetizers, dishes and desserts, all accompanied with a delicious 2007 Agajanian Zinfandel vintage created with local grapes. A no host bar will also be available for aperitif.

Tickets are sure to sell very quickly, so don't hesitate and get yours now (*from the Brown Paper Tickets link on our site*).

www.SlowFoodMadera.org

Messa (appetizers)

Toorshi

Traditional pickled vegetables: usually a mix of carrots, celery, cabbage, cauliflower, in a vinegary brine with garlic.

Yalanchi

Young, tender grape leaves, stuffed with rice, onions, and olive oil. Then slow-cooked with tomato paste and lemon juice, served cold for messa.

Lavash

Flat Armenian bread

Fresh Cow Milk String Cheese

Dinner

Lamb

Cooked open an open fire with Hye parsley, garlic, basil and mint.

Bulgar Pilaf

Cracked wheat cooked in butter and chicken broth. This hearty side is the true pilaf of every Armenian home.

Cheese Berag

Cheese stuffed philo dough mixed with parsley, baked till golden.

Gananch Fasoolya

a string beans dish

Dessert

Kurabia

A dense sugar cookie, made with butter, sugar and flour, that melts in your mouth and heart.

Soorj

The original "Turkish" coffee—ground coffee cooked with sugar. This is a strong, bold coffee.

Than

Madzoon (yogurt) over ice.