

# Virtual Gourmet

October 11, 2009

NEWSLETTER

## QUICK BYTES

\* Guidelines for submissions: **QUICK BYTES** publishes only events, special dinners, etc, open to the public, not restaurant openings or personnel changes. When submitting please send the most pertinent info, incl. tel # and site, in one short paragraph as simple e-mail text, WITH DATE LISTED FIRST, as below. Thanks. John Mariani

\* During the month of Oct. in **Half Moon Bay, CA**, **Cetrella** offers a pumpkin focused 3-course dinner menu for \$25 every Tues., Wed. & Thurs. from 5-7 PM. . . . On Oct. 30 Cetrella hosts a Jordan Vineyard & Winery Wine Dinner starting at 6:30 PM. Jordan's Kevin Olmstead will be present at the event. The 4-course dinner is \$100 p.p. Call (650) 726-4090 or visit [www.cetrella.com](http://www.cetrella.com).

\* In October in **Chicago, IL**, **The Peninsula Chicago** has created a number of initiatives during October to raise awareness and funds Lynn Sage Cancer Research Foundation, incl. : the front entrance and hotel name will be back lit with pink lighting to build awareness for women to remember to schedule their annual mammogram, \$2 for every Afternoon Tea and Chocolate Bar served in The Lobby will be donated to the Lynn Sage Cancer Research Foundation along with \$5 in Avenues and Shanghai Terrace when mentioning Lynn Sage Cancer Research Foundation. Spa guests will be able to make a donation on their bill when leaving The Spa.

\* From now thru Oct. 25 in **NYC**, **Brick Lane Curry House** celebrates the Indian holiday of Diwali with a series of rotating menus representing the cuisines of the four corners of India. Female diners will receive a free goodie bag of Indian sweets over the holiday weekend of Oct. 16th-17th. Call 212-979-2900. [www.bricklanecurryhouse.com](http://www.bricklanecurryhouse.com).

\* Starting Oct. 12 in **NYC**, **La Fonda del Sol** will offer a Spanish 3-course prix fixe menu at lunchtime. The "Cocina Rapida" menu is designed for a 40-minute lunch break, and incl. a choice of 3 appetizers, 3 entrées and a dessert "to go." \$35 pp. Call 212-867-6767 or visit [www.patinagroup.com](http://www.patinagroup.com).

\* On Oct. 14, 21, 28, in **NYC**, **Thalassa**, in Tribeca, Executive Chef Ralpheal Abrahante will teach fall cooking classes in the restaurant's open kitchen. \$75 pp. . . . On Nov. 16, Thalassa presents a Greek Wine and Cheese Tasting Class in the Wine Room, with 10 Greek cheeses and 10 Greek wines, with special guests Chris Hallowell from *Wine & Spirits* Magazine, and Thalassa Maitre D' Niko Mavreas. \$65 pp. Call 212-941-7661.

\* On Oct. 15 **Giorgio Ristorante** inside Mandalay Place, **Las Vegas**, in partnership with Whole Foods Market and Indian Wells Brewing Co., will be hosting a beer pairing dinner. Chef Nico Chessa's menu matched 3 courses of Italian food with 3 Indian Wells microbrews. \$49 pp and each guest will leave with a gift card to Whole Foods Market. Call 702-920-2700 or email [info@langdonflynn.com](mailto:info@langdonflynn.com).

\* On Oct. 15 in **Yountville, CA**, **Brix** restaurant will host the last of 3 "street food" dinner events called "Brix Unpaved." beginning with an Italian-themed evening called "Street Feasts of Sicily." \$35 pp at [www.brix.com](http://www.brix.com) Call 707-944-2749.

\* On Oct. 16, **Capsouto Frères** in **NYC** will celebrate its 29th Anniversary with a 3-Course Dinner Menu for \$29 pp. A la carte also available, plus a live Jazz piano and an Anniversary Drawing. From Oct. 16-18, House Red and White Wines will be \$29 per bottle. Call 212-966-4900 or visit [www.capsoutofreres.com](http://www.capsoutofreres.com).

\* On Oct. 17 **Chillingsworth** in **Brewster, MA**, will host its annual game dinner featuring wild game, wild local shellfish & line caught fish, local mushrooms, seabans and herbs. The wines featured will be a selection of white from Remy Pannier of the Loire Valley. \$125 pp. Call 508-896-3640....