AGUA CALIENTE CASINO RESORT SPA
FOOD+WINE
FESTIVAL PALM DESERT
March 27-29, 2015 · palmdesertfoodandwine.com

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FOOD + WINE FESTIVAL PALM DESERT ANNOUNCES WINE DINNERS STARTING ON MARCH 10 FEATURING CELEBRITY GUEST CHEF, SPQR'S MATTHEW ACCARRINO

Taking place at the Purple Room Restaurant & Stage and Ruth's Chris Steak House, the dinners, ranging from $75-$150, offer guests an exclusive sneak peak of the festival taking place March 27-29

(Chef Matthew Accarrino)
Photo credit: Ed Anderson

WHAT: **Starting Tuesday, March 10, Food + Wine Festival Palm Desert** toasts this year's celebrations with a **series of wine dinners** leading up to the fifth annual festival, which takes place from **Friday**, **March 27 – Sunday, March 29.** The wine dinners will feature several talented local desert

chefs alongside sommeliers pairing wines for the special evenings. Scheduled dinners include:

- **Tuesday, March 10** at **7 p.m.** | **Purple Room Restaurant & Stage** featuring a four-course Italian prix-fixe menu from celebrated guest **Chef Matthew Accarrino** from SPQR in San Francisco voted *Food & Wine's* "Best New Chef" in 2014 cooking alongside **Chef Jennifer Town** with **Master Sommelier and Mentor Reggie Narito** from the movie SOMM pairing a selection of Italian wines. Sample dishes include Sformato de Parmigiano with parmesan custard, black truffles, and porcini paired with Michele Chiarlo, "Reyna" Barbaresco DOCG 2011; Lasagna de Anatra—a pastrami inspired duck lasagna with Brussels sprouts paired with an Agricola Punica, "Montessu" Isola dei Nuraghi IGT 2012. Guests can purchase tickets at www.purpleroompalmsprings.com or by calling 760.322.4422.

- **Friday, March 13** at **6:30 p.m.** | **Ruth's Chris Steak House** featuring a four-course prix-fixe menu with wines from the historic Frank Family Vineyards from Napa Valley. Featured dishes including Sliced Tomato & Onion Salad with field greens, red onion, vinaigrette, and blue cheese paired with Frank Family Chardonnay, Napa Valley 2013; Veal Osso Buco Ravioli with sautéed baby spinach and white wine demi-glace paired with Frank Family Zinfandel, Napa Valley 2012. Guests can purchase tickets by calling 760.325.2333.

The wine dinners offer guests a preview of the fifth annual Food + Wine Festival Palm Desert taking place from **Friday, March 27 –Sunday, March 29** in Palm Desert's famed El Paseo shopping district. The three-day food event kicks off with a four-course James Beard Luncheon titled the "Salute to Women" with cooking demos from **Cat Cora**, **Gale Gand**, **Lulu Powers, and Brooke Williamson** with proceeds benefiting The Friends of James Beard Foundation. The subsequent two days of grand tastings include a series of live cooking demonstrations from some of the country's most celebrated culinary personalities including **Ari Taymor** and **Brian Malarkey**, wine seminars, and **samplings from over 50 restaurants and 80 premium wineries and spirits purveyors**. For more information and to purchase tickets visit www.palmdesertfoodandwine.com.

WHEN: **Tuesday, March 10 at 7:00 p.m.** – Purple Room Restaurant & Stage
Friday, March 13 at 6:30 p.m. – Ruth's Chris Steak House

COST: **$75 per person** (including tax and gratuity) – Purple Room Restaurant & Stage
$150 per person (including tax, gratuity, and complimentary valet parking provided) – Ruth's Chris Steak House

WHERE: **Purple Room Restaurant & Stage**
1900 E. Palm Canyon Dr.
Palm Springs, CA 92264
(760.322.4422)

Ruth's Chris Steak House
74740 Hwy 111
Palm Desert, CA 92260
(760.325.2333)

About Food + Wine Festival Palm Desert

The Food + Wine Festival Palm Desert is owned and operated by *Palm Springs Life* and co-produced by Tony Marchese and Dominic Peterson, with sponsorship support in part from Agua Caliente Casino Resort & Spa; Palm Desert; Tequila Alderete; Ferguson; Svedka Vodka, Voss; Peroni; Celebrity Cruises; Tastemade; Sarabella Tuscan Jars; Grassini Family Vineyards; Just Fabulous; Wine Australia; Whole Foods Palm Desert; Jensen's Finest Foods; Savory Spice Shop; New Leaf Catering; Chef Works; CBS Local 2; Desert Radio Group; Gay Desert Guide; LIVE Magazine; Clarke & Clarke Fabrics; Egg & Dart, LTD.; EventScape; Farley Interlocking Pavingstones; My Little Flower Shop; William Switzer/Charles Pollack. The annual food and wine event aims to gather the brightest and most inspired chefs and culinary personalities from around the country for three extraordinary days of food and wine tasting. A portion of the proceeds will benefit the Friends of the James Beard Foundation. For more information visit www.palmdesertfoodandwine.com or visit us on Facebook, Instagram, or Twitter.

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