

# Oregon Truffle Festival

## OREGON TRUFFLE FESTIVAL ANNOUNCES FULL CHEF AND SPEAKER LINEUP

*North America's premier truffle celebration in the Willamette Valley welcomes chefs, speakers and foragers from near and far for two truffle-filled weekends: January 23 – 26, 2020 and February 14 – 16, 2020*

Portland, Ore. (December 3, 2019) — [The Oregon Truffle Festival](#), North America's premier truffle celebration and a nonprofit organization promoting the state's native truffle industry, announces the **full lineup of chefs, speakers and foragers for its upcoming festival in the Willamette Valley**. The 15th annual Oregon Truffle Festival spans two weekends in early 2020: **January 23 - 26 and February 14 - 16**.

Now in its 15th year, the Oregon Truffle Festival returns with **new programming** for truffle growers and aficionados, **foraging excursions** with trained truffle dogs, **decadent dinners and winery luncheons**, **hands-on cooking classes** and much more. **Six weekend packages** are available for multi-day truffle immersions, while **fourteen à la carte events** offer singular opportunities to engage with chefs, speakers and foragers alike.

**Education and information-sharing** are also at the core of the Oregon Truffle Festival's January weekend. A new package for 2020, [Truffle Farming A - Z](#) is a **two-day gathering designed for new or prospective truffle growers**. A day of lectures and comprehensive case studies precedes a second day in the field, touring established orchards, including one of the most productive in North America. Led by **Dr. Charles Lefevre** of New World Truffieres, this new forum also welcomes two international speakers: **Shannon Berch**, a researcher for the Government of British Columbia, and **Gilberto Bragato**, a senior researcher of the Italian Council for Agricultural Research.

Five weekend packages are available for the January weekend, each offering **unique culinary experiences centered around native Oregon truffles**. The Epicurious package (\$675), for example, includes a truffle hunt followed by a luncheon at Iris Winery or Alesong Brewing. A **new package for 2020, Grape and Grain** (\$575) includes behind-the-scenes tours of Springfield Creamery and 100 Mile Bakery, as well as a truffled lunch with wine from Brigadoon at the famed Camas Country Mill.

All packages include Friday evening's **Truffles, Tapas and Taps**, two **truffled breakfasts on Saturday and Sunday**, the **Grand Truffle Dinner** on Saturday, and the **Oregon Fresh Truffle Marketplace** on Sunday afternoon. More information on each package can be found [here](#).

The iconic [Grand Truffle Dinner](#) on Saturday, January 25 welcomes chefs Norma Listman and Saqib Keval (Masala y Maiz, Mexico City, Mexico), Dustin Busby (Blackberry Farm, Walland, TN), Rocky Masselli (Marché, Eugene, OR), Ben Jones (Alderbrook Resort, Union, WA), Sarah Schafer (Irving Street Kitchen, Portland, OR) and Cary Ellen (Plaza Del Toro, Portland, OR) for a **six-course dinner paired with Oregon wines**. The dinner is included in weekend packages and limited tickets are available à la carte (\$245).

New for 2020, a **Truffles & Bubbles Brunch** at Lion & Owl offers an additional opportunity to savor Oregon truffle season. Limited tickets (\$100) to this multi-course brunch are available [here](#).

The Oregon Truffle Festival's February weekend in the northern Willamette Valley **explores the shared terroir of wine and truffles through wine and truffle pairings, winery luncheons, a truffle hunt** led by professional truffle hunters and their dogs, and more.

The only package available at the Oregon Truffle Festival's February weekend, the [Terroir of Truffles](#) (\$795), includes two events on Friday, a full day on Saturday and the Fresh Truffle Marketplace on Sunday. Package holders begin their weekend with **Treasures of Earth & Sea**, an opening reception featuring the glorious trifecta of **truffles, oysters from Hama Hama, and caviar from Seattle Caviar Company** — all paired with a limited release *méthode champenoise* sparkling wine by Willamette Valley Vineyards.

[Bringing It Home](#), a new two-day cooking class, starts with a truffle hunt in the morning before heading into the kitchen for **two hands-on cooking classes on Friday and Saturday**. Space is limited and tickets (\$525) also include admission to Friday's evening events. Truffle class participants can add Saturday evening's Shaved & Infused at a discounted price.

The marquee event on Friday evening, **Food is Love!**, promises an intimate dining event with **fondue, an oyster bar and truffled dishes** from Ben Jones (Alderbrook Resort & Spa), Mike Delaney (Gran Moraine Winery), and Robin Jackson (Two Birds Catering). Local wines will also be on-hand, as will craft cocktails created especially for the evening from Bull Run Distilling Company. Live music from Gypsy Moon will add to the festive ambiance of this unforgettable Valentine's Day event. Limited tickets are available à la carte (\$140).

For Terroir of Truffles package-holders, the wine country immersion continues on Saturday with a **truffle hunt in the morning, followed by winery luncheons** at Lady Hill Winery and Adelsheim Vineyard. The culinary weekend reaches a crescendo with [Shaved & Infused](#) (\$125), **a walk-around dinner at Abbey Road Farm** with chefs Karl Holl (Spätzle and Speck), Jonathan & Alexandra Hoffman, (Chefs Table, Dough Dough Bakery), John Newman, (Newmans at 988), Manuel Antonio Recio (Iberico Carver), Eric Bartle (Abbey Road Farm, The Wilderness Hunters), Joe Jackson (Trellis), and others.

The [Newberg Fresh Truffle Marketplace](#) returns on Sunday, February 16, bringing together regional wines, artisan foods, and fresh truffles. New for 2020, the marketplace kicks off with a sensory experience led by James Beard Award-winning author **Rowan Jacobsen**. This special workshop will

**explore truffle varieties, the stages of ripeness, and the *terroir* of four agricultural products:** truffles, wine, coffee, and chocolate. Tickets to the Marketplace are available for \$15, with wine, beer and spirits tasting for an additional \$10, which also includes a commemorative glass for \$25. Early admission tickets (\$40) include the sensory experience with author Rowan Jacobsen and Marketplace entry.

Mirroring the festival's extension at the Eugene weekend, the February weekend in the Willamette Valley offers **three concurrent Sunday Suppers:** one at [Trellis](#) in Dundee (\$90), a second at [Valley Commissary](#) in McMinnville (\$95), and a third dinner at the famed [Joel Palmer House](#) (\$100). More information is available on the Oregon Truffle Festival's [website](#).

### **Full Chef Lineup:**

#### **January Weekend: January 23 – 26, 2020**

Dustin Busby, Blackberry Farm (Walland, TN)  
Dustin Clark, Besaw's, (Portland, OR)  
Chris Crosthwaite, Omnivore's Kitchen, (Eugene, OR)  
Carrie Ellen, Toro Bravo (Portland, OR)  
Ben Jones, Alderbrook Resort & Spa (Union, WA)  
Norma Listman and Saqib Keval, Masala y Maiz (Mexico City, Mexico)  
Boris Marashi, Oakway Catering (Eugene, OR)  
Rocky Maselli, Marché (Eugene, OR)  
Tiffany Norton & Mark Kosmicki, Party Downtown (Eugene, OR)  
Crystal Platt, Lion & Owl (Eugene, OR)  
Manuel Antonio Recio, Iberico Carver (Dayton, OR)  
Sarah Schafer, Irving Street Kitchen (Portland, OR)  
Tobi Sovak & Michael Landsberg, Noisette (Eugene, OR)

#### **February Weekend: February 14 – 16, 2020**

Denia Baltzer, Creative Cuisine (Rocky Mountain House, Alberta Canada)  
Eric Bartle, Abbey Road Farm, The Wilderness Hunters (Carlton, OR)  
Matt Bennett, Sybaris (Albany, OR)  
Chris Crosthwaite, Omnivore's Kitchen, (Eugene, OR)  
Christopher Czarnecki, Joel Palmer House (Dayton, OR)  
Mike Delaney, Meriweather's (Portland, OR)  
Jonathan & Alexandra Hoffman, Chefs Table, Dough Dough Bakery (Seaside, OR)  
Karl Holl Spätzle and Speck and Park Avenue Fine Wines (Portland, OR)  
Joe Jackson, Trellis (Dundee, OR)  
Robin Jackson, Two Birds Catering (Victoria Island, Vancouver BC)  
Ben Jones, Alderbrook Resort & Spa (Union, WA)  
Jesse Kincheloe, Valley Commissary (McMinnville, OR)  
John Newman, Newmans at 988 (Cannon Beach, OR)  
Manuel Antonio Recio, Iberico Carver (Dayton, OR)

## **ABOUT THE OREGON TRUFFLE FESTIVAL**

The Oregon Truffle Festival is North America's premier event for truffle appreciation and education. Held every winter in the Willamette Valley, it attracts thousands of culinary travelers, chefs, growers, dog trainers, scientists and journalists from all over the globe for a series of dynamic and participatory events. The festival was founded in 2006 by renowned mycologist Dr. Charles K. Lefevre and Oregon Truffle Festival Director Leslie Scott, and is run in partnership with Culinary Director Charles Ruff. Dr. Lefevre is also the founder of New World Truffieres, a company specializing in truffle cultivation. Now in its 15th year, the Oregon Truffle Festival is operating as a 501(c)3 nonprofit organization. The 2020 Oregon Truffle Festival will be held in Eugene from January 23 - 26, and Yamhill Valley from February 14 - 16, 2020. Follow the Oregon Truffle Festival on Facebook, Instagram and Twitter for updates.

###

Media Contact:

Kayt Mathers  
kayt@playnicepr.com  
(503) 351-6572