



WASATCH
COMMUNITY
GARDENS

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FOR IMMEDIATE RELEASE

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Dine at local restaurants to support Wasatch Community Gardens

Tomato Days Dine-Around is an opportunity to eat good while you do good. Support Wasatch Community Gardens by enjoying fresh, delicious heirloom tomato dishes at some of Salt Lake's favorite farm-to-table restaurants. Participating restaurants will donate 30% of the proceeds from their Tomato Days Dine-Around menu items to Wasatch Community Gardens.

EVENT: Wasatch Community Gardens' Tomato Days Dine-Around

DATE: Events runs from August 15 - September 15, 2016

WHO: Salt Lake area foodies and heirloom tomato-lovers

WHERE & WHAT:

Tomato-themed creations include:

[3 Cups](#): Chevre & heirloom tomato toast with basil & balsamic reduction. \$6

[Avenues Bistro on Third](#): Tomato, ricotta tart from Back Alley Pastries. Served with a fresh greens salad. \$9

[The Copper Onion](#): Cucumbers, tomatoes, feta cheese salad with a vinaigrette. \$5

[Eva Restaurant](#): BLT Salad served with heirloom tomatoes fresh from Eva's garden & house made farmers cheese. \$12

[Even Stevens](#): The PLT (Porchetta, Lettuce & Tomato) with crispy Italian Pork Roast, arugula & heirloom tomato relish, served on Ciabatta. \$8.95

Served at their Draper, Sugarhouse, Downtown SLC, Ogden, & Logan locations.

[Les Madeleines](#): BLT made on their house-made white or wheat bread, Wild Boar bacon, butter lettuce and heirloom tomatoes from LC Organics in West Valley City, served with fries or a salad. \$10.95

[Roots Cafe](#): Gazpacho, a chilled summer soup, originating from Spain, is made from heirloom tomatoes and flavorful spices, served with crunchy tortilla strips. \$6.50

[Tin Angel Cafe](#): Garden fresh tomato and feta salad served in a halo of puffed pastry with a lemon, purslane, oregano vinaigrette. \$12.50

"The Tomato Days Dine-Around event helps raise awareness, not only of our wonderful array of fabulous locally owned restaurants, but also of our plentiful supply of local produce at this time of year. And, Salt Lake has some great food traditions and food culture, and local restaurants are a keystone to it; they are the gathering places," says Ashley Patterson, Executive Director for Wasatch Community Gardens.

Participating in the Tomato Days Dine-Around is simple. Visit a participating restaurant, and tell your server or cashier that Wasatch Community Gardens sent you to try the Tomato Days Dine-Around special. When you order this dish, the restaurant will then donate 30% of their proceeds back to the Gardens.

Visit our [Tomato Days Dine-Around](#) page for additional details about the special tomato-themed menu items and the participating restaurants.

ABOUT WASATCH COMMUNITY GARDENS: [Wasatch Community Gardens](#) has served Wasatch Front residents since 1989 with the belief that the quality of a community is directly related to the quality of its food. We offer garden space, educational programs, and community events to empower people to grow, harvest, preserve, and prepare fresh, healthy food. We execute our mission through five main programs: Community Garden Program, Youth Garden Program, School Garden Program, Community Education Program, and the GREEN TEAM Farm.

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