Palm Desert Food and Wine 2013

Three large tents were erected just off of El Paseo and about 50 local restaurants and about the same number of wineries came to share with us their best. We were lucky enough to be able to attend on Saturday and Sunday. There was a lot of *good food and good wines*. Throughout the day on both days, *chefs* had demonstrations on *4 different stages.* This year they added *Wine Seminars* in the third tent.

It was a well attended event but not so crowded that you couldn’t sample the food and wine and talk to the winery and restaurant representatives. Everything was tasty but we managed to pick out a few that stood out from the rest.

**Food**

**Tinto**

Scallops on a bed of house-made grits with a cider demi-glace, bacons and shaved apples. A really interesting combination of flavors and textures.

**Mikado** (at the JW Marriot Desert Springs)

Extra Jumbo Shrimps on a bed of risotto. The shrimp was very flavorful.

**IW Club**

Braised short ribs with gravy on a bed of creamy mashed potatoes. The meat was so tender and flavorful.

**Vintana** (located in Escondido)

Potstickers on a bed of noodles.

**Wine**

**WALT Wines**- They focus on Pinot Noir and Chardonnay made from the top vineyards in the top growing regions. We tasted an outstanding Pinot Noir from Anderson Valley.

**Clos Pegase**- We enjoyed their Mitsuko’s Vineyard, Carneros, Pinot Noir.

**Alexander Valley Vineyards**- As most of you know, I tend to lean to the reds, especially the Pinot Noirs. I did find a “white” that I enjoyed. Their Dry Rose of Sangiovese was very good. It was crisp and fruity but it was dry and not too sweet. “Refreshing like a white with some structure of a red.” They also showcased three Zinfandels (Temptation, Sin Zin & Redemption Zin). Each had a unique personality and label!

Seghesio- We were disappointed that they didn’t bring their Omaggio (Cab/ Sangiovese blend). However, they did bring some very good Zinfandels. We especially enjoyed their Old Vine Zin and their single vineyard Zinfandel, Cortina from Dry Creek Valley.

**Cooking Demonstrations**

We only caught a couple of the cooking demonstrations. **Sean Kanan** with his wife, Michelle, demonstrated his **Pork Chops Bada Bing** with braised cabbage. It smelled awesome. Too bad he didn’t share them with us!

**Drew Davis**, executive chef/owner of **Catalan Restaurant in Rancho Mirage**, made his paella for us. His presentation was excellent and the paella was delicious. The paella was loaded with lobster, clams, mussels, shrimp, chicken and chorizo. It convinced us that we should visit his restaurant. The cuisine is Mediterranean/ Spanish. By the way, Catalan was recently voted as #1 new restaurant for 2013 by Desert Magazine.