

Harvest Tastes

*Cooking demos, recipes, and gourmet brunch at the Asistencia
with Executive Chef Roberto Argentina, Farm Artisan Foods*

Saturday, October 30, 2010 • 10:30 AM to 1:30 PM • \$75/person

The Asistencia • 26930 Barton Road, Redlands
A San Bernardino County Museum historic site

Farm Artisan Foods

Farm Artisan Foods explores “modern american cuisine,” ingredient-based and executed with excellent technique. A dedicated team of culinary professionals crafts interesting and stimulating dishes. They choose to purchase ingredients that are grown locally, preferring organically grown and minimally processed foods.



Roberto Argentina is the founder and executive chef of Farm Artisan Foods. Born in Brindisi, on the Adriatic coast of Italy, he grew up on a farm that has been in his family for generations. He moved to Texas with his family in 1978 and attended the University of Houston, obtaining a BA in Theatre ARts. Although he moved to Chicago to follow an acting career, he met and worked with Chef Keith Luce fresh off his stint at the White House. Under Luce he developed a foundation for his life's work.

In 1998, Roberto moved to the West Coast, and lived in a school bus in Venice while working at Patina under chef Joachim Splichal. He fell in love with Redlands, and opened Farm Artisan Foods, March 19, 2003. Farm Artisan Foods is at 22 East State Street in downtown Redlands.

