



## April 2016 Newsletter

Spring is Here!

Spring has finally arrived, although the weather is still playing tricks on us. But for the most part, the sun shining and flowers are blooming.

The past three months have been hectic. Since the new year, I have been on the road nonstop for events, conferences and stories. There is no shortage of restaurant, wine, cocktail and travel stories to share to help you as you look to "please your palate". Stay tuned for some great events throughout the year as well!

### Upcoming Events

#### Australian Winemaker Dinner Series

Tuesday, April 26th

Featuring d'Arenberg Wine

Winemaker Chester Osborn from d'Arenberg will be showcasing wines paired with a fabulous multi-course menu at Faith and Flower (705 West 9th Street, Los Angeles, CA 90015)

Tickets are \$120 all inclusive.

[Click Here](#) to purchase.

Wednesday, April 27th

Featuring Hentley Farm Wines

Winemaker Andrew Quin from Hentley Farm Wines will be showcasing wines paired with a fabulous multi-course menu at Eveleigh (8752 Sunset Blvd, Los Angeles, CA 90069)

Tickets are \$120 all inclusive.

[Click Here](#) to purchase.

#### Santa Barbara Wines Los Angeles Roadshow

May 2016

Santa Barbara wineries will be coming to LA throughout the month of May for dinners and tastings. [Click here](#) for a list of events. Detailed information coming soon!

Check out [www.pleasethepalate.com](http://www.pleasethepalate.com) for upcoming events and if you want to be notified of blog posts when they go live, please sign up on our [here](#).

## WINE

[Breaking the myth Part 1: Can you pair pinot noir with cheese?](#)

[Breaking the myth Part 2: Can you pair pinot noir with chocolate?](#)

[The white and gold of Custoza](#)

[Josh Jensen and Pinot Noir](#)

[Special awards winners of 2016 Vini d'Italia](#)

[Grignolino: The incredible lightness of wine](#)

[Washington winemaker Charles Smith teams up for a 'wine-centric pop-up' in L.A.](#)

[Discovering New York's Finger Lakes](#)

[Will Phelps – The Next Generation](#)

[How To Build A Better Wine List: Tips From Top L.A. Sommeliers](#)

[Grenache on the Rise](#)

[Stop the hate – it's time to love chardonnay!](#)

## SPIRITS

[Startup Stories Of Spirits Entrepreneurs: Encanto Pisco](#)

[Startup Stories of Spirits Entrepreneurs: FEW SPIRITS](#)

[Beverage Insights From The Inaugural USBevX Conference](#)

## TRAVEL

[Denver](#)

[Celebrate Santa Barbara at the Harvest and Spring Festivals!](#)

[Wine In The City: Santa Barbara, California](#)

[Culinary Backstreets: Exploring A City's Authentic Dining Scene, Athens, Greece](#)

[A Day On The Island Of Folegandros, Greece](#)

[Off The Beaten Path in Santorini, Greece](#)

## FOOD

['Dinnertainment:' Elevated Menus At Theatrical Dining Concepts Provide The Ultimate Experience](#)

[Film Review of CITY OF GOLD](#)

[Breaking Down A Trend: Cook It Yourself Restaurants](#)

[Not Wine, But Interesting: Algae Oil](#)

[SMALL KINGDOMS: Inside Stephane Bombet's LA Restaurant Empire](#)

[Top 3 Trends at the 2016 Winter Fancy Food Show](#)

## BARS

[Cocktails at Foreign Cinema, San Francisco](#)

[Spin The Bottle Wine Studio in Toluca Lake](#)

[The Fiscal Agent – LA's Best New Bar Is In Studio City](#)

## RESTAURANTS

[The Lark Santa Barbara](#)

[Osawa – Serving Sushi, Shabu Shabu and Sakana in Pasadena](#)

[The Bellwether – Studio City's Neighborhood Destination](#)

[Weekend Brunch at Sangers and Joe in Pasadena](#)

[Nyasha Arrington's Leona Venice Is Like Dining at a Friend's House](#)

[Carrots Take A Front Seat on LA Menus](#)

[Knuckle and Claw – Perhaps the Best Lobster Rolls Can Be Found in Silverlake](#)

[Inotheke – Introducing Modern Greek Food to Los Angeles](#)

[The Raymond in Pasadena – An old place that feels like home](#)

[Niroj Kurdish Cuisine – The Only Kurdish Restaurant in Southern California](#)

[Messhall Kitchen – Comfort Food and Cocktails in Los Feliz](#)

[Cavatina – A Romantic Restaurant Inside the Historic Sunset Marquis](#)

[Take a Break from Shopping and Enjoy Lunch at Bourbon Steak LA](#)

Welcome to the quarterly newsletter from Please The Palate, a boutique agency specializing in marketing, events and writing for the wine and spirits industry. As we eat, drink and travel the country, we look forward to sharing our journeys with you on a quarterly basis.

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Need help planning an event? From corporate events to private classes to wine country day trips, Please The Palate will custom design events to meet your needs. For more information, visit [www.pleasethepalate.com](http://www.pleasethepalate.com) or email [info@pleasethepalate.com](mailto:info@pleasethepalate.com).

Are you wondering how this ended up in your inbox? Perhaps you attended one of our events in the past or we have met along the journey. Either way, we hope you will enjoy our newsletter and will check out our [blog](#) .