



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

Venue

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

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Admission

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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 Pâtisiers 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](#).