

A beautiful Spring day...

with Gracie's, Ellie's Bakery
&
Jonathan Edwards Winery



Sunday, April 12, 2015

We invite you to a pasta making,
wine pairing, lunch and vineyard
experience with
Gracie's, Ellie's Bakery &
Jonathan Edwards Winery.

Savor a spring day learning the art
of wine pairing and pasta making!

Brought to you by:



The Experience:

- Round-trip transportation provided by **Arrow Prestige**. (We'll depart at 10 AM from a location near The Savory Grape & return there by 4:30 PM.)
- Arrive at 11 AM at the winery where you'll be welcomed to this idyllic setting with a glass of wine. Then visit the barrel room with Chef Matt of Gracie's where you'll learn the art of making pasta.
- Watch a live pasta demonstration, where you will learn how to make traditional Cavatelli.
- In the barrel room, enjoy a three course lunch from Gracie's including a salad, Cavatelli dish and sweet treats from Gracie's sister company, Ellie's Bakery.



- Explore a guided vineyard tour where you'll see and learn about the estate while enjoying various Jonathan Edwards wines.

Booking Details: \$140 per person
Wine Club rate: \$135 per person
(up to 2 people) when booked by Feb. 14.

Payment must be made upon booking. All reservations are nonrefundable and will be accepted through March 28, 2015. To join us, please contact Sabrina at 401-441-3464 or sabrina@thesavoryaffair.com.

www.thesavoryaffair.com

About Chef Matt & Gracie's

The mission at Gracie's, Providence's only AAA four-diamond award winning restaurant, is simple: "enhance and educate the palate with the freshest ingredients and flavors." Selected from more than 15,000 restaurants nationwide, Gracie's has earned a spot on OpenTable's "Top 100 Restaurant List" three years in a row. Guests at their restaurant take center stage with a philosophy focused on surprising and exciting each guest with personal care and service. Their team is motivated by a central goal – making sure each dining experience is memorable.

Chef Matt Varga is the Executive Chef at Gracie's. In 2013, Varga received Edible Rhody's Local Hero award for his dedication to local & seasonal products. Varga was also recently featured in the Summer 2014 issue of Art Culinaire.

About Jonathan Edwards Winery

New England Charm & Napa Style.
Jonathan Edwards estate was originally a 400-acre dairy farm. In 2000, Jonathan Edwards, whose winemaking adventures began in Napa Valley, bought the estate, began harvesting grapes and making wine. Jonathan continues to also work with five farmer families in Napa to bring wine to CT. He oversees their harvests and does the press and fermentation there in Napa. The juice is then brought back to the CT estate, where barrel aging, bottling and distribution all then happens.

