

EATER GUIDES

Five Must-Attend Events at the San Diego Bay Wine & Food Festival

These are the hot-ticket happenings you won't want to miss

by Jackie Bryant, Candice Woo, and Keri Bridgwater | Nov 3, 2017, 1:42pm PDT



It's officially Friday: time to clock off and get those weekend vibes started. No plans yet? No problem. Eater's here with a handy round up of lesser-discussed neighborhoods, recently opened restaurants, unsung heroes, new-to-you bars, events, seasonal menu changes and cocktail programs, chef debuts and more. Whether you're hankering for an after-work happy hour — or the lowdown on this weekend's culinary events, beer festivals or Sunday brunch bites — our regular weekly feature will be sure to help you make the most of that well-earned downtime.

FRIDAY, NOVEMBER 3RD

The San Diego Bay Wine & Food Festival will be held from November 12-19th and attracts both locals and those from farther afield to its star-studded events. These are five quality events, many featuring homegrown talent, that you'll want to make sure you buy tickets for ASAP as many have already sold out.

Agave & Terroir, The Wine of Mexico



Living in San Diego, we're no strangers to Mexican wine, **but this special panel** is designed to talk about the *real* national drink of Mexico: agave spirits. Learn the difference between them, how they're made and, most importantly, give them a taste.

Grand Tasting - VIP



Wine tastings can be an annoyingly crowded affair, but beat the hordes with a **VIP ticket**, with which you'll get access to exclusive tastings from some of the city's best hospitality groups, access to top-tier California wineries, shaded seating and live music.

An Evening in Barolo + Langhe



Transport to Piedmont for a **Grand Wine Dinner** hosted by Solare chef Accursio Lota and his team. The dinner will feature top-tier wine selections, including Barolo and Barbaresco bottles, paired with classic Piemontese dishes.

Whisky & Wagyu



Chef Jason McLeod is hosting a **private dinner** for lovers of both whisky and beef at one of San Diego's buzziest restaurants, Born & Raised. The five-course dinner costs \$189 and features The Singleton Scotch pairings, 110 and 260-day Dry-Aged beef and American and Japanese Wagyu.

Cali Baja Brunch



This **cross-border brunch** is hosted at the Coronado Island Marriott Resort & Spa and will feature cooking from its executive chef, Michael Poompan, Ruffo Ibarra of Tijuana's celebrate Oryx Captial, who just returned after completing a stage at Osteria Frascescana in Italy and Gilberto Morales of Nómada Cocina in the Valle de Guadalupe.