

The TomatoFest® Celebrity Chef Golf Classic

This year, as a prelude to "The Carmel TomatoFest®, Quail Lodge will also host *The TomatoFest® Celebrity Chef Golf Classic* on Friday, September 9 beginning at 1 p.m. "The setting is exquisite, featuring gorgeous fairways, beautiful lakes and first-class amenities," said Gary Ibsen. "Mercedes Benz of Monterey is a generous sponsor of the event and we are thrilled that Ben Alexander, Northern California PGA Teacher of the Year and instructor at the Golf Clinic Golf School, Pebble Beach, CA, will present a clinic at 12 noon prior to the shotgun start and scramble format," Ibsen added.

Players will be provided exceptional food from the area's finest restaurants, as well as wine throughout the day. Other exciting events scheduled during the day include a \$5,000 putting contest, a fantastic "Hole-In-One" sponsored by Mercedes Benz of Monterey and a "TomatoBall" tournament.

Some of America's best chefs will be competing against one another, along with other players to "Beat the Chef." Proceeds from this component of the tournament will be donated to the American Culinary Federation's Chef and Child Foundation.

An awards banquet will be held at the tournament's conclusion and will feature a live and silent auction, along with raffle prizes to lucky winners. Tickets for the entire day are \$250 by May 20; after that date, tickets are \$270. Tickets are also available for the awards banquet for only \$75. For registration information or to secure your place, please contact Caron De Seguirant at 831.625.6041.



tasting and activities for children at their pavilion, and a Country Store will showcase selected specialty products from Maine to California.

Reservations are required in advance by ticket purchase. General admission tickets are \$85. Special VIP/Hosted Entrance tickets are \$150 and a Deluxe Package ticket including a dinner-dance on September 10 at Carmel Valley Ranch Resort is \$220. Tickets may be purchased through the Website at www.tomatofest.com or by calling 800-965-4827. Net proceeds are donated to local youth charities. The event is a sellout every year, so interested persons are encouraged to buy their tickets early. Q

Some of the nation's finest chefs prepare their own tomato dishes at "The Carmel TomatoFest®. Feast your eyes on this selection of tomato dishes from past events:

Spicy Crusted Oysters with Sweet Tomato Chutney

~ Damon Simmons,
Monterey Marriott

Gold Tomato Peach Lavender Tart with Black Prince Tomato Plum Reduction and Tomato Seed Coconut Sorbet

~ Eric Tucker/Amy Pearce,
Millennium, San Francisco

"Tomato Intensity Pyramid" - Cognac Cured Sturgeon with Tomato Basil Essence & Fried Tomato-Caper Topping

~ Steve Crisler,
Jazzfood, Sunnyvale

Scallop & Lobster Mousse with Heirloom Tomato Salsa

~ Scott Cater,
Casablanca, Santa Cruz

Root Vegetable Risotto & Green Tomato Gazpacho with Black Truffle Tomato Gelee & Veal Cheek Confit

~ David Cecchini,
Nu Restaurant, Santa Barbara

Calypso Chicken Mango Salad with Chopped Heirloom Tomatoes

~ Jason Wright,
Bahama Billy's, Carmel

Japanese Cucumber & Heirloom Tomato Salad with Shiso-Mustard Vinaigrette

~ Elias Lopez,
Roy's at Pebble Beach

Tomato Figs & Oysters with Tomato Tartare

~ Jerry Register,
Stillwater at Pebble Beach,
Pebble Beach

Creole Crawfish and Tomato Bisque

~ John Folse,
Lafitte's Landing at Bittersweet Plantation,
New Orleans

Tomato Sushi - Wasabi Rice & Ginger Rice with Tomato Ginger Reduction

~ Wendy Brodie,
Art of Food TV

Heirloom Tomato Gazpacho Gelee with Peekytoe Crab

~ John Scherber,
The Covey at Quail Lodge Resort, Carmel

Heirloom Tomato & Plum Icy with Black Pearl Tapioca

~ William Collier,
231 Ellsworth, San Francisco