



Benefiting the Natural History Museum of Utah

The Frog Bench Farms Dream Dinner Party Opportunity Drawing

The lucky winner of the Frog Bench Farms Dream Dinner Party Drawing will collaborate with distinguished chef, Phelix Gardner, of Finca and Pago, in designing a once in a lifetime dinner experience to be enjoyed on the beautiful grounds of Frog Bench Farms. The wining ticket entitles you to a multicourse artisan dinner for up to 20 guests featuring fine local producers and highlighting produce harvested exclusively for your meal by Frog Bench Farms.

Recently named Salt Lake's Best Restaurant, by Salt Lake Magazine, Pago is beloved by locals for their farm to table ethos, high quality ingredients, and excellent service. Relying primarily on local producers of meat and vegetables, owner Scott Evans shares the Museum's love for Utah's natural beauty and bounty.

Frog Bench Farms, which sits on nearly two acres in the midst of Salt Lake's Sugar House neighborhood, is the realized vision of Paula and Joe Sargetakis. Paula, a daughter of Museum founder, Leland S. Swaner, comes by her dedication to the community and environmental education naturally. Gracious hosts of the Frog Bench Farms Dream Dinner Party, Paula and Joe, will work with the winner in developing a menu featuring the seasonal produce harvested fresh from their spectacular urban working farm.

How else could you enjoy a custom meal for up to 20 guests with an investment of only \$100, while supporting the important work of the Natural History Museum of Utah?

Our immense gratitude goes to Scott Evans of Pago and Finca, and Paula and Joe Sargetakis, the gracious stewards of Frog Bench Farms for making the Frog Bench Farms Dream Dinner Party Drawing possible. Additional thanks to City Home Collective for sharing these beautiful photos of Frog Bench Farms.





A selection of seasonally prepared vegetables harvested fresh from Frog Bench Farms. Family style dining situated amidst the beautiful vegetable beds.

DETAILS

- ➤ Collaborate with Chef Phelix in designing a multi-course menu featuring food and beverage pairings inspired by the seasonal produce harvested from Frog Bench Farms just for your dinner.
- ► Invite friends and family to enjoy this private, custom dinner for up to 20 suitable for celebrating a milestone or the seasonal harvest.
- Learn about the origins of Frog Bench Farms, the source for much of your meal's ingredients, from your hosts Joe and Paula Sargetakis
- Should the winner choose, wine pairings for each course will be provided by Tracey Thompson of Vine Lore.
- Explore how our meals connect us to the natural world in a discussion with Mitch Power, Curator of the Garrett Herbarium at the Natural History Museum of Utah.
- Enjoy live music performed by a local musician.

Order your tickets now. Suggested ticket price contribution of \$100. Tickets may be ordered at nhmu.utah.edu/opportunity or via Amy Gallivan Damico



Scott Evans, owner and operator of Pago and Finca, in front of the Frog Bench Farms greenhouse, the source of many of the greens featured by his restaurants.



In addition to Pago and Finca, local diners will find Frog Bench Farms featured on the menu at Fresco, From Scratch, Lugano, and Zest.



A remarkable modern greenhouse allows the Sargetakis's to grow vegetables and herbs to fulfill special orders from local chefs. Paula Swaner Sargetakis in her greenhouse.



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THE FINE PRINT

For a suggested ticket price contribution of \$100, you may participate in the opportunity to win this incomparable dining experience, while supporting the Museum and its educational programs. No more than 250 tickets are available. Limit eight tickets per person. No purchase necessary, you need not be present at *Evening of Illumination Gala* to win.

While supplies last, The Frog Bench Farms Dream Dinner Party tickets may be ordered online at nhmu.utah.edu/opportunity or by contacting Amy Gallivan Damico at 801-585-7119 or adamico@nhmu.utah.edu. Tickets may also be available at the Museum's Evening of Illumination Gala on June 12, 2014.

Suggested ticket price contributions are not tax-deductible. Consult your tax advisor regarding the individual circumstances.

Thank You for Your Support!



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