



## DINING

# Quick Bites: Pesto cooking demo at farmers market

Posted: 06/23/15,

Marina

## Pesto cooking demo at farmers market

Chef Alan Mello, Marina High School's culinary arts instructor, will lead a cooking demo at noon Sunday, June 28, at the Marina Certified Farmers Market.

Mello, who has managed, owned and worked in restaurants and catering services for the last 35 years, will show attendees how to experiment with pesto using seasonal herbs, oils and greens.

The first 12 people who come to the demo will receive a \$10 voucher to purchase fresh produce at the market.

Everyone's Harvest runs the market, which is open from 10 a.m. to 2 p.m. every Sunday.

Visit [www.everyonesharvest.org](http://www.everyonesharvest.org) or call 384-6961. The farmers market is at 215 Reservation Road.

Pebble Beach

## Porter's chef to go on 'Cutthroat Kitchen'

Johnny DeVivo, executive chef at Porter's in the Forest, will compete on the Food Network's "Cutthroat Kitchen."

The show features four chefs in a three-round elimination cooking competition, and he will be filming July 1. The show's air date has not been announced.

Porter's also recently announced the next round of "La Luna" dinners: July 31, Aug. 29, Sept. 28 and Oct. 27.

These three-course prix fixe dinners, held on the evening of the full moon, cost \$45 and include wine pairings. Reservations are required at 622-8240.

Porter's in the Forest, on the patio at Poppy Hills Golf Course, is at 3200 Lopez Road. Visit [poppyhillsgolf.com](http://poppyhillsgolf.com).

Carmel

## Carmel Belle hosts Asian pop-up

Carmel Belle will host Mabuhay, an Asian street food pop-up, starting at 5 p.m. Tuesday, June 30.

Selections will include rice bowls (with toppings like beef bulgogi, mapo tofu and chicken adobo), small plates (think shrimp/scallion dumplings and chicken yakitori) and sweet sesame balls.

Call 624-1600. Carmel Belle is at Doud Craft Studios, on San Carlos Street between Ocean and Seventh avenues.

Monterey

## **Peter B's wins gold for beers**

Peter B's Brewpub was recently awarded two gold medals for its beer by the Beverage Testing Institute (BTI).

Based on a scale of 100 points, Peter B's Je T'Aime received 90 points; the BTI described is as bright and fruity. Peter B's Midnight Lightning received 92 points.

BTI has awarded several other Peter B's beers with gold medals in the past, including a gold for its Citra IPA (2014) and three golds in 2013, including one for Raspberry Wheat.

Peter B's is at Portola Hotel and Spa, 2 Portola Plaza. Call 649-2699 or visit [portolahotel.com/dining/brewpub](http://portolahotel.com/dining/brewpub).

Monterey

## **Fire station holds pancake breakfast**

The Monterey Fire Department will hold its first old-fashioned pancake breakfast from 7 to 11 a.m. July 4 at Fire Station No. 1. The cost is \$10 per person and proceeds benefit MY Museum.

Pancakes, eggs, sausage, coffee and juice will be served. Tickets can be purchased at MY Museum, the station (600 Pacific St.) or online at [eventbrite.com](http://eventbrite.com).

Pacific Grove

## **Happy Girl workshops on pickles and more**

Happy Girl Kitchen is offering several upcoming workshops at its flagship Pacific Grove shop.

Here are the details:

- Tuesday, July 7, 6–8:30 p.m.: Ferment fever: sauerkraut, Kombucha and kimchi, \$95.
- Thursday, July 9, 5-8 p.m.: Cheese and jams for parents and kids, \$90 for one parent and one child.
- Tuesday, July 14, 6–8:30 p.m.: Crunchy pickles and dilly beans, \$95.
- Thursday, July 16, 5-8 p.m.: Pickles and ferments for parents and kids, \$90 for one parent and one child.
- Tuesday, July 28, 6–8:30 p.m.: Syrups, shrubs and spritzers, \$95.

HGK is at 173 Central Ave. For information or to register, visit [happygirlkitchen.com](http://happygirlkitchen.com) or call 373-4475.

*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](mailto:montereyheraldfood@gmail.com).*