

Vignola

For Immediate Release
June 23, 2010

Contact: Ann Ewing, Front Burner PR
Ph: 207.699.5500 ann@frontburnerpr.com

VIGNOLA AND THE ROGERS COLLECTION TO HOST TUNISIAN FOOD TASTING

*July 6 event to feature owner of historic, premium Tunisian food producer,
Les Moulins Mahjoub*

Portland, Maine – On July 6, fresh from a trip to the 2010 Fancy Food Show in New York City, Majid Mahjoub, owner of Les Moulins Mahjoub, a line of fine Tunisian products with a history dating back to the late 1800s, will visit Portland's Vignola restaurant for a rare tasting event at 6 p.m. Known throughout the world for its commitment to artisanal standards and sustainable farming, Les Moulins Mahjoub is a premier producer of organic extra virgin olive oil, table olives, and condiments that also is earning a reputation for its wild mountain capers, sun-dried tomatoes, piquant orange slices, and harissa.

This year, the company was named a 2010 Sofi Award Finalist for Outstanding Product Line for its black olive, spicy sun-dried tomato, artichoke, sweet pepper harissa, artichoke leaves, and sun-dried garlic spreads.

Sponsored by local importer The Rogers Collection, this special evening will showcase the premium food items and provide guests with the opportunity to meet Majid Mahjoub. The event highlight will be the 4-course dinner menu specially prepared by Mahjoub and Vignola co-owner and chef, Lee Skawinski, which will feature delicacies from Les Moulins Mahjoub paired with a carefully planned wine menu from RP Imports.



www.vignolamaine.com

“Many people are not familiar with the unparalleled quality of the foods produced in Tunisia,” explained Skawinski. “Our July 6 tasting event will provide guests with an insider’s view of the rich culinary history and fertile terroir of this region, and how both result in such outstanding products.”

The single-seating event is Tuesday, July 6, 6-9 p.m., and the cost is \$60 per person (excluding tax and gratuity). Reservations are recommended. Call 207-772-1330 to reserve.

- more -

About Vignola (www.vignolamaine.com):

Portland, Maine's Vignola, located in the heart of the city's historic Old Port neighborhood, has earned a prominent slot on the national culinary map. Known for its European bistro ambiance and authentic Italian dining experience, the Vignola team uses the best seasonal ingredients, and organic, naturally grown items from local Maine farmers, suppliers and producers. Additionally, Vignola's award-winning wine and beer selection showcases varietals from around the world that aren't available anywhere else in New England. Situated nearby Portland's working waterfront, the popular restaurant has earned an impressive amount of press in national and regional outlets including *The Washington Post*, *Food Arts*, *The New York Times*, *Wine & Spirits*, StarChefs.com, BonAppetit.com, and *The Portland Press Herald*.

About The Rogers Collection (www.therogerscollection.com):

The Rogers Collection imports and distributes luxury foods of distinctive quality created by authentic, traditional producers. Our discoveries unite the legends of these unique treasures with the American table. The Rogers Collection, formerly Rogers International, began importing specialty products in 1990, seeking out growers and producers with a true passion for quality and commitment to crafting the finest products from the bounty of the soil. We started with olive oils, hand crafted in small batches in Spain and Italy. The trust of our customers and their appreciation for "slow food" led Rogers to seek out other high-quality products for the discriminating palate. Slowly and carefully, Rogers International found exceptional products all crafted for quality rather than quantity and made by farmers who work the land and know the soil. Today, other "new" farmers are eager to show us their special products in hopes of becoming part of The Rogers Collection.

For more information, visit www.vignolamaine.com

For additional information and easily downloadable photos, visit www.frontburnerpr.com/vignola.

*For an interview with Chef Lee Skawinski,
contact Ann Ewing at Front Burner PR at PH: 207-699-5500 or ann@frontburnerpr.com.*

#