



Landscape to Table. Extremadura, the Acorn Meadows, and the Iberian Pig



A short screening about Extremadura's Acorn Meadows will lead attendees to a conversation on traditional food production, followed by an exclusive tasting of Ibérico ham, regional cheeses, and wines.

SCREENING + DISCUSSION + TASTING

A conversation on the value of traditional food knowledge, respectful food production, and the deliciousness of terroir. With U.S. food expert and scholar [Fabio Parasecoli \(The New School\)](#), Ibérico ham producer [Diego Pastor \(Montaraz Ham\)](#) and food importer [Jonathan Harris \(La Tienda\)](#), moderated by [Janet Chrzan \(University of Pennsylvania\)](#).

Includes exclusive tasting of Ibérico ham, regional cheeses, and wines.

This event is part of [Eat Spain Up!](#), a month-long program of activities about gastronomy and Spain.

CULINARY ARTS
WASHINGTON, D.C.

Fri, October 06, 2017
6:45 pm – 8:45 pm

Venue

Former Residence of the
Ambassadors of Spain, 2801 16th
Street NW, Washington, DC 20009

[View map](#)

Admission

[Buy tickets](#)

More information

[Eat Spain Up!](#)

Credits

Eat Spain Up! is presented by [SPAIN arts & culture](#), the [Embassy of Spain in Washington](#) and [Spain-USA Foundation](#), and organized by [Cómete España](#), [Asociación el Ojo Anónimo \(ACEOA\)](#) and the [Federation of Chefs and Patisiers of Spain \(Facyre\)](#), with the support of the [Ministry of Education, Culture and Sport](#), the [Spanish Agency for International Development Cooperation \(AECID\)](#), [Foods and Wines from Spain](#), [Turespaña](#), [Comunidad de Madrid](#), [Burgos Alimenta](#) and [Extremadura Turismo](#). [View the full list of partners and sponsors.](#)