

Quick Bites: Peter B's announces beer dinner and popup wine-beer event



Courtesy of Aubergine On Wednesday, Aug. 19, Aubergine executive chef Justin Cogley will teach the class Vegetarian Old World Grains and More. Visit auberginecarmel.com for more details.

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Peter B's announces beer dinner, wine event

- On Monday, Aug. 3, at 6 p.m., Peter B's Brewpub at Portola Hotel & Spa hosts a brewer's dinner at its new private barrel room. Executive chef Jason Giles and head brewer Kevin Clark collaborated on the menu. Each food course features a beer pairing. Selections include foie gras torchon with pepper/plum jam (paired with a sour ale) and pancetta-wrapped prawns with guajillo chili jam (paired with India pale ale).

Tickets for the five-course prix fixe meal are \$70 per person and seats are limited. Call 831-649-7874 for reservations. Portola Hotel & Spa is at 2 Portola Plaza in Monterey. Visit peterbsbrewpub.com.

- Meanwhile, Peter B's is partnering with De Tierra Vineyards for a popup dinner at De Tierra's Russell Estate vineyard from 6-9 p.m. Saturday, Aug. 28. The prix fixe meal, prepared by chef Giles, will have five courses, each with a beer or wine pairing. The entrée is grilled lamb tenderloin paired with De Tierra's 2005 Sauvignon Blanc.

Tickets are \$85 or \$75 for De Tierra wine club or Portola Hotel loyalty dining club members. Call 229-2105 or email arussell@detierra.com. The Russell Estate vineyard is at 503 Corral de Tierra Road in Salinas. Visit detierra.com.

Aubergine hosts special dinner, cooking class

Aubergine, the restaurant at L' Auberge Carmel, is hosting a couple of special events next month including a cooking class.

- Aubergine continues its popular Terroir dinner series, which began earlier this year, on Tuesday, Aug. 4, with New England Lobster Bake. The four-course dinner with wine pairings costs \$110 per person. For Terroir dinners, the restaurant accepts reservations throughout the evening.
- On Wednesday, Aug. 19, from 11:30 a.m. to 1:30 p.m., Aubergine executive chef Justin Cogley will teach the class Vegetarian Old World Grains and More. This hands-on workshop begins with a Champagne welcome and ends with tasting the food prepared during class. Cogley provides information on techniques, and recommendations for cooking at home. The cost is \$100, which includes recipes and instruction. For both events, call 831-624-8578 for reservations.

L' Auberge Carmel is on Monte Verde at Seventh Avenue. Visit <http://auberginecarmel.com>.

Beach House changes menus, announces benefit dinner

- Evan Lite, executive chef at The Beach House at Lover's Point, recently made some menu changes. On July 15, he added a "Sunset Supper" menu (4 to 5:30 p.m. daily). He also introduced several items to the regular menu, including scallop pot pie and kale Caesar salad, and announced that the restaurant is now working with Watsonville farm Viridis Aquaponics.
- In addition, the next "Cook for a Cause" event is Thursday, Aug. 6. On the first Thursday evening each month, the restaurant donates \$1 from every entrée purchased from 6 p.m. to closing to Carmel Valley-based environmental education nonprofit MEarth. Each year, The Beach House chooses one organization to benefit. Visit mearthcarmel.org to learn more. Remaining 2015 dates are Sept. 3, Oct. 1, Nov. 5 and Dec. 3.

The Beach House is at 620 Ocean View Blvd. Call 831-375-2345 or see www.beachhousepg.com.

Stories about seniors paired with tea, treats

The community is invited to the ITNMontereyCounty's Storybook Tea at Canterbury Woods 2-4 p.m. Tuesday, July 28. The event, which is free, will feature a variety of cupcakes from Monterey's Mrs. Delish's Cupcake Boutique plus tea, other hot drinks, and cold beverages. RSVP to aimee.cuda@itnmontereycounty.org or call 831-233-3447. ITNAmerica founder/president Katherine Freund is visiting as part of her 60-day national Storybook Tour road trip to encourage others to give rides to seniors and those who are visually impaired, and tell their stories online. ITNMontereyCounty provides 24-hour/7-days-a-week transportation for seniors (age 60 and older) and visually impaired adults (age 18 and older). Canterbury Woods is at 651 Sinex Ave.

Summer series with local food, wine, music

On Friday nights through Aug. 28, the Carmel Plaza is presenting free music by local bands plus wine and appetizers from nearby restaurants.

Each week from 5 to 7 p.m., attendees can enjoy music in the garden courtyard. There is also room for dancing. Those 21 and over may purchase a food and drink ticket for \$15, which entitles them to sample appetizers and wine from that week's winery and restaurant. For July 24, Anton & Michel and Bernardus Winery are participating (with music by Chicano All Stars Band), and July 31 it's Bistro Beaujolais plus Hahn Family Wines (music by Jonah & The Whalewatchers). For a full schedule and more details, visit carmelplaza.com/events.

The center is at Ocean Avenue and Mission Street. Call 831-624-1385.

Quick Bites, your weekly helping of Monterey County restaurant, food and wine news, is compiled by Tara Fatemi Walker. Contact her at montereyheraldfood@gmail.com.