







# October 2014 Newsletter

Happy Fall! The summer has flown by and we are here to share some of our finds over the past few months. We also want to share an exciting new concept and to tell you about a great upcoming event!

Do you like to cook? Want to learn to cook even more dishes without the cost of cooking school? The recently launched <a href="SaltedTV.com">SaltedTV.com</a> is your answer! For only \$9.99 per month, you can go inside the kitchen of expert chefs across the country and learn how they make their best dishes with step-by-step instructions that help you go from watching to cooking. And here's the best part! Please The Palate is happy to offer you **THREE MONTHS FREE!** Sign up today and use the code **thepalate**.

Looking for a getaway for Columbus Day Weekend? Head to Santa Barbara Wine Country for the Santa Barbara Vintners Association Celebration of Harvest Festival where more than 100 winery members will be pouring their wines. The Grand Tasting is on October 11th with other activities taking place throughout the weekend. For tickets and a full list of events, <u>click here</u>.

## **RESTAURANTS & BARS**

#### LOS ANGELES

Adoteca Brentwood

<u>Got Kosher? There Is More To It</u> Than The Name

Sun Cafe Organic Studio City

<u>Drink Pink at Rosé Happy Hour</u> at Delphine at the W Hollywood

<u>The Formosa Cafe – 75 Years and Counting!</u>

Fifty Seven LA

Pure Imagination Comes to Life at

### WINE, SPIRITS & FOOD

<u>"The Dirty Truth" Panel at Wine & Fire 2014</u>

<u>Design YOUR OWN Wine Label</u> <u>with Scratchpad Wines</u>

<u>Understanding (and Pronouncing) the Indigenous</u> Grapes of Greece

Make Everyday A Day for Fiddlehead 728 Pinot Noir!

Meet Four of the Original All-Stars of Santa Barbara Wine Country!

<u>Live Wine Blogging – 10 wines,</u> 50 minutes, 300 bloggers

## **EVENT RECAPS**

Event Recap: Los Angeles Food and Wine 2014

Recalling an Evening on the Beach with Food, Wine and Cocktails

Event Recap: LA Times The TASTE

<u>Jagermeister Spirited Dinner at</u> <u>Tales of the Cocktail</u>

<u>Finding Balance In Life – Life</u> <u>Lessons Learned at Tales of the</u> Cocktail Barton G

**SANTA BARBARA** 

S.Y. Kitchen in Santa Ynez

Industrial Eats in Buellton, CA

**PALM SPRINGS** 

<u>A Gem In The Desert: Workshop</u> <u>Kitchen + Bar Palm Springs</u>

**NEW ORLEANS** 

<u>21st Amendment La Louisiane</u> <u>New Orleans</u>

Tivoli & Lee New Orleans

#WBC14

Casa Noble Tequila: Sip It Neat or Mix It Up for National Tequila Day

<u>Cooking at Home Just Got Easier</u> <u>with Blue Apron</u>

<u>Meet The Makers – From Farm to</u> Table

Wheel House Cheese Shop Brings the Cheese Revolution to the West Side of LA!

**TRAVEL** 

<u>C ocktails in Bordeaux?</u> <u>L'Alchimiste</u>

Four Cultures Unite at Miles Restaurant, Bordeaux

Sauternes – Golden Sweet Wine

An Afternoon with Nicolas Joly

<u>From Angers to Nantes...A Day In</u> <u>the Loire Valley</u>

A Day in Bordeaux, France

In addition to the blog, Allison is a regular contributor to other publications.

FOODABLE TV

Once in a Lifetime Experience: Dining with the Michelin Stars

Brunch with a Twist in LA

A Foodie's Paradise – Tasting Menus of L.A.

<u>Fifty Seven: The Future Model Of</u> Restaurant Success?

<u>Unlocking the Key to Santa</u> <u>Barbara Wine Country</u>

<u>A Foodie's 48 Hours in San</u> Francisco

NAPA VALLEY REGISTER

Entrepreneurs Create New Twists
On Wine

Wine From Malibu?

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.

Follow us on <u>TWITTER</u> Like us on <u>FACEBOOK</u> Follow us on <u>INSTAGRAM</u>

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 <a href="www.pleasethepalate.com">www.pleasethepalate.com</a> or email 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 <u>blog</u>.