

**FOR IMMEDIATE RELEASE**

SAN DIEGO BAY  
**WINE + FOOD  
FESTIVAL**

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**THE SAN DIEGO BAY WINE + FOOD FESTIVAL ANNOUNCES SPECIAL LUNCHESES AND DINNERS  
AT LOCAL FAVORITES**

*The San Diego Bay Wine + Food Festival Adds Six New Events, Takes Place November 10-14, 2021*

**San Diego, CA (October 26, 2021)** – [The San Diego Bay Wine + Food Festival](#) announces their highly anticipated dinner and lunch events for the 2021 festival. The special events include a BAJA Fire and Ice dinner affair at Casa de Flor, a sustainable vegetarian dinner with Verbena, a seafood extraordinaire dinner at Lionfish, a Piemonte, Italy focused wine dinner with Bib Gourmand recipient Solare Ristorante, a special three-course lunch at Mister A's, and a six course dinner prepared by three beloved chefs at Ranch 45.

**BAJA Fire and Ice Dinner:**

To kickoff the 17th annual festival, The BAJA Fire and Ice Dinner will take place on Wednesday, November 10 from 6:00 PM through 9:00 PM at Casa de Flor. This indoor and outdoor affair will be limited to 100 guests to experience the flavors and wines of the Baja region and introduce guests to the distinguished participating winemakers from Valle de Guadalupe. Chef Flor Franco and guest chefs will tantalize the senses with an open-fire cooking exhibition of seasonal local ingredients of vegetables, seafood, and meats. Peruse the raw bar with freshly harvested oysters, ceviches and aguachiles from the cold waters off the Baja coast or chill in the dessert lounge to the sounds of live music. The dinner features guest chefs Flor Franco, Javier Plascencia among others, and wines from Paolini and Shedeh. Tickets for the BAJA Fire and Ice dinner event are \$185 and can be purchased [here](#).

**Verbena Presents: Sustainable Vegetarian Menu + Low ABV Cocktail Pairing:**

Thursday, November 11 from 6:00 PM through 9:00 PM, Chef Ronnie Schwandt and General Manager and Mixologist Dallas Juanes team up to create a farm to table vegetarian dinner. The menu is a unique approach to autumn vegetable preparations paired with low ABV spirits and showcase the way wine-based cocktails have evolved dramatically. The dinner educates guests on how processes like fermentation can play a major role in the flavor profiles of dishes and cocktails. Tickets for the Verbena Kitchen dinner event are \$150 and can be purchased [here](#).

**Sustainably Sexy Seafood Dinner Featuring Cuvaison Wines:**

Thursday, November 11 from 6:00 PM through 8:00 PM, Lionfish hosts a sustainable multi-course dining experience by James Beard Smart Catch Leader, Chef Jojo Ruiz. The dinner

features stunning seafood towers, an interactive fish breakdown demonstration, a whole fish presentation, and the finest seafood paired with Ruiz's signature creativity on the plate. All fish is sustainably caught, sourced via local fishermen, farmers, and aquaculture innovators in San Diego and Baja. This multi-course dinner features wine pairings by Cuvaison Winery located in the Los Carneros region of Napa Valley. Tickets for this dinner event are \$150 and can be purchased [here](#).

**Solare Ristorante Presents A Grand Evening in Barolo, Barbaresco + the Langhe:**

Thursday, November 11 from 6:30 PM through 9:30 PM, Solare Ristorante hosts an evening focused on the tastes of Piemonte, Italy. The Grand Wine Dinner highlights the amazing wines from Langhe, which includes the legendary Barolo and Barbaresco wine regions. Recently added to the Michelin Guide as a Bib Gourmand restaurant, Solare Ristorante carefully designed a 5-course dinner to pair with the 7 selected wines for this event. Tickets are \$225 and can be purchased [here](#).

**Chateau Montelena at Mister A's:**

On Friday, November 11 from 12:00 PM through 2:30 PM guests are welcomed to attend a special lunch at the exclusive Mister A's with wines from Napa's famous Chateau Montelena winery. The lunch consists of an exquisite three-course meal paired fare and incredible views overlooking downtown and the San Diego Bay. Estate Director George Blaukensee educates guests on Chateau Montelena's history while pouring Chardonnay and Estate Cabernet Sauvignon. Guests enjoy a special menu prepared by Chef Stephane Voitzwinkler paired with the decadent Chateau Montelena wines. This event is sold out.

**Game On! Louis Latour Wine Dinner featuring Chefs Suzette Gresham, Bernard Guillas + Aron Schwartz at Ranch 45:**

Three beloved chefs team up for a special dinner taking place at Ranch 45 on Friday, November 12 from 6:30 PM through 9:30 PM. Chefs Suzette Gresham of two-Michelin starred Acquerello in San Francisco, French Master Chef Bernard Guillas, and Ranch 45's Aron Schwartz put their talent together to create an unstoppable game focused dining experience featuring six courses and reception paired with the masterful wines of Louis Latour. This dinner is sold out.

In addition to the special dinner and lunch events, the San Diego Bay Wine + Food Festival features the en expedition down to the Guadalupe Valley called "Expedition Baja", the Grand Decant, Grant Tasting, and Taco TKO. Guests can visit featured experiences at the Grand Tasting by The Korean Tourism Organization, The Portuguese Cork Association (APCOR), and more at the Grand Tasting on Saturday, November 13. Learn more and purchase tickets at [www.sandiegowineclassic.com](http://www.sandiegowineclassic.com).

**SAN DIEGO BAY WINE + FOOD FESTIVAL®**

Travel to San Diego and Arrive at Awesome. The 17<sup>th</sup> Annual San Diego Bay Wine + Food

Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 10-14, 2021 the festival raises funds for culinary, oenology or hospitality scholarships or grants and has awarded over \$450,000 to individuals or nonprofits through previous events.

For more information visit [www.sandiegowineclassic.com](http://www.sandiegowineclassic.com). Produced by World of Wine Events and [Fast Forward Events & PR](#).

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