



## **CUBE INVITES ANGELENOS TO “MEET THE MAKERS”**

*World-Class Artisanal Food Makers to Join in Benefit for Slow Food Foundation*

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The Barry Group PR  
For Immediate Release

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**Los Angeles, California (October 11, 2006)** — This November, prepare to give thanks for great food at the beginning of the month. CUBE, La Brea’s newest destination for artisanal cuisine and food products, is proud to present “*Maker Nights*”, on Thursday, November 9<sup>th</sup>, and Friday, November 10<sup>th</sup>. CUBE’s intimate dining room will set the stage for an experience like no other as an unprecedented group of America’s top artisanal cheese makers converge for two evenings of innovative multi-course menus and enlightening discussion.

The Maker Nights, which will benefit the Slow Food in Schools Program, were designed to be celebrations of CUBE’s love for artisanal food products, and a viable demonstration of their support for the farmers and small-batch producers that procure them. A total of four cheese makers will be on hand to discuss their various company philosophies, and their one-of-a-kind products. A spectacular eight-course menu, priced at \$75 per person, will showcase each maker’s products in dishes that utilize the freshest seasonal ingredients and epitomize CUBE’s passion for making the highest quality foods accessible to the everyday gourmet. Limited reservations are available, and are required for each evening’s 7:30 p.m. seating. For reservations, please contact CUBE at 323-939-1148.

On hand for the festivities will be Joshua Beck, head cow’s milk cheese maker from Colorado’s MouCo Creamery, Bob Stetson, goat’s milk cheese maker, and co-owner of Massachusetts’ Westfield Farm, Brent Wasser, a raw goat’s and cow’s milk cheese-maker from the Sprout Creek Farm- a not-for-profit organization in Poughkeepsie, New

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York dedicated to educational programs for children, and Dane Huebner, Research Chef and Quality Assurance Manager from Cedar Grove Cheese, and cheese maker for the Wisconsin Sheep Dairy Co-Op. The United Kingdom-based Nordljus food blog will document the festivities with their spectacular blend of food and event photography, and Cecily Upton, National Program Coordinator for Slow Food in Schools will participate in the dialogue both evenings.

The Maker Nights will feature an eight-course set menu, created by CUBE executive chef Erin Eastland (following page). The menu is priced at \$75 per person. Limited reservations are available and are required for each evening's 7:30 p.m. seating. For reservations, please contact CUBE at 323-939-1148.

CUBE is a corkage-free environment. Attendees of the Maker Nights are encouraged to bring their own wine. For recommended wine selections, please contact CUBE's preferred wine vendors. On the Westside: Wine Expo, 310-828-4428. West Hollywood: Mel & Rose Wine and Spirits, 323-655-5557. On the Eastside: Silver Lake Wine, 323-662-9024.

Serving a variety of gourmet Italian and international specialties in a vibrant and inviting atmosphere, CUBE selects the season's freshest ingredients and most difficult-to-locate products for their marketplace and café. With quality that continually defies prices, CUBE sets a new standard for the Los Angeles foodie community. CUBE is located at 615 N. La Brea Avenue, Los Angeles CA, 90036. Phone: 323-939-1148. Web: [www.divinepasta.com](http://www.divinepasta.com).

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**CUBE Maker Nights Menu**

*November 9<sup>th</sup> & 10<sup>th</sup>, 2006  
7:30 p.m. seating, \$75 per person*

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**Maker's Flight**  
House Focaccia with Fresh Herbs, Extra Virgin  
Olive Oil & Sea Salt

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**Flight of Fatted Calf Artisan Pate**  
Pate Maison, Guinea Hen Pate & Duck Pate

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**Velvety Tomato Soup with Chive Oil &  
Mini Sprout Creek Farm Ouray Grilled Cheese**

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**MouCo Colorouge, Prosciutto Langhirano & Baby Arugula Pizza**

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**Roasted Kabocha Squash Ravioli with Brown Butter, Guanciale, Wisconsin Sheep Dairy  
Dante & Farmer's Market Herbs**

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**Fatted Calf Fegatelli with Cicerchie, Sprout Creek Farm Toussaint & Crispy Sage**

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**Lamb Shanks with Port Wine Reduction, Crispy Pan Seared Wisconsin Sheep Dairy Mona  
Polenta & Asparagus Tips**

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**White Wine Poached D'Anjou Pears Filled with Westfield Farm Classic Blue & Mascarpone  
Mousse, Toasted Pistachios & Raspberry Sauce**

-or-

**Fresh Westfield Farms Goat Cheese Valrhona Chocolate Pudding Served with Fresh  
Cream & Raspberries**

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