

Los Angeles Times

OFFICIAL PROGRAM

# FOODBOWL MAY 1-31

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Times

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The Food section is back every Thursday in print and online daily. Bringing you the best reviews, recipes and restaurant news to sink your teeth into.

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Chris Argentieri

## WELCOME

It's fair to say that our late, beloved food critic Jonathan Gold taught many of us how to appreciate this great city by sending us to strip malls, taco trucks and the occasional white tablecloth joint for a satisfying meal.

When he returned from a trip to Australia several years ago and suggested that we try something he'd experienced Down Under – a monthlong, community food festival – we thought he might've had a kangaroo loose in the top paddock. But, as usual, Mr. Gold was on to something.

As we kick off our third annual Food Bowl, we'll do our best to honor Jonathan's inimitable appreciation of the cultural mash-ups that make Southern California so special.

Over 31 days in May, with hundreds of events in and around Los Angeles, we will seek to engage our whole community in the largest and most inclusive festival of its kind. While we celebrate the diversity of L.A.'s cuisines and the world's best chefs, we will also confront hunger and promote sustainability.

Across Los Angeles County, an estimated 58,000 people are homeless. About 1.4 million people live with food insecurity. We're honored to partner with L.A. Regional Food Bank, Food Forward and Midnight Mission to support the work they do, year-round, to address these challenges and make our community stronger. In addition, many events around the city will help raise funds for these charities and others, and actively work to reduce food waste.

On behalf of The Times, founding partner, Citi, and all of our festival partners, we welcome you to Food Bowl. We look forward to sitting down with you over a great meal, learning more about sustainable food practices and honoring the work of the many people who make Los Angeles the most interesting place in the world to eat.

**Chris Argentieri**  
Chief Operating Officer  
Los Angeles Times



## INTRODUCTION

What to make of this sprawling miasma, of this crazy constellation of events, of this thing called Food Bowl? Even from my seat, where I have had the chance to be involved in some of the planning of it, I admit I am overwhelmed. Where to start and end and where to go?

Take a deep breath. This is just Los Angeles, reflected through the prism of a couple hundred things to do — some big events we at the paper have planned and many, many more that the restaurant and food community here has organized. Nearly any chef or restaurant you dig has a foothold in this program. Sort through it and find their names. Put their events on your calendar, invite your friends.

For me, one priority when I started with the Food section was to deepen our connection to Mexico — to reflect and explore the Mexicanness of Los Angeles, for sure, but also because if there's a city as vibrant and thrumming as L.A. in our hemisphere, it's Mexico City. So on April 30 we'll kick off Food Bowl with a night of tacos and talks about the connections between the sister cities of L.A. and CDMX, created in partnership with Enrique Olvera, a celebrated Mexico City chef who is set to open restaurants here later this year.

On a more personal level, barbecue has become a passion of mine in recent years, and for one night at Night Market, we've assembled an insane slate of some of the country's best pitmasters to come and cook alongside some homegrown live-fire talent. It's a chance to try food you'd have to log serious travel time to sample gathered together for one smoky afternoon in Grand Park, a party I helped plan because it's one I want to go to.

And I think that's the trick of sorting out what parts of Food Bowl you do: Find what you love and what you're curious about — and there's plenty in these pages that will fit that bill — and come and celebrate with us.

**Peter Meehan**  
Food Editor  
Los Angeles Times

# LOOK HOW TO **FOOD BOWL**

We know Food Bowl is a lot. Here's a way to help you to do it like a pro:

**1.** Clear out the month of May. Reschedule birthdays, quinceañeras, whatever you were planning on doing. You're going to busy — there are more than 150 events going on all over Los Angeles and beyond.

**2.** Get a pen, a large mug of strong coffee and sit down with this program. Go through it page by page, marking the events you don't want to miss. If you feel it would help you rank the events, create a system using stars, smiley faces or hearts to help differentiate your motives for going: the great chefs, the good times, the good deals, the good talks.

**3.** You'll notice as you wade in that there are big events, there are small events, there are particular dishes appearing on certain menus around town listed as events. Some of these things will be bigger commitments than others.

**4.** Start texting friends to see what they're into and coordinate: Do they want to see some cool food movies? Do you know somebody who's going to very upset with themselves if they miss out on Aaron Franklin's brisket? Things will start falling into place. Start marking up your calendar. Have another cup of coffee.

**5.** Go to [lafoodbowl.com](http://lafoodbowl.com) and buy tickets for the things you want to do. Plan on meeting up with friends at the free Night Market being held at Grand Park May 8-12; we'll have a ton of cool vendors set up to sling food all in one place.

**6.** You're set, right? You've got tickets. You've got plans. Probably time to go to the gym and get yourself in shape for all the eating, drinking and food bowling you're about to do.



# HIGHLIGHT EVENTS

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GUSH @ MMHMMM AT THE STANDARD, HOLLYWOOD.....Pg. 42



# MESAMÉRICA L.A. & DFIESTA

Please join us **April 30** for the opening night of the **2019 Los Angeles Times FOOD BOWL**. The evening will begin with **Mesamérica L.A. at the Million Dollar Theater** in downtown Los Angeles. Mesamérica L.A. is the first incarnation of chef Enrique Olvera's celebrated symposium to be held outside of Mexico. Olvera and L.A. Times Food Editor Peter Meehan have put together a program that explores the culinary and cultural interconnectedness of Mexico City and Los Angeles to celebrate the sister cities' 50-year anniversary.

Art, architecture, identity and the meaning of tacos will be explored through talks, video and song. The lineup includes: La Marisoul & Friends (Marisoul from La Santa Cecilia), Norma Listman (chef of Masala Y Maiz, Mexico City), Alonso Ruvalcaba (author of *24 horas de comida en la Ciudad de México*), Carlos Salgado (Taco María), Architect Javier Garciadiego, filmmakers Jesse Lerner & Ruben Ortiz, LACMA curator Wendy Kaplan and Los Angeles Times reporter Gustavo Arellano.

Mesamérica will be followed by **DFiesta** next door at **Grand Central Market** and **La Cita Bar**. Most of the market will feature for-purchase chef collaborations, roving Mariachi bands and other Mexico City-inspired merriment. For those who buy the \$85 ticket, there will be a curated section of the market featuring special one-night-only offerings from:

Don Vergas Mariscos (Mexico City) X The Oyster Gourmet (featuring Sanctuary Oysters by Sol Azul)

Los Panchos (Mexico City) X Sari Sari Store and Petty Cash

Guerrilla Tacos

Horse Thief BBQ

Villa Moreliana together with Los Panchos will be open from 6pm to 10pm for purchase at Grand Central Market along with La Tostadería and Guelaguetza

Mariachi Lindas Mexicanas and other entertainment throughout the evening.

Tacos 1986 at La Cita Bar

Tickets for the event are \$35 for Mesamérica or \$85 for Mesamérica and the DFiesta. Please note this event is 21+ only.

## \$35:

**7 to 8:30 p.m.:** Mesamérica L.A. at the Million Dollar Theatre

\*Please note drinks are not included.

## \$85:

**6 to 7 p.m.:** Cocktail pre-reception at the Million Dollar Theatre

\*Includes complimentary cocktails

**7 to 8:30 p.m.:** Mesamérica L.A. at the Million Dollar Theatre

**8:30 to 10:30 p.m.:** DFiesta at Grand Central Market

**9:30 to 11:30 p.m.:** DFiesta post-reception cocktails and entertainment at La Cita Bar

More details announced soon



Enrique Olvera



Alonso Ruvalcaba



Javier Garciadiego



La Marisoul



Carlos Salgado



Norma Listman



MEXICO'S GLOBAL AIRLINE **AEROMEXICO** SKYTEAM

## Los Angeles is closer than ever to Latin America

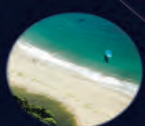
Fly from Los Angeles to incredible destinations, connecting through Mexico City.



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Sao Paulo



Costa Rica

\* Beginning May 1, 2019.  
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# EFFERVESCENCE L.A.

## GALA DINNER

This year's dinner will be at Jar, chef Suzanne Tracht's ode to American comfort cuisine in Los Angeles. Chefs Nancy Silverton, the first woman to win the James Beard Foundation's Outstanding Chef award, and Dominique Crenn, the force behind three-Michelin-starred Atelier Crenn in San Francisco, will join Tracht for an unforgettable night of cuisine and wine. Dahlia Narvaez will be the pastry chef for the evening. Winemakers will bring their own special bottles of Champagne and sparkling wines to share over the course of the intimate dinner. Diners are encouraged to bring a favorite bottle to share.

WHERE: Jar, 8225 Beverly Blvd., Los Angeles  
 WHEN: Saturday, May 4, 7-10:30 p.m.  
 COST: \$500

## GRAND CHAMPAGNE TASTING

This walkaround tasting, hosted by the Line Hotel in Koreatown, will offer guests an opportunity to converse with winemakers, owners and brand ambassadors from renowned Champagne houses. Experts will give master classes focusing on the terroir of Champagne. There will also be cheeses from France and other small bites to enjoy.

WHERE: The Line Hotel, 3515 Wilshire Blvd., Los Angeles  
 WHEN: Saturday, May 4, noon-4 p.m.  
 COST: \$250

## MORE BUBBLES BRUNCH WITH CHEF NANCY SILVERTON

The More Bubbles Brunch melds a walk-around tasting of sparkling wines from the United States, Italy, Spain, England, New Zealand, South Africa and beyond with brunch offerings prepared by chef Nancy Silverton. Cheeses presented by François Robin and Fromage de France, Italian meats and cheese from Enjoy European Quality and gourmet cotton candy from Neroli Fluff will enhance the event. Guests will experience the diversity of grapes and sparkling-wine styles amid the colorful and contemporary indoor and outdoor spaces of Hedley & Bennett, a female-owned and operated apron factory on the border of the Fashion District.

WHERE: Hedley & Bennett, 3864 S. Santa Fe Ave., Vernon  
 WHEN: Sunday, May 5, 11 a.m.-3 p.m.  
 COST: \$125



Nancy Silverton



Suzanne Tracht



# VESPERTINE SYMBIOSIS

This collaborative tasting menu will feature dishes by world-renowned chefs Jordan Kahn (Vespertine), Dominique Crenn (Atelier Crenn), Virgilio Martínez (Central), and Niki Nakayama (n/naka). A beverage pairing is included in the cost of the meal.

WHERE: Vespertine, 3599 Hayden Ave., Culver City  
 WHEN: Sunday, May 5, 5:30-10 p.m.  
 COST: \$375



Jordan Kahn



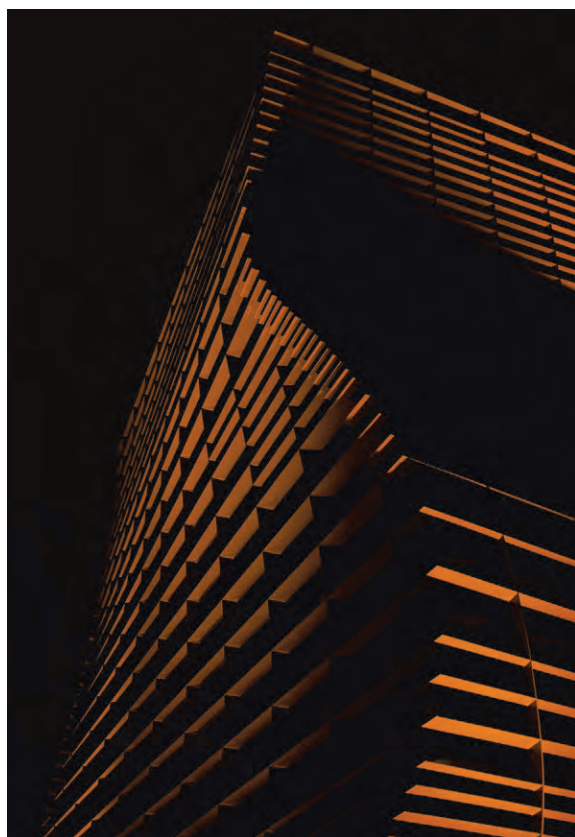
Dominique Crenn



Virgilio Martínez



Niki Nakayama





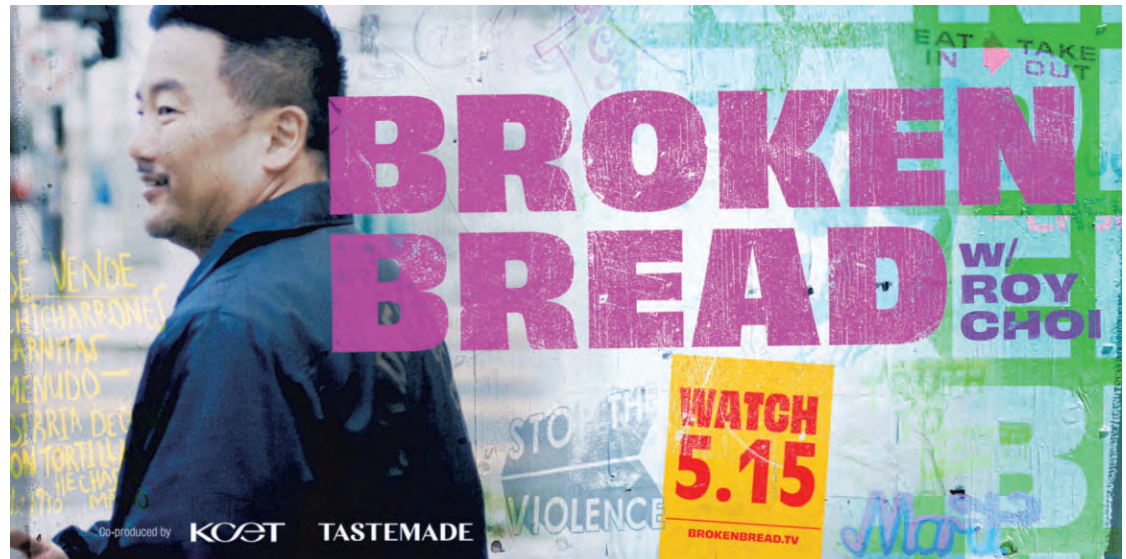
## ROY CHOI'S 'BROKEN BREAD' PREMIERE EVENT

A screening and panel discussion of Roy Choi's new television series, "Broken Bread," will take place at the Wiltern. After a showing of the premiere episode, Choi will moderate the panel, which will feature some of the people highlighted in the series. Joining the chef at the opening reception will be community organizations and individuals from the show. The show is co-produced by KCET and Tastemade, and the event is sponsored by Live Nation.

WHERE: Wiltern theater, 3790 Wilshire Blvd., Los Angeles

WHEN: Sunday, May 5, 5:30-8:30 p.m.

COST: Free



## THE FUTURE OF FOOD IN EXTREME ENVIRONMENTS

The scientific minds behind Science and Food will host a panel discussion on the future of food in extreme environments with perspectives from scientists and chefs. Topics will include how to grow food in space and how to establish a food culture in a new environment.

WHERE: UCLA, 570 Westwood Plaza, Building 114, Los Angeles

WHEN: Tuesday, May 7, 7-8:30 p.m.

COST: \$20; \$5 for students



Norma Listman



Jessica Koslow

## MASALA Y MAIZ X SQIRL

Norma Listman, of Masala y Maiz, researches the migration of spices, chiles, ingredients and cooking techniques between Mexico and South Asia. Masala y Maiz dinner menus present unique recipes and stories that bring people to the table to reflect the depth and history of ancestral foods. These are meals to celebrate the good life, and the many ways migration, flavors, and spices have created our cultures.

Jessica Koslow of popular restaurant Sqirl is at the forefront of LA's food renaissance, Sqirl's food is resolutely market-driven with a menu that features re-imagined classics, innovative specials, ingredients and dishes you've never heard of before.

Listman and Koslow will join together for a special FOOD BOWL event.

More details coming soon at [lafoodbowl.com](http://lafoodbowl.com)

Los Angeles Times **FOODBOWL**



# FREE ADMISSION AREA

Night Market is an outdoor celebration of L.A.'s diverse dining scene held over five nights at Grand Park in downtown Los Angeles. Each night will feature dozens of restaurants, with art installations throughout the park and DJs playing music. Admission to Night Market is free.

**FREE ADMISSION AREA EVENT TIMES**

**Wednesday**, May 8: 5 to 10 p.m. • **Thursday**, May 9: 5 to 10 p.m. • **Friday**, May 10: 5 to 11 p.m.  
**Saturday**, May 11: 1 to 11 p.m. • **Sunday**, May 12: 1 to 8 p.m.

200 N. Broadway, Los Angeles, 90012




**FOOD VENDORS**

Porridge & Puffs • Philippe The Original • Afters Ice Cream  
 • Bistro Na's • La Huesuda Tacos • JINYA Ramen Bar  
 Prince of Venice • Element 29 • Van Leeuwen Ice Cream •  
 Provami Pizzeria • Cousin's Maine Lobster • Bludso's BBQ  
 Many More to Come

**DJ LINEUP**

The Hood Internet • Jason Bentley (KCRW) • Garth Trinidad (KCRW)  
 Anthony Valadez (KCRW) • DJ Scott Dallavo (KCRW) with Todd Simon  
 (Trumpet) • Novena Carmel (KCRW) • J. Tripp (GEORGIA) • DJ Monalisa  
 Bianca Lexis • Dorien Garry

Music Provided by 

**TICKETED AREA EVENT TIMES**

**Themed Ticketed Area** \$75 early bird, \$85 standard inclusive of food and drink for 3 hours

Wednesday, May 8: Collaboration Lab 6 to 9 p.m.

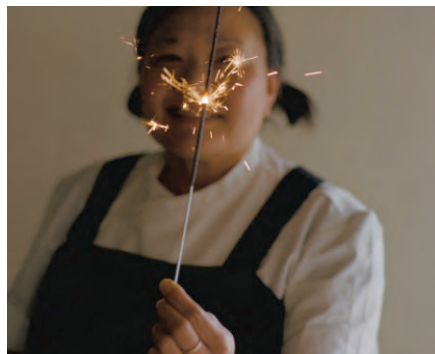
Thursday, May 9: Taco Tribute 6 to 9 p.m.

Friday, May 10: Fried Chicken Party 6 to 9 p.m.

Saturday, May 11: L.A.'s Best Burgers: 1 to 4 p.m.

Saturday, May 11: Dumplings, Noodles & Rice: 7 to 10 p.m.

Sunday, May 12: All-Star BBQ Festival: 1 to 4 p.m.; 5 to 8 p.m.



Minh Phan



# MAY 8 COLLABORATION LAB



Genevieve Gergis and Ori Menashe



Timothy Hollingsworth



Carlos Salgado

An opening night celebration featuring collaborations from L.A.'s top restaurants and international guests. Collaborations include:

Bavel X Taco Maria  
Kismet X Ciya  
Shibumi X Spago  
Scratch Bar and Kitchen X Ari Taymor  
Fiona X Cicatriz  
Chengdu Taste  
Openaire  
The Bazaar X Otono  
Chef Timothy Hollingsworth X Chef Edras Ochoa

WHERE: Ticketed Themed Area within Night Market at Grand Park: 200 N. Broadway, Los Angeles, 90012

WHEN: Wednesday, May 8, 6-9 p.m.

COST: \$75 early bird, \$85 standard

*\*Food and drink is included in the price of admission.*

*Ticketed Themed Area is subject to 21+.*



Sara Kramer and Sarah Hymason



Phillip Frankland Lee



Musa Dağdeviren



David Schlosser



Nicole Rucker



Wes Avila



Jorge Alvarez-Tostado and Victor Delgado

# MAY 9 TACO TRIBUTE

Come sample some of the best tacos in Los Angeles in one place. Participating restaurants include Sonoratown, Tacos 1986, Chichen Itza, Broken Spanish, Teddy's Red Tacos and Guerrilla Tacos. The event will be hosted by L.A. Times food writer Amy Scattergood.

WHERE: Ticketed Themed Area within Night Market at Grand Park: 200 N. Broadway, Los Angeles, 90012

WHEN: Thursday, May 9, 6-9 p.m.

COST: \$75 early bird, \$85 standard

*\*Food and drink is included in the price of admission.*

*Ticketed Themed Area is subject to 21+.*



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Jose Cuervo® Tequila. 40% Alc./Vol. (80 proof). Trademarks owned by Tequila Cuervo La Rojeña, S.A. de C.V. ©2019 Proximo, Jersey City, NJ. Please drink responsibly.



Vincent Williams



Jenn Harris

# MAY 10 FRIED CHICKEN PARTY

From Korean chicken wings to Nashville hot chicken, Los Angeles is home to some excellent fried chicken. Join us for an evening of wings, drumsticks and sandwiches. Participating restaurants include Chef Kang Food Rehab for Super Foodies, Lucky Bird, the Crack Shack, Night + Market, Hotville Chicken, Honey's Kettle and Phat Birds. All food and drink is included in the price of admission. This event will be hosted by L.A. Times food writer Jenn Harris.

WHERE: Ticketed Themed Area within Night Market at Grand Park: 200 N. Broadway, Los Angeles, 90012

WHEN: Friday, May 10, 6-9 p.m.

COST: \$75 early bird, \$85 standard

*\*Food and drink is included in the price of admission.*

*Ticketed Themed Area is subject to 21+.*



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# MAY 11

## L.A.'S BEST BURGERS

Food Bowl is challenging some of the city's best burger creators to come up with the ultimate burger, one that distinctly represents L.A. Participating restaurants will include HiHo Cheeseburger, Banh Oui, Everson Royce Bar, Hank's, Bowery, Love Hour, NoMad and Belcampo Meat Co. This event will be hosted by L.A. Times food writer Jenn Harris and Lawrence Longo.

WHERE: Ticketed Themed Area within Night Market at Grand Park: 200 N. Broadway, Los Angeles, 90012

WHEN: Saturday, May 11, 1-4 p.m.

COST: \$75 early bird, \$85 standard

*\*Food and drink is included in the price of admission.*

*Ticketed Themed Area is subject to 21+.*



PARK CITY, UTAH

## HIGH WEST DISTILLERY

High West's passion is crafting delicious and distinctive whiskeys with the flavor of the American West. This year, High West is bringing the exclusive Whiskey Run Tour to the LA Food Bowl Night Market with the one-of-a-kind Whiskey Train. Step aboard to taste award-winning blends and custom cocktails at the copper bar, relax on the deck or in the lounge, and commemorate your experience at the Yippee Ki-Yay photo booth.

 [WWW.HIGHWEST.COM](http://WWW.HIGHWEST.COM)

 [FACEBOOK.COM/DRINKHIGHWEST](https://FACEBOOK.COM/DRINKHIGHWEST)

 [#HIGHWESTWHISKEYRUN](https://TWITTER.COM/HIGHWESTWHISKEYRUN)

 [@DRINKHIGHWEST](https://TWITTER.COM/DRINKHIGHWEST)

 [@DRINKHIGHWEST](https://INSTAGRAM.COM/DRINKHIGHWEST)



# MAY 11

## DUMPLINGS, NOODLES & RICE



Sang Yoon

Some of the city's best dumplings, noodles and rice dishes will be available at this event. Participating restaurants include Porridge & Puffs, Baroo Canteen, Hui Tou Xiang, Chongqing Special Noodles, Lukshon, Sea Harbour Seafood Restaurant, Noodle Harmony and Little Sister.

WHERE: Ticketed Themed Area within Night Market at Grand Park:  
200 N. Broadway, Los Angeles, 90012

WHEN: Saturday, May 11, 7-10 p.m.

COST: \$75 early bird, \$85 standard

*\*Food and drink is included in the price of admission.*

*Ticketed Themed Area is subject to 21+.*



# MAY 12 ALL-STAR BBQ



Matt Horn



Aaron Franklin



Sam Jones



Adam Parry Lang



Pat Martin



Bill Durney

With the help of chef and barbecue guru Adam Perry Lang, Food Bowl has assembled a fearsome lineup of BBQ and grilling talent from around the city and the country. For one glorious afternoon, Los Angeles will be the center of the barbecue universe as we welcome the following grill jockeys to Grand Park:

Burt Bakman (Slab BBQ & Trudy's Underground BBQ, California)

Musky Bilavarn (Kra Z Kai's, California)

Billy Durney (Hometown Bar-B-Que, New York)

Aaron Franklin (Franklin Barbecue, Texas)

Matt Horn (Horn Barbecue, California)

Sam Jones (Skylight Inn & Sam Jones BBQ, North Carolina)

Adam Perry Lang (APL, California)

Pat Martin (Martin's Bar-B-Que Joint, Tennessee)

Dave Marin (East L.A. Barbecue, California)

Andrew and Michelle Muñoz (Moo's Craft BBQ, California)

Valerie Gordon (Valerie Confections, California)

**WHERE:** Ticketed Themed Area within Night Market at Grand Park: 200 N. Broadway, Los Angeles, 90012

**WHEN:** Sunday, May 12, 1-4 p.m. and 5-8 p.m.

**COST:** \$75 early bird, \$85 standard

*\*Food and drink is included in the price of admission.*

*Ticketed Themed Area is subject to 21+.*



Operation BBQ Relief has grown from a grassroots effort in 2011 to a national organization with over 8000 volunteers. When disaster strikes, you will often find them on the front lines, delivering hot comfort food to volunteers, residents and first responders. Now Operation BBQ Relief is using its network of volunteers and skills for the new Always Serving Project. This effort will serve the Military, First Responders, and support the Fight on Hunger. Together they will connect, inspire, and serve communities throughout the year with the healing power of BBQ. We are kicking off a cross country tour April 28th In LA feeding down on skidrow. Learn more at: obr.org





Andrew McConnell



Louis Tikaram

# **SUPERNORMAL** **@ E.P. & L.P.**

Australian chef Andrew McConnell, whose restaurants include Cumulus and Cutler & Co., will deliver a seven-course meal with inspiration from his Melbourne restaurant Supernormal. Expect a seasonal menu and wines and spirits available from Victoria, Australia.

WHERE: E.P. & L.P., 603 N. La Cienega Blvd., West Hollywood

WHEN: Tuesday, May 21, 6-10:30 p.m.

COST: \$65



# Melbourne

## AUSTRALIA'S CULINARY CAPITAL

Eat and drink your way through Victoria, from Melbourne's restaurants to the renowned wineries of the Mornington Peninsula and Yarra Valley. Tantalise the senses at inner city pubs, laneway restaurants, local markets and top rated dining rooms. And wash it all down with a pint from a rustic craft brewery, distillery or winery. With over 3,500 restaurants offering cuisine from at least 70 different countries, eating in Melbourne is an adventures for the senses!



[visitmelbourne.com](http://visitmelbourne.com)



Angela Dimayuga

# Filipino Garage Party

Angela Dimayuga, the creative director of food and culture at Standard International, is curating a Filipino Garage Party with guest chefs to create a perfect plate of Filipino food. Ticket price includes a beer and plate of food. Participating chefs include Russell Victorioso (Café Birdie), Chad Valencia (Lasa), Tom Cunanan (Bad Saint) and JP Anglo (Sarsa).

This event is inspired by the “garage parties” Angela grew up attending with her family in California. It’s a relaxed event with food and music.

WHERE: The Rooftop at The Standard, Downtown LA, 550 S. Flower St., Los Angeles

WHEN: Saturday, May 18, noon-4 p.m.

COST: \$35



## MA’AM SIR BRINGS THE PHILIPPINES TO LOS ANGELES

Los Angeles is the home to one of the largest number of Filipino immigrants in the United States and has an impressive lineup of restaurants as a result. During this event, Ma’am Sir will bring three chefs, JP Anglo (Sarsa), Tom Cunanan (Bad Saint) and Charles Olalia (Ma’am Sir) from the Philippines together for the first time in Los Angeles.

WHERE: Ma’am Sir, 4330 Sunset Blvd., Los Angeles

WHEN: Tuesday, May 20, 6-10 p.m.

COST: \$100



Charles Olalia



Tom Cunanan



JP Anglo



# ...A TUTTA PIZZA! — L.A.'S PIZZA FEST

The Italian phrase “a tutta pizza” translates to “all-out pizza”... so that’s what you can expect: pizza, pizza and more pizza! The event will bring together some of the best gourmet pizzas in Los Angeles and the chefs who craft them. Enjoy all-you-can-eat slices from New York to Chicago, and Roman to Neapolitan — plus craft beers; panels and Q&A with chefs and food aficionados; cooking demos; and culinary workshops. Music — curated by Delicious Vinyl — will be spinning all day, so be prepared to eat, drink and dance!

**Pizzerias included:**

- Da Michele • La Morra • Olive Wood Pizza • Delicious Pizza • Slice and Pint
- Buona Forchetta • Eataly • Chi Pi • Provami
- And more to come

Special guests include: Chris Bianco, Peppe Miele (VPN), Daniele Uditi and more.

WHERE: Hollywood Palladium, 6215 Sunset Blvd., Los Angeles

WHEN: Sunday, May 19, noon-8 p.m.

COST: \$20-\$125



Chris Bianco



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## LOS ANGELES COMMUNITY TABLE

This event, celebrating local farmers and chefs and their contribution to the meal, goes beyond “Where does this come from?” with “Whose hands created it?” A cocktail hour with passed appetizers precedes a four-course, family-style, long-table dinner created by DTLA chefs Tim Hollingsworth (Otium) and Mary Sue Milliken and Susan Feniger (winners of the 2018 Gold Award from the L.A. Times). A portion of ticket sales will benefit the Los Angeles Regional Food Bank.

WHERE: Downtown Los Angeles

WHEN: Sunday, May 26, 4-9 p.m.

COST: \$265



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Outstanding in the Field is an international pop-up dining adventure founded by artist/chef Jim Denevan, who has turned his table-to-farm concept of bringing diners to the source of ingredients into a traveling “culinary caravan.” Food Bowl will feature three of these long-table feasts.



Mary Sue Milliken and Susan Feniger



Timothy Hollingsworth

## WEISER FAMILY FARMS

For the second year in a row, guests are invited to Alex Weiser's farm in Tehachapi. This time, they will be joined by chef Rodolfo Guzmán of Chile, who will create a feast utilizing grains and vegetables harvested from the fields and foraged finds from the surrounding mountains. A four-course family-style, long-table dinner is preceded by a cocktail hour.

WHERE: Weiser Family Farms, 19247 Highline Road, Tehachapi

WHEN: Monday, May 27, 4-9 p.m.

COST: \$285

## LOS ANGELES RIVER

In 2007, L.A. unveiled a plan to revitalize the river and restore the watershed as a place for Angelenos to gather and connect. Event participants will see the results and learn how the plan has progressed through this experience featuring chefs from the L.A. area. Chefs Neal Fraser (Redbird), Austin Cobb (The Strand House) and Zach Pollack (Alimento & Cosa Buona) will help create the meal in this celebration of the river's revival. A four-course family-style, long-table dinner is preceded by a cocktail hour. And a portion of the proceeds will benefit River L.A.

WHERE: Los Angeles River

WHEN: Tuesday, May 28, 4-9 p.m.

COST: \$265



Rodolfo Guzman

LAFOODBOWL.COM @LATIMESFOODEVENTS

## PROVIDENCE WELCOMES CHEF RODOLFO GUZMÁN OF BORAGÓ

Providence chef Michael Cimarusti welcomes chef Rodolfo Guzmán of Boragó — recently named one of the 50 best restaurants in the world — to collaborate on a seven-course tasting menu featuring sustainable seafood from regional coasts and international waters.

WHERE: Providence, 5955 Melrose Ave., Los Angeles

WHEN: Saturday, May 25, 6-9 p.m.

COST: \$225/\$325 with wine pairing, plus tax, gratuity and additional purchases

#31DAYSOFFOOD

# L.A. CHEF CONFERENCE

The all-day event features speakers, panelists, and cooking demos from the restaurant industry for the restaurant industry. Presented by L.A. Times Food Bowl and Brad Metzger Restaurant Solutions, this event, where lunch will be served, is a must for people wishing to hear from thought leaders in the restaurant business.

WHERE: ArcLight Cinemas and The Gourmandise School in Santa Monica Place, Santa Monica

WHEN: Monday, May 20, all day

COST: \$85 early bird before April 20th, \$110 regular

FEATURING: Curtis Stone, Suzanne Goin, Ludo, Tim Hollingsworth, Jean Georges Vongerichten, Brooke Williamson, Jeremy Fox, Richard Blais, Sherry Yard, David Lefevre, Michael Cimarusti, Susan Feniger, Will Guidara, Dave Beran, Aitor Zabala, Billy Harris, Andrew Friedman, Jacqui Leanza, Ellen Bennet and from the LA Times Amy Scattergood, Jenn Harris, Andrea Chang, Ben Mims, Genevieve Ko and many more.

## SESSIONS INCLUDE:

“Boiling Point” – An honest discussion of mental health, wellness and maintaining balance in the restaurant industry.

Moderator: Amy Scattergood (LA Times)

Panelists: Richard Blais, Jeremy Fox, Nyesha Arrington, Daniel Patterson

“ROI – Return on Influencer Investment” – Are you getting your money’s worth? Are Influencers changing the PR Game?

Moderator: Jenn Harris (LA Times)

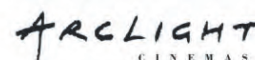
Panelists: David Spiegelman (Wagstaff Worldwide), Lawrence Longo, Garry Larduinat, @foodbeast

“Food Media Matters” – A discussion on the state of the LA food scene with leading food media.

Moderated by: Gillian Ferguson

Panelists: Farley Elliott (Eater LA), Andy Wang (Food and Wine), Alexis deBoschnek (Tasty), Ben Mims (LA Times)

COOKING DEMOS AT  
THE GOURMANDISE SCHOOL IN SANTA MONICA  
with Josiah Citrin, Ricardo Zarate, Tetsu Yahagi, Clemence Gossett,  
Andy Kadin, Shannon Swindle, Matt Biancaniello



Hosted by  
Genevieve Ko and Ben Mims from LA Times



# LACHEF 2019 CONFERENCE®



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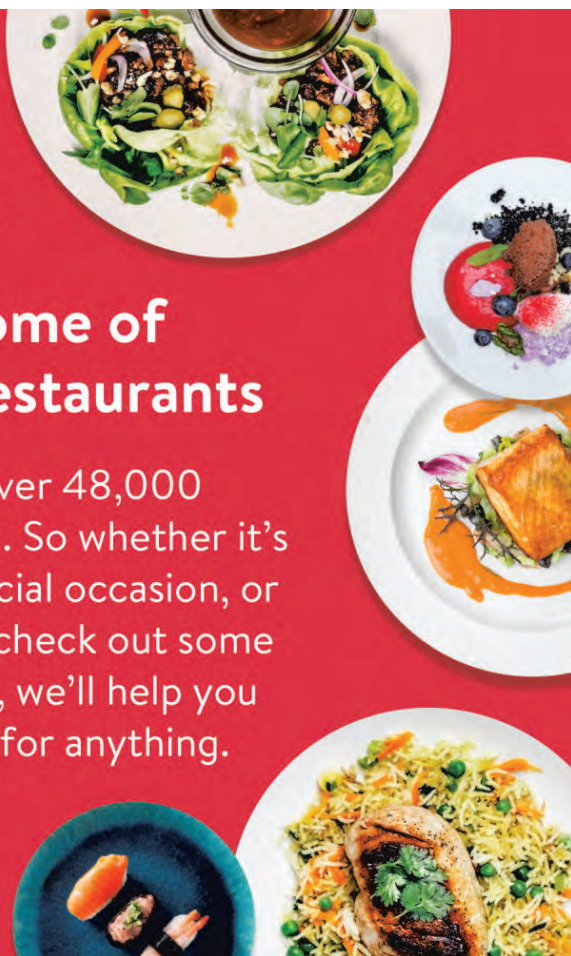
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Koji Kimura

## SUSHI SHOWCASE

# KOUJI KIMURA: THE MASTER OF EXTREME FISH AGING

*“The meal that stunned me the most in Tokyo was this place called Sushi Kimura, a very small sushi bar. Chef Kimura specializes in aging fish. The fish on his menu varies between aged five days, and the most famous one, the swordfish, aged 55 days. That was my favorite. And that is the one he is best known for.” – Jonathan Gold*

Sushi Kimura is a two-Michelin-starred restaurant located in the Tamagawa area of Tokyo. Known as the “father of aged sushi,” Kimura specializes in aging his fish anywhere from a couple of days to several months. He uses a special aging process he developed over months of experimentation in an effort to coax the optimum flavor from each variety of fish. A meal at Kimura is unlike any other sushi experience, presented as a procession of expertly prepared small plates and sushi.

Los Angeles Times Food Bowl in collaboration with Japan House LA and ANA - All Nippon Airways.

### History of Sushi

Japan House LA  
Wednesday 15 May

Attendees will taste a variety of sushi at a roaming tasting event that includes a signature dish from Kimura-san. The chef will also host a talk on the history of sushi.  
\$80

### Sushi Kimura LA pop-up

Japan House LA  
Saturday 18 May  
\$100

### Sushi Kimura At Shibumi

Collaborative dinner with chef David Schlosser sushi master and Kimura san.  
Shibumi, 815 S Hill St, Los Angeles  
More info at [lafoodbowl.com](http://lafoodbowl.com)



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# MUSA DAĞDEVİREN

## ÇIYA AT KISMET

Sara Kramer and Sarah Hymanson of Kismet will host a collaborative dinner in their Los Feliz restaurant with chef Musa Dagdeviren from Istanbul's Çiya. Dagdeviren, considered a "food anthropologist," meticulously re-creates regional Turkish dishes in a bid to keep them from becoming extinct, and the menu for this dinner is inspired by that notion as well as to celebrate his new cookbook, "The Turkish Cookbook."

WHERE: Kismet, 4648 Hollywood Blvd., Los Angeles

WHEN: Monday, May 6, 5:30-10 p.m.

COST: \$100



Musa Dağdeviren



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LEGENDARY BİRÜ



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# WINE BOWL

Hosted by Eric Wareheim & Las Jaras Wines  
 Burgers by KronnerBurger  
 Happening at the historic Highland Park Bowl

Do you love all kinds of drinks and especially natural wines? Then join us for an event that will expose one of the great secrets of the oenophilic cognoscenti: the most conducive setting for exploring the world of natural wine is, in fact, in the cacophony of a bowling alley while getting day-drunk and huffing down burgers from Chris Kronner's Oakland Burger Paradise.

Will there be jeroboams of Las Jaras for the best bowlers? Of course. Will there be hard-to-find wines to spit or slug? Obviously.

Wine Bowl is a gravy train with biscuit wheels you want to ride.

Burgers + Bowling + Music + 6 flights of Wine + Tastings

Las Jaras

St Reginald

Scribe

Method Sauvage

Vinca Minor

Martha Stouman

+ tasting rooms featuring many more producers to be announced

WHERE: Highland Park Bowl, 5621 N Figueroa St, Los Angeles

WHEN: Saturday May 25, 11a.m.-4p.m.

COST: \$75 early bird, \$85 standard

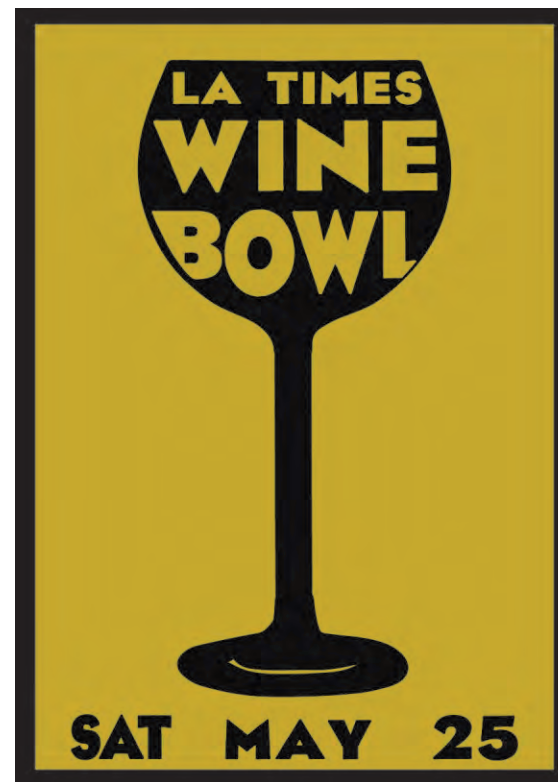


# WINE BOWL AFTER-PARTY

Saturday, May 25th 5pm-'til late at Night + Market Song in Silver Lake. No reservations, no tickets. Wine List "take-over". Eric Wareheim & Las Jaras crew will attend, along with other natural California winemakers. "Come taste natural wines from California, meet the winemakers, and eat some Thai food!"

WHERE: Night + Market Song, 3322 Sunset Blvd, Los Angeles

WHEN: Saturday, May 25



Eric Wareheim

# CHIHUO CHINA DINNER & CHINESE RESTAURANT WEEK

## CHIHUO CHINA DINNER

Each of a handful of Chinese restaurants will showcase a regional cuisine of China. Each restaurant will present three to four signature courses with strong regional characteristics so attendees can try somewhere between 15 and 28 dishes.

**WHERE:** Onepiece Work, 631 Wilshire Blvd, Santa Monica  
**WHEN:** Sunday, May 19, 6:30-9:30 p.m.  
**COST:** \$99

## CHINESE RESTAURANT WEEK

Restaurants all over Los Angeles are participating in Chinese Restaurant Week hosted by Chihuo and supported by the Los Angeles Times.

Chili House (Hunan)  
**WHERE:** Chili House, 18888 Labin Court, Rowland Heights  
**WHEN:** May 4-24  
**COST:** \$68.99-\$188.99

Chong Qing Yao Mei Hot Pot (Szechuan, Hot Pot)  
**WHERE:** Chong Qing Yao Mei Hot Pot 55 W Green St, Pasadena  
**WHEN:** MAY 4-24  
**COST:** \$69.95-\$108.95

Dong Ting Chun (Hunan)  
**WHERE:** Dong Ting Chun, 140 W. Valley Blvd., Suite 206-207, San Gabriel  
**WHEN:** May 4-24  
**COST:** \$61.95-\$72.94

Nice To Meet You Hot Pot (Szechuan, Hot Pot)  
**WHERE:** Nice to Meet You, 18331 Colima Road, Rowland Heights  
**WHEN:** May 4-24  
**COST:** \$59.85-\$84.85

Tasty Noodle House  
**WHERE:** Tasty Noodle House, 8054 W 3rd St, Los Angeles  
**WHEN:** May 4-24  
**COST:** \$26.99

Shancheng Lameizi Hot Pot (Szechuan, Hot Pot)  
**WHERE:** Shancheng Lameizi Hot Pot (San Gabriel, Rowland Heights), 1530 S. San Gabriel Blvd., San Gabriel; 18932 Gale Ave., Rowland Heights  
**WHEN:** May 4-24  
**COST:** \$113.35

Spicy Home (Szechuan) Wuming Hot Pot (Szechuan, Hot Pot)  
**WHERE:** Spicy Home, 1635 S. Azusa Ave., Hacienda Heights  
**WHEN:** May 4-24  
**COST:** \$42-\$85  
Wuming Hot Pot (Szechuan, Hot Pot)  
**WHERE:** Wu Ming Hot Pot, 529 E. Valley Blvd., Suite 168, San Gabriel  
**WHEN:** May 4-24  
**COST:** \$70-\$80

Yiukee Tea Station (Milk Tea)  
**WHERE:** Yiukee Tea Station, 18234 Gale Ave., Industry  
**WHEN:** May 4-24  
**COST:** \$12.95-\$19.95

Beijing Tasty House (Beijing)  
**WHERE:** Beijing Tasty House, 172 Valley Blvd., San Gabriel  
**WHEN:** May 4-24  
**COST:** \$88.88-\$140.88

Bistro Na's (Beijing)  
**WHERE:** Bistro Na's, 9055 E. Las Tunas Drive, Suite 105, Temple City  
**WHEN:** May 4-24  
**COST:** \$120

Boba Ave 8090 (Milk Tea)  
**WHERE:** Boba Ave 8090 140, W. Valley Blvd., Suite 118B, San Gabriel  
**WHEN:** May 4-24 Cafe De Paris  
**COST:** \$9.99-\$11.99

Cafe De Paris (Cafe)  
**WHERE:** Cafe De Paris, 4527 Campus Drive, Irvine  
**WHEN:** May 4-24  
**COST:** \$25-\$30

Cafe Fusion (Taiwanese)  
**WHERE:** Cafe Fusion 510 E Live Oak Ave, Arcadia  
**WHEN:** May 4-24  
**COST:** \$42-\$188

Chang'an Restaurant (Shanghai)  
**WHERE:** Chang'an Restaurant, 227 W. Valley Blvd., Suite 358, San Gabriel  
**WHEN:** May 4-24  
**COST:** \$15.99-\$99.99

JA Jiaozi Authentic Dumplings (Dumplings)  
**WHERE:** JA Jiaozi Authentic Dumplings 13776 Jamboree Rd, Ste 13776, Irvine  
**WHEN:** MAY 4 - 24. All Day  
**COST:** \$50

Little Fluffy Head Cafe (Milk Tea)  
**WHERE:** Little Fluffy Head Cafe, 203 W. 7th St., Los Angeles  
**WHEN:** May 4-24, all day, All Day  
**COST:** \$8 per drink

Little Skewer (Barbecue)  
**WHERE:** Little Skewer, 1675 S. Azusa Ave., Hacienda Heights  
**WHEN:** May 4-24  
**COST:** \$45-\$110

Me+Crepe (Pancake, Breakfast)  
**WHERE:** Me + Crepe, 89 E. Green St., Pasadena  
**WHEN:** May 4-24, all day  
**COST:** \$14.95-\$49.95

Melo Melo (Dessert)  
**WHERE:** Melo Melo, 529 E. Valley Blvd., Suite 178B, San Gabriel  
**WHEN:** May 4-24  
**COST:** \$20

Miao Miao Xian (Szechuan)  
**WHERE:** Miao Miao Xian, 18888 Labin Court, Suite B-109, Rowland Heights  
**WHEN:** May 4-24  
**COST:** \$96-\$180

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Giant Pandas in Sichuan



# PASTA MASTERS

## A PROGRESSIVE PASTA EXPERIENCE AT THE AUTHENTIC ITALIAN TABLE

Blending traditional and modern takes on Italian cuisine, the Authentic Italian Table is a pasta-centric culinary journey of classic dishes and contemporary interpretations presented by some of Los Angeles' most celebrated chefs — including the Restaurant at Mr. C's Giuseppe Manco, Angelini Restaurant Group's Gino Angelini, and Jame Enoteca's Jackson Kalb. Local chefs are joined by pasta chef Maria Marini and "Sfoglina" Roberta Galletti of the Michelin-starred Trattoria Amerigo 1934 in Savigno, Italy, to showcase imported, authentic Italian ingredients during hands-on culinary demonstrations.

The event will take place poolside at Mr. C Beverly Hills, where guests will taste dishes from different regions of Italy. You'll get a Bellini upon arrival, passed hor d'oeuvres, unlimited freshly made pasta samples from each chef and bottomless beverages, including craft beers by Peroni and specialty wines from Antinori.

WHERE: Mr. C Beverly Hills, 1224 Beverwil Drive, Los Angeles

WHEN: Thursday, May 23

COST: \$95



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# GAGAN ANAND

## CHEF'S FABLE: AN EVENING WITH CHEF GAGAN ANAND

How do media affect the dining experience and raise knowledge around food cultures? How will the relationship between food and media evolve in the next decades?

On Wednesday, May 22, Asia's top chef Gagan Anand and Chef's Table creator David Gelb will try to answer some of those questions.

Join us for a screening of Chef's Table episode on Gagan. After the screening, let him walk us through his career and the challenges of stepping out of his comfort zone and pushing the boundaries of conventional Indian cuisine. Gelb will talk about how Chef's Table came to be, and what the future of food TV looks like.

WHERE: The Wiltern, 3790 Wilshire Blvd, Los Angeles

WHEN: Wednesday, May 22, 7-10 p.m.

COST: \$20



## ONE NIGHT IN BANGKOK BY WAY OF L.A.

Everson Royce Bar (E.R.B.), the home of the never-ending party, welcomes Gagan Anand (chef & owner of Gaggan in Bangkok - number 5 "World's 50 Best Restaurants") and his brand new natural wine bar Wet.

"Three things about Wet: good wines, good food, and good music"

-Gagan Anand.

Three things about E.R.B.: good drinks, good food, and good times.

May 27th from 2-8pm E.R.B. + Wet will be throwing a giant party. Curry, fried chicken, natural wine, tropical drinks, and sunshine all on E.R.B.'s patio while DJs spin.

The natural wine will be flowing, Thai-Indian-Japanese food will be had, music will be blasting, and the times will be good.

Come for the food & drinks, stay for the party.

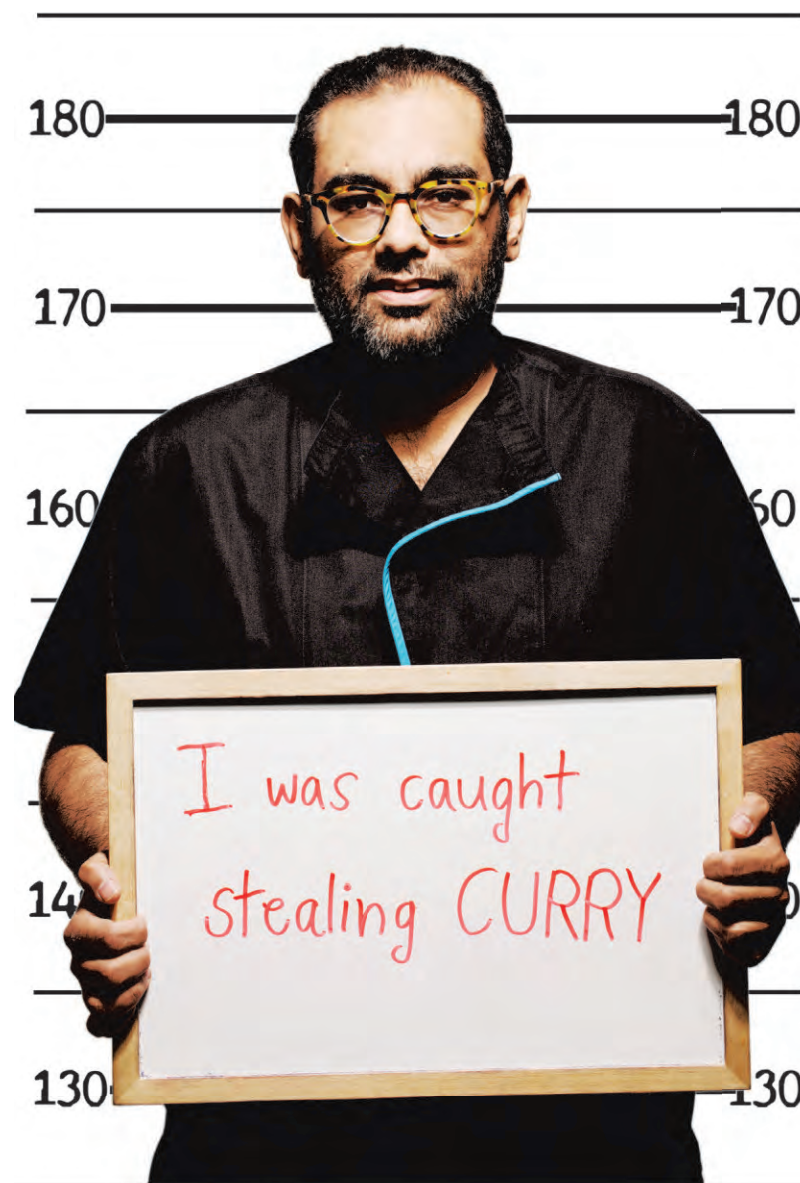
WHERE: Everson Royce Bar, 1936 E 7th St, Los Angeles

WHEN: May 27th, 2 - 8 pm

COST: No cover



"Three things about Wet: good wines, good food, and good music" -Gagan Anand.



Gagan Anand

Kolkata-born superstar chef Gagan Anand has propelled his progressive Indian cuisine onto the global stage since the 2010 opening of his Bangkok restaurant Gaggan. Gagan, famous for his emoji menus, has partnered with sommelier Vladimir Kojic to open Wet, a biodynamic New World wine bar in a former massage parlor.

**EXCLUSIVE DINNERS****MAY 1-31****TESSE — SECRET FOOD BOWL MENU**

Tesse, a West Hollywood restaurant known for its contemporary French menu designed around wine, will offer a Secret Food Menu in honor of Food Bowl 2019 throughout the month of May.

WHERE: Tesse, 8500 W. Sunset Blvd., Suite B., West Hollywood

WHEN: Wednesday, May 1, 5:30-11 p.m.  
COST: \$75

**MAY 3****SOMNI X CENTRAL**

Somni chef Aitor Zabala welcomes you to a one-night dining experience with chef Virgilio Martínez from Central Restaurant in Lima, Peru, currently ranked sixth on the list of the World's 50 Best Restaurants. Known for embracing the biodiversity of Peru, Martínez's distinctive cuisine at Central will be weaved into Zabala's cooking at Somni for a globally inspired dinner with wine pairings.

WHERE: Somni, 465 La Cienega Blvd., Los Angeles

WHEN: Friday, May 3, 5:45-11:30 p.m.  
COST: \$495

**MAY 8 & 15****CHEF YU BO SICHUAN DINNER, HOSTED BY QIU TIAN TIAN**

Qiu Tain Tian will open up her Westside restaurant, Mala Town, to Chengdu chef Yu Bo, featured on the show "The Mind of a Chef," to recreate an evening previously available only to intrepid travelers. Guests will enjoy more than 30 dishes, such as the chef's famed pen-brush pastry, four-by-four appetizers, hedgehog bun, truffle cold noodle and other dishes featuring all 24 flavors of Sichuan cuisine.

WHERE: Mala Town, 2002 Sawtelle Blvd., Los Angeles

WHEN: Wednesday, May 8 and May 15, 6-11 p.m.  
COST: \$190, with wine pairing \$250

**MAY 9****NATIVE AND MAPLE BLOCK MEAT RAMEN COLLABORATION**

"Top Chef's" Nyesha Arrington and Maple Block Meat Co. pair up for a night of ramen and barbecue. The event will feature house-made smoked meat over steaming bowls of ramen.

WHERE: Maple Block Meat Co., 3973 Sepulveda Blvd., Culver City

WHEN: Thursday, May 9, 5-9 p.m.  
COST: \$25

**MAY 10****APL RESTAURANT'S ONE YEAR ANNIVERSARY BBQ CELEBRATION**

To celebrate APL Restaurant's one year anniversary, we're bringing in four of the best pitmasters in the U.S. for a BBQ extravaganza! Meet Pat Martin from Tennessee, Billy Durney from New York, Sam Jones from North Carolina, and Aaron Franklin from Texas while feasting on Adam Perry Lang's award-winning barbecue. You'll want to take a long lunch to party it up with us.

WHERE: APL Restaurant, 1680 Vine St., Los Angeles

WHEN: Friday, May 10, 1-4 p.m.  
COST: Price varies per dish

**MAY 13****KATO X BAROO**

Jon Yao from Kato and Kwang Uh from Baroo Canteen collaborate to bring a unique tasting menu that combines Yao's seafood and Asian American nostalgia dishes with Uh's fermentation-heavy rice bowls.

WHERE: Kato, 11925 Santa Monica Blvd., Los Angeles

WHEN: Monday, May 13, 5:30-10 p.m.  
COST: \$101



Adam Perry Lang

**MAY 13****8 CHEFS, 8 COURSES, ALL WAGYU @ SCRATCH BAR & KITCHEN**

This eight-course tasting menu will feature interpretations by Los Angeles chefs including Josiah Citrin, Ari Taymor, Steve Samson, Kevin Meehan and Phillip Frankland Lee. Each course will feature olive Wagyu from Japan and be interpreted through the specific chef's perspective and vision.

WHERE: Scratch Bar & Kitchen, 16101 Ventura Blvd., Suite 255, Encino

WHEN: Monday, May 13, 5-10 p.m.  
COST: \$375

**MAY 14****PIG DINNER WITH PEADS AND BARNETTS**

Chef de cuisine Andy Doubrava and executive chef Jeremy Fox continue Rustic Canyon's monthly Farmer & Vegetable Dinner Series with a meal dedicated to Oliver Woolley of Peads and Barnetts. Five courses will feature different preparations of Woolley's pigs, including a charcuterie board, a course of mixed sausages and cuts not normally seen in restaurants. Optional wine pairings and specialty cocktails also will be available.

WHERE: Rustic Canyon, 1119 Wilshire Blvd., Santa Monica

WHEN: Tuesday, May 14, 5:30-10:15 p.m.  
COST: \$125, plus tax and gratuity

**MAY 17 & 18**

**FRITES FÊTE AT 189  
BY DOMINIQUE ANSEL**

Chef Dominique Ansel's L.A. restaurant is celebrating this year's Food Bowl with a frites fête. Choose from steak, moules or mushroom frites, teamed with unlimited crispy herbed fries. The menu also includes warm Gruyère gougères, a fresh green salad and your choice of homemade tarte tatins for dessert. Dinner has an optional wine pairing — your choice of red or white — and coffee or Port with dessert.

WHERE: 189 by Dominique Ansel, 189 The Grove Drive, second floor, Los Angeles  
WHEN: Friday, May 17, 5-10 p.m.  
COST: \$55 per person

**MAY 17**

**MARISCOS AND  
BAJA WINES**

Pez Cantina, Holbox and Valle de Guadalupe Wines will offer a six-course tasting dinner. The meal includes one cocktail, wine pairings with each course and nonalcoholic beverages.

WHERE: Pez Cantina, 401 S. Grand Ave., Los Angeles  
WHEN: Friday, May 17, 8-10 p.m.  
COST: \$90

**MAY 17-19**

**L.A. GOES BUGGY  
FOR ESCAMOLES**

Chef Fernando Villagomez will introduce adventurous diners to escamoles, or ant larvae, a Mexican delicacy enjoyed since the time of the Aztecs and considered Mexico's answer to caviar. Prized for their nutty, buttery flavor and scarcity, escamoles show up as a seasonal specialty on the menu of gourmet Mexico City restaurants in spring and summer. Villagomez is importing a limited supply of this rarity for a four-course tasting menu available for just three days.

WHERE: La Tostaderia, 1121 Abbot Kinney Blvd., Venice  
WHEN: Friday-Sunday, May 17-19, 6-10 p.m.  
COST: \$50

**MAY 18**

**FULL-MOON LACTOSE-  
INTOLERANCE MYSTICAL  
TOLERANCE @ COOLHAUS HQ**

This under-a-full-moon event begins with a gin cocktail hour and an epic dairy-free tray, followed by a seated dairy-free family-style meal created by Courtney McBroom of Ruined Table. Finish with Coolhaus' newly launched dairy-free line.

WHERE: Coolhaus HQ, 8586 Washington Blvd., Culver City  
WHEN: Saturday, May 18, 7-10 p.m.  
COST: \$65

**MAY 19**

**MAJORDOMO LUNCH  
WITH CHEF YU BO**

Majordomo from Chef David Chang and Jude Parra Sickels welcomes special guest Chef Yu Bo of Yu's Family Kitchen in Chengdu, China for a special lunch-time service. A limited number of the special large format dishes served for one-day only on a first come first served basis.

WHERE: Majordomo, 1725 Naud St, Los Angeles  
WHEN: Sunday, May 19th, 11:30 a.m.-4 p.m.  
COST: Price varies per dish

**MAY 20**

**KONBI X TSUBAKI  
COLLABORATION DINNER**

Chef Charles Namba of Tsubaki in Echo Park will join Konbi chefs Akira Akuto and Nick Montgomery to offer a five-course tasting menu.

WHERE: Tsubaki, 1356 Allison Ave., Los Angeles  
WHEN: Monday, May 20, 7:30 p.m.  
COST: \$85 for food menu, \$35 for optional sake/wine pairing.

**MAY 21**

**JEAN-GEORGES BEVERLY  
HILLS & ABCV**

Treat yourself to a specially curated tasting menu featuring vegetarian dishes from world renowned French Chef Jean-Georges Vongerichten. These vegetarian dishes are inspired by his New York City restaurant ABCV that specializes in plant based cuisine. Using only the finest local non GMO, artisanal and sustainable ingredients, these dishes aim to inspire plant based dining.

WHERE: Jean-Georges Beverly Hills, 9850 Wilshire Blvd., Beverly Hills  
WHEN: Tuesday, May 21, 6:00-10:30 p.m.  
COST: \$150

**MAY 21**

**SUSHI BAR  
COLLABORATION DINNER**

Step inside a hidden speakeasy sushi bar for a special dinner served by chef Phillip Frankland Lee along with special guest chefs Jonathan Yao of Kato and Yoya Takahashi from Hamasaku. The chefs will create and serve a 16-course omakase. This one-night-only event has three seatings (5 p.m., 7 p.m., 9 p.m.), and only eight seats per seating are available.

WHERE: Sushi Bar, 16101 Ventura Blvd., Suite 250, Encino  
WHEN: Tuesday, May 21, seatings at 5, 7 and 9 p.m.  
COST: \$250



Yu Bo



**MAY 22**  
**SANCERRE & SHELLFISH**

Chef & Owner Raphael Lunetta cooking up his famous Bouillabaisse for a night of social dining at Lunetta. The best of the sea including Spanish octopus, rock shrimp, New Zealand crab and Monterey Squid will be served in portions enough for groups of four or couples can also enjoy a portion for two with Sancerre included.

WHERE: Lunetta, 2420 Pico Blvd., Santa Monica  
WHEN: Wednesday, May 22, dinner  
COST: \$50

**MAY 23**  
**MAR'SEL FARM AND VINE DINNER**

The Farm and Vine Dinner series at Mar'sel features a five-course dinner showcasing products by some of Terranea's favorite California farmers. Mar'sel chef de cuisine Andrew Vaughan creates a tasting menu of seasonal produce paired with select wines. The evening will include conversations with the farmers.

WHERE: Mar'sel at Terranea Resort, 100 Terranea Way, Rancho Palos Verdes  
WHEN: All month, all day  
COST: \$48 per entrée

**MAY 23**  
**GASOLINA CAFE PRESENTS:  
PAELLA NIGHTS**

Guests at this communal event will be transported to Spain by way of a paella menu enjoyed under the Valley stars. Chef Sandra Cordero's Spanish-influenced menu focuses on sustainably raised, locally sourced food. On these nights, you will dive into a three-course paella meal: a seasonal appetizer; a choice of paella de mariscos, paella de carne or paella vegetariano; and a dessert.

WHERE: Gasolina Cafe, 21014 Ventura Blvd., Woodland Hills  
WHEN: Thursday-Sunday, May 23-26, reservations 6 and 8 p.m.  
COST: \$4

**A Taste of Mexico City**



**110**  
CALORIES

In Mexico, the **agua fresca** is everywhere. They're usually found in street food markets and feature a blend of seasonal fruits. Our **cerveza** takes inspiration from **agua frescas** and features **hibiscus, agave, watermelon, and lime** for a fresh, vibrant sip.

COLLABORATION WITH CERVECERÍA PRIMUS, BREWED BY NEW BELGIUM BREWING, FORT COLLINS, CO

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Wines of  
Germany



**MAY 23**

**MUSHROOMS AND MAGNUMS,  
WITH SHIITAKE HAPPENS**

Join chefs Kris Tominaga and Matt Parker from Shiitake Happens for a family-style dinner in the garden. The evening starts with a welcome drink featuring Mulholland Distilling and music on vinyl. Dinner will highlight wild fungi and feature proteins and produce from local farmers. Magnums of wine from Manuela's favorite winemakers will be selected to complement the menu.

WHERE: Manuela, 907 E. 3rd St., Los Angeles  
WHEN: Thursday, May 23  
COST: \$85

**MAY 24**

**WP24 AND GREAT  
DIVIDE BEER DINNER**

Make your way to the 24th floor of the Ritz-Carlton Los Angeles for a dinner of regional Asian cuisine created by Wolfgang Puck and his team. This evening, in collaboration with Great Divide Brewing Co., features special-release beers.

WHERE: WP24, 900 W. Olympic Blvd., Los Angeles  
WHEN: Thursday, May 23  
COST: \$99

**MAY 24**

**FROM BOLOGNA TO LOS ANGELES:  
A PASTA STORY PRESENTED BY  
AUTHENTIC ITALIAN TABLE**

Rossoblu tells the story of the two places that chef Steve Samson considers home: Los Angeles and Bologna, Italy. Rossoblu pays homage to Samson's heritage, inspired by childhood memories of summers spent in Bologna and its surrounding region, Emilia-Romagna. This event will feature the artisanal pasta master from Bologna's Trattoria Amerigo 1934 for a live pasta-making demonstration and multicourse family-style lunch with wine.

WHERE: Rossoblu, 1124 San Julian St., Los Angeles  
WHEN: Friday, May 24, 11:30 a.m.-2:30 p.m.  
COST: \$85



**MAY 26**

**LATIN ROOTS: FOOD & WINE  
WITH PASSION**

Embrace Latin cuisine with a four-course meal created by chef Ricardo Zarate and featuring wine pairings by Bibiana González Rave of Cattleya Winery. The theme of the meal is Latin Roots, and each course will be a blend of Peruvian and Colombian cuisine, with the spirit of Los Balcones Studio City's "mestizo style" of cooking (a blend of Spanish and other European influences). All four courses will celebrate the flavors of Colombia, Peru, Europe and California.

WHERE: Los Balcones, 11334 Moorpark St., North Hollywood  
WHEN: Sunday, May 26, evening  
COST: \$65

**MAY 30**

**EMILIA-ROMAGNA: THE FOODIE  
CAPITAL OF ITALY**

Emilia-Romagna is considered one of the richest gastronomic and winemaking regions of Italy. It is commonly known for its egg and filled pastas made with soft wheat flour as well as for balsamic vinegars and cheeses. Experience the wine and food of the Emilia-Romagna region during an event led by Giammarco Villa, Master Taster and Wine Educator, and a Michelin star guest chef.

WHERE: Italian Cultural Institute, 1023 Hilgard Ave., Los Angeles  
WHEN: Thursday, May 30, 7-9 p.m.  
COST: \$90



Steve Samson

# FILM FESTIVAL

**MAY 2**

## “AGAVE: THE SPIRIT OF A NATION” (2019)

A specially curated mezcal/tequila tasting precedes a showing of the booze-centric documentary that tells the story of agave and its Mexican cultural legacy in producing the spirits associated with mezcal. Brands at the tasting include El Tesoro, Tequila Fortaleza, Montelobos, Madre Mezcal, Bruxo and Mezcal Vago.

WHERE: Area Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood

WHEN: Thursday, May 2, 6 p.m. (tasting), 7:15 p.m.

(screening)

COST: \$25

**MAY 9**

## “L'AMOUR DEBOUT” (2019)

In association with Young French Cinema, Arena Cinelounge teams up with celebrity chef Bruce Kalman, who will present a French-themed menu to go with director Michaël Dacheux's film. The screening will be followed by a tasting event presented by Clamorhouse Catering by Bruce Kalman. The menu will focus on the film's content and story line; featured items will include tempura frog legs, duck confit, croque monsieur bites and salmon tartare.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood

WHEN: Thursday, May 9, 7 p.m.

COST: \$150

**MAY 10**

## “CITY OF GOLD” (2016)

There will be multiple screens of Laura Gabbert's film, in which she follows the late Pulitzer Prize-winning L.A. Times food critic Jonathan Gold in his exploration of the culinary culture of Los Angeles. Screenings at various times.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood

WHEN: May 10-31, various times

COST: \$16

**MAY 10**

## “THE SECRET OF THE GRAIN” (2007)

This drama is about an aging shipyard worker who dreams of opening his own restaurant.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood

WHEN: May 10-15, various times

COST: \$16

**MAY 11**

## “THE TRIP” (2010)

A showing of Steve Coogan and Rob Brydon's movie will be followed with specially curated eats and treats by the Cat & Fiddle. This screening will be hosted by British personality Sandro Monetti (BBC, CNN). Afterward, Cat & Fiddle's will offer British fare including deviled eggs, sausage rolls, mini shepherd's pies (meat and veggie), fish and chips, peas and carrots, mini sticky toffee pudding and assorted jam tarts. Included with ticket: movie, food and entertainment.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood

WHEN: Saturday, May 11, 7 p.m.

COST: \$75

**MAY 14**

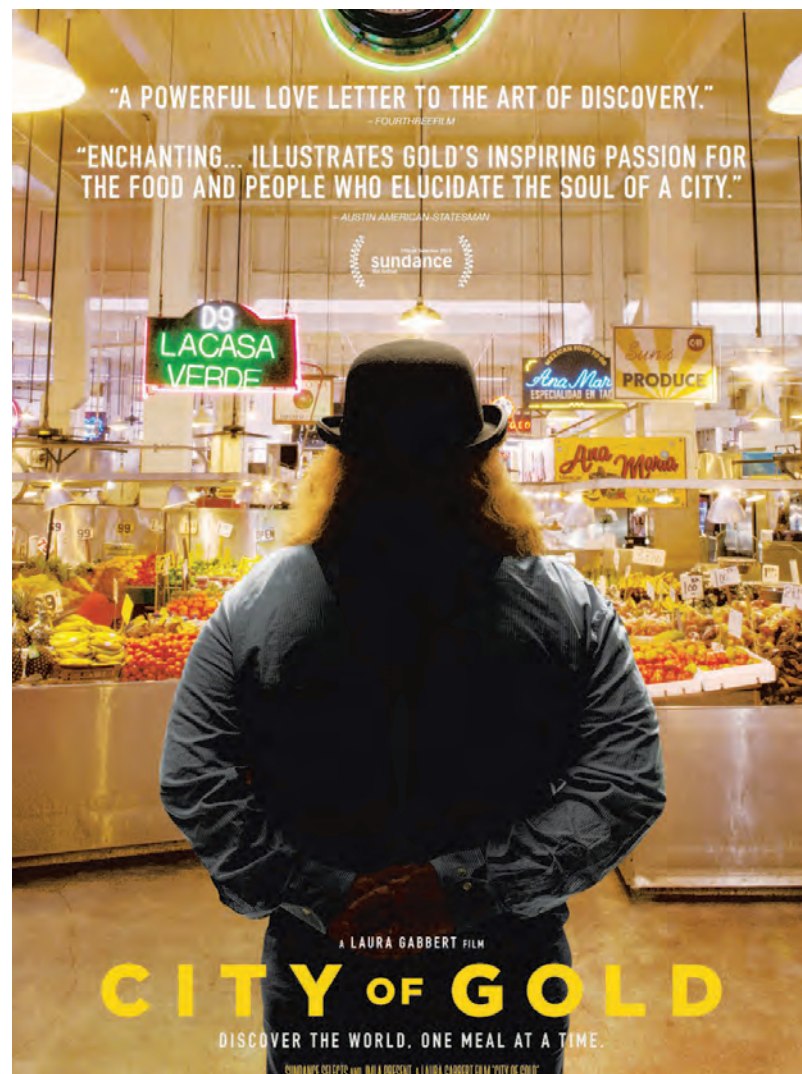
## NOTHING FANCY: DIANA KENNEDY

Preview screening and conversation Hosted by Amy Scattergood with Diana Kennedy and director Elizabeth Carroll James Beard Award-winning author and feisty nonagenarian Diana Kennedy reflects on a life dedicated to the vibrant cuisines of Mexico. NOTHING FANCY: DIANA KENNEDY is a biographical documentary about 95-year-old James Beard Award-winning food writer and foremost expert on Mexican cuisine, Diana Kennedy.

WHERE: Paley Center, 465 N Beverly Dr, Beverly Hills

WHEN: Tuesday, May 14, 7-10 p.m.

COST: \$25



Diana Kennedy

**MAY 12**

**“LIKE WATER FOR CHOCOLATE” (1992)**

Guests at the screening on the Rooftop of the Montalbán in Hollywood will be treated to Mexican-flavored cocktails with dishes — prepared by Wood & Vine — reflecting the film. note: The Rooftop is on the third floor of the Montalbán. 6:45 p.m. (dinner) ; 7:45 p.m. (screening); doors open at 6 p.m.

WHERE: Cinelounge at the Montalbán Rooftop, 1615 N. Vine St., Los Angeles  
WHEN: Sunday, May 12, 6:45 p.m. (dinner); 7:45 p.m. (screening); doors open at 6 p.m.  
COST: \$75

**MAY 13**

**“GOLD OF NAPLES” (1954)**

A buffet dinner reception follows a screening of the anthology (featuring Sophia Loren) of six Neapolitan stories. The team at Arena Cinelounge has partnered with Mauro Corbia and chef Sergio Corbia of Ciabatta Bar and Fabiolus Cucina. The Corbia brothers, Sardinian natives, come from a culinary family known for its warm hospitality.

WHERE: Arena Cinelounge/Ciabatta Bar, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: Monday, May 13, 6:30 p.m.  
COST: \$75

**MAY 13**

**“IN THE NAME OF THE STRAWBERRY, THE CHOCOLATE, AND THE HOLY SPIRIT” (2018)**

Join us at the screening of the Croatian short movie “In the Name of the Strawberry, the Chocolate, and the Holy Spirit”. This twenty minute short by Karla Lulic, is part of the sixth annual “Starring Europe” screening series presented by the American Cinematheque and the European Union This Film Festival was born to celebrate and discover contemporary films from across the European Union.

WHERE: Aero Theatre, 1328 Montana Ave, Santa Monica  
WHEN: Monday, May 13, 7:30-10:00 p.m.  
COST: \$12

**MAY 17**

**“FOOD AS MEDICINE” (2018)**

This thought-provoking documentary follows the movement of using food to combat illness and disease.

WHERE: Arena Cinelounge/Ciabatta Bar, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: Monday, May 13, 6:30 p.m.  
COST: \$75

**MAY 17**

**“BABETTE’S FEAST” (1987)**

During the late 19th century, a strict religious community in a Danish village takes in a French refugee from the Franco-Prussian War as a servant to the late pastor’s daughters.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: May 17-31, various times  
COST: \$16

**MAY 17**

**“DELICATESSEN” (1991)**

The post-apocalyptic, surrealistic black comedy is about an apartment building landlord who occasionally prepares a delicacy for his odd tenants.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: May 17-31, various times  
COST: \$16

**MAY 18**

**“SOMEBODY FEED PHIL” (2018)**

Join Phil Rosenthal, creator, writer and producer of the hit comedy “Everybody Loves Raymond” for two separate screenings of his Netflix show, “Somebody Feed Phil.” A specially curated Irish-themed menu created by Upper West chef Nick Shipp will follow the screening. There will also be a Q&A session with Rosenthal. Two screenings at 5 p.m. and 7 p.m.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: Saturday, May 18, 5 p.m., 7 p.m.  
COST: \$150

**MAY 20**

**“THE COOK, THE THIEF, HIS WIFE & HER LOVER” (1989)**

Director Peter Greenaway’s crime drama shocked audiences at the 1989 Cannes Film Festival and then on both sides of the Atlantic. Gang leader (Michael Gambon), accompanied by his wife (Helen Mirren) and his associates, entertains himself every night in a fancy restaurant that he has recently bought. Tired of her sadistic, boorish husband, the wife finds herself a lover (Alan Howard) and makes love to him in the restaurant’s coziest places with the silent permission of the cook. A specially crafted menu by Sergio Corbia of Ciabatta Bar and Fabiolus Cucina will complement the film.

WHERE: Arena Cinelounge/Ciabatta Bar, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: Monday, May 20, 6:30 p.m., dinner, followed by screening  
COST: \$75

**MAY 23**

**“JIRO DREAMS OF SUSHI” (2011)**

In the documentary, revered sushi chef Jiro Ono strives for perfection in his work; his eldest son, Yoshikazu, has trouble living up to his father’s legacy.

WHERE: Arena Cinelounge, 6464 Sunset Blvd., Lobby Level, Hollywood  
WHEN: May 23-30, various times  
COST: \$16

**MAY 24**

**“BASIC INSTINCT” (1992)**

One of the most heralded erotic thrillers of the 1990s is at the center of an evening that features a San Francisco-inspired menu by Wood & Vine and a silent disco after-party following the screening. An array of specialty drinks will be available all night.

WHERE: Cinelounge at the Montalbán Rooftop, 1615 N. Vine St., Hollywood  
WHEN: Friday, May 24, 8 p.m. (screening), 10 p.m. (silent disco); doors open at 6:30 p.m.  
COST: \$75

**MAY 24**

**BIG NIGHT, FOOD AND FILM WITH THERAPY STUDIOS IN CULVER CITY**

Join us at Therapy Studios in Culver City for a special film screening, food competition and tasting inspired by the movie Big Night. Timpano is a baked Italian pasta dish featured in the movie Big Night. It is a combination of pasta, meatballs, hard-boiled eggs, tomato sauce and sausage encased in a shell of pasta, baked and then un-moulded resembling a drum.

WHERE: Therapy Studios, 11811 Teale Street, Culver City  
WHEN: Saturday, May 25, 7-11 p.m.  
COST: \$30



**COCKTAILS****MAY 1-31****SPRING INTO GENEVER**

Genever will offer a Food Bowl punch special. The Alkatsopa Punch is made from Cynar, pandan-infused sauvignon blanc, Mulholland gin, calamansi and pineapple. It's available by the glass or by the punch bowl, which amounts to about 16 servings. To access this Food Bowl special by the punch bowl, which costs \$200, reservation must be placed in advance, with a credit card hold and \$50 nonrefundable deposit.

WHERE: Genever, 3123 Beverly Blvd., Los Angeles

WHEN: May 1-31

COST: \$14-\$200

**MAY 1-31****COCKTAILS AND CANAPES @ 71ABOVE**

Join us each Sunday through Thursday of May for Cocktails paired with Canapés in the 71Above bar and skylounge. Guests will be able to pair one of our specialty cocktails with a serving of three tasty Canapés from chef Javier Lopez and his team. Every cocktail at 71Above is named after the neighborhoods spread out in the city that you can see from the restaurant.

WHERE: 71Above Restaurant and Skylounge, 633 W. 5th Street, 71st Floor, Los Angeles

WHEN: Sunday-Thursday, May 1-31, 6-8 p.m.

COST: \$32

**MAY 12****YA-MAMAZAKI II: ALL-MOM COMICS AND WHISKEY TASTING**

An afternoon of fine whiskey and frisky funnies at the second annual Mother's Day whiskey tasting and all-moms stand-up show will be co-hosted by Kat Aagesen and MiniBar. The stand-up show is performed entirely by moms, and the whiskey tasting will be presented by an all-female team of whiskey pros. Snacks will be available for purchase.

WHERE: MiniBar Hollywood, 6141 Franklin Ave., Los Angeles

WHEN: Sunday, May 12, 3:30 p.m.

COST: \$65

**MAY 16****CALIFORNIA'S GOLD, A TRIBUTE TO CALIFORNIA'S GOLDEN AGE OF GRAIN**

Chef Michelle and Company, caterers who advocate for zero waste and conscious eating, will throw a cocktail party to celebrate California heritage grains. Light snacks from Chef Michelle and Company will feature grain from the Tehachapi Grain Project, and drinks by artisan distilleries using ancient grains will be served.

WHERE: Crafted Kitchen, 672 S. Santa Fe, Los Angeles

WHEN: Thursday, May 16, 6:30-8:30 p.m.

COST: \$25

**MAY 23****COCKTAILS WITH THE CHEF**

The farmer's market is home to ingredients that can make unlimited combinations in the hands of the right people. To experience what is possible Chef Raphael Lunetta is hosting "Cocktails with the Chef" where he will be using the freshest ingredients to create original cocktails and cocktail cuisines paired with them. Guest will enjoy cocktails, tray passed appetizers and a fresh shucked to order oyster station. Tickets will be priced in packages of \$ 50 that include 2 drinks and 4 appetizers.

WHERE: Lunetta at Night, 2420 Pico Blvd., Santa Monica 90405

WHEN: Thursday, May 23, 6-10 p.m.

COST: \$50

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## POP UPS

**MAY 1-31**

### L.A. FOOD BOWL AT PIKOH

Pikoh, the West L.A. spot of chef-partner Ricardo Zarate and protégé chef de cuisine James Jung, is offering a month-long selection of exclusive Food Bowl dishes to showcase the culinary melting pot that is Los Angeles. The first part of the month will be Peruvian-themed, with chicha morada margarita cow heart skewers. The last two weeks will be Korean-themed, with soju green tea spritz and bin dae duk (mung bean pancakes).

WHERE: Pikoh, 11940 W. Pico Blvd., Los Angeles  
WHEN: May 1-31, starting at 5 p.m.

**MAY 1-31**

### VIETNAMESE SPICY NOODLES @ LITTLE SISTERS

Little Sisters' recipe for Vietnamese spicy curry noodles — with crab, baby scallop, shrimp, spiced pork, bean sprouts, coriander and chile oil — was created from hardship

inside in a refugee camp in Malaysia. These nut-free noodles represent the importance of comfort food in difficult times, but Little Sisters is eager to share them in these happy times.

WHERE: Little Sister DTLA, Manhattan Beach and Redondo Beach  
WHEN: May 1-31, dinner seating  
COST: \$21 per dish

**MAY 5**

### NOW SERVING SPRING MARKET POP-UP

Now Serving, a cookbook and culinary shop in Chinatown, is hosting the Spring Market Pop-Up. Vendors including Tilit, Japanese Knife Imports, Mudslide Stoneware and Natalie Silver pop up for the day.

WHERE: Far East Plaza, 727 N. Broadway, No. 129, Los Angeles  
WHEN: Sunday, May 5, starting at 11 a.m.  
COST: Free

**MAY 5**

### CINCO DE MAYO WEEKEND @ BORDER GRILL

One day for Cinco de Mayo isn't enough, so Border Grill will celebrate all weekend with such Mexican favorites as tacos (carnitas, crispy rajas, brisket and sweet potato black bean), ceviche, empanadas, churros, beer and margarita specials. Saturday features unlimited small plates brunch of steak and eggs, tacos, chilaquiles, ceviche, fried chicken and churro waffles and bottomless mimosas, micheladas and Bloody Marys until 3pm. Go all out on Sunday with a mariachi brunch featuring margaritas, beer, ceviche, chips, guacamole, taco specials and dj on the patio.

WHERE: Border Grill, 445 S. Figueroa St., Los Angeles  
WHEN: Friday-Sunday, May 3-5

**MAY 5**

### PETTY CASH TAKES OVER SARI SARI STORE

Petty Cash Taqueria takes over Sari Sari Store on Cinco de Mayo. Stop by throughout the day to get your fix of tacos, chips, homemade salsa, guacamole and flan. Aguas frescas and micheladas will be available. Tickets and reservations are not required for this daylong event.

WHERE: Sari Sari Store, Grand Central Market, 317 S. Broadway, E12, Los Angeles  
WHEN: Sunday, May 5, all day  
COST: Per-item based on menu

**MAY 6**

### CHENGDU STREET FOOD PARTY

Chengdu, like most of Sichuan province, China, is well known for street snacks (one of Sichuan Impression's well known dishes is the "street corner potato strips"). This evening will feature 6 of

Sichuan's most beloved street, foods served party style in the SGV, at the restaurant which served one of Jonathan Gold's favorite bites from the first LA Food Bowl. Think: slurping dan dan noodles and eat spicy-numbing chicken while mingling with Sichuan chefs.

WHERE: Sichuan Impression, 1900 W. Valley Blvd., Alhambra  
WHEN: Monday, May 6, 6-9 p.m.  
COST: \$60

**MAY 7**

### ALL-YOU-CAN-EAT SPIT ROAST LAMB TACOS @ BACARI W. 3RD

Bacari W. 3rd's all-you-can-eat lamb taco extravaganza includes an open bar. Enjoy the Mediterranean-inspired take on tacos under the stars on the patio.

WHERE: Bacari W. 3rd, 8030 1/4 W. 3rd St., Los Angeles  
WHEN: Tuesday, May 7, 7-11 p.m.  
COST: \$60

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**MAY 14**

**CONNIE & TEDS  
SHELLEBRATION**

Connie & Ted's, a casual restaurant inspired by classic clam shacks, oyster bars and fish houses that dot the New England seaboard, invites you to its L.A. Times Food Bowl seafood shellebration; beer, wine and soft drinks are included.

WHERE: Connie & Ted's, 8171 Santa Monica Blvd., West Hollywood  
WHEN: Tuesday, May 14, 5-10 p.m.  
COST: \$95

**MAY 14**

**EATSTREET @ SPAGO**

"Wolfgang Puck's signature restaurant, Spago, is the site of an evening inspired by chef Tetsu Yahagi's take on global street food. Sample his creations at several food stations, and enjoy Japanese cocktails.

WHERE: Spago Beverly Hills, 176 N. Canon Drive, Beverly Hills  
WHEN: Tuesday, May 14, 6-10 p.m.  
COST: \$155"

**MAY 17**

**DOK POP-UP**

Chef Asaf Doktor of Tel Aviv-based restaurants Dok and Abie is behind this event at the Exchange restaurant. Dok, whose signature dishes include mackerel quick-cured in salt and sugar, slicked in olive oil and served simply with boiled potatoes, or beef tartare. Doktor's food reflects Israel's polyglot culture, with influences from across the Jewish diaspora with a priority around farm-to-table.

WHERE: The Exchange, 416 W. 8th St., Los Angeles  
WHEN: Friday-Sunday, May 17-19, 5:30-11:30 p.m.  
COST: Menu prices

**MAY 18**

**BRUNCH THE  
SRI LANKAN WAY**

At this pop-up event, chef Ashley Torrijos will prepare a Sri Lankan brunch of curries and sambols that will pay homage to Sri Lanka and SoCal farmers. Bottomless Sri-mosas will be available. The menu can accommodate vegetarian, kosher, gluten-free and pescatarian diets.

WHERE: Pop-up Restaurant TBA  
WHEN: Saturday, May 18, 10:30 a.m.-2:30 p.m.

**MAY 18**

**WEEKEND OF  
PROSCIUTTO DI PARMA**

A cocktail party at IAMLA Saturday evening starts things off, and the weekend ends Sunday afternoon with a brunch where prosciutto is the guest of honor. Brunch includes passed apps showcasing prosciutto in many different ways (hot, cold and in different dishes) as well as cocktails and other foods that complement one of Italy's most famous imports.

WHERE: Brera/Sixth+Mill and IAMLA, 1331 E. 6th St., Los Angeles  
WHEN: Saturday, May 18, 7 p.m.; Sunday, May 19, 1-4 p.m.  
COST: \$45 early bird, \$50 regular price, \$90 entire weekend

**MAY 19**

**FLAVOR OF L.A. @  
CBS STUDIO CENTER**

A walk-around afternoon of tasting and drinking will feature more than 50 restaurants, wineries and breweries from Los Angeles. A portion of ticket sales to the all-inclusive event will go to the North Hollywood High School music department.

WHERE: CBS Studio Center, 4024 Radford Ave., Studio City  
WHEN: Sunday, May 19, 1-5 p.m.  
COST: \$75

**MAY 26**

**FREEDMAN'S PRESENTS  
NOT YOUR BUBBE'S BUFFET**

This event at Cheetah's Club Hollywood, with all proceeds benefiting Sexy Beast for Planned Parenthood L.A., features a buffet of brisket, big dogs and a few vegetarian selections by Freedman's, as well as performances by the ladies of Cheetah's and an all female pop-punk band. One drink is included; others are available for purchase.

WHERE: Cheetah's Club Hollywood, 4600 Hollywood Blvd., Los Angeles  
WHEN: Sunday, May 26, 5-8 p.m.  
COST: \$50

**MAY 26**

**SMORGASBURG  
LA'S BURGER DAY**

Come celebrate Memorial Day Weekend at Smorgasburg's 3rd Annual Burger Day! World renowned burger expert George Motz will be returning to do his famous Oklahoma style onion burgers, alongside an all star line up of burger pop ups, including Golden State, Love Hour, The Heyday from Palm Springs, and Goldburger. There will also be burger specials from some of Smorgasburg's regular weekly vendors. Admission is free.

WHERE: Smorgasburg, ROW DTLA, 777 Alameda St., Los Angeles  
WHEN: Sunday, May 26, 10 a.m.-4 p.m.  
COST: Prices vary

**MAY 28**

**FEMALES WHO  
FRY CHICKEN**

Danielle Sobel (Pacifique), Kuniko Yagi (Pikunico), Kat Turner (Highly Likely) and Nyesha Arrington are among the chefs who will prepare their versions of fried chicken with an Asian influence. Dishes will be teamed with sparkling wine and cocktails.

WHERE: Pacifique, 631 N. La Cienega Blvd., West Hollywood  
WHEN: Tuesday, May 28, 7-9:30 p.m.  
COST: \$45v



# Things in a Bowl

## LE PETIT MARCHÉ

Using the artichoke as inspiration, Le Petit Marché's chef Stephane Liot has created a vegetarian-based dish that can be the launching pad for your French-influenced meal. Alchemist Chris Kramer also offers an artichoke-inspired cocktail.

WHERE: Le Petit Marché, 5665 Melrose Ave., Los Angeles

WHEN: Wednesday, May 15, all day

COST: \$15

## CECCONI'S

Cecconi's will serve a special artichoke polenta with porcini mushrooms and taleggio for the month of May in honor of Food Bowl's ingredient of 2019: artichokes.

WHERE: Cecconi's West Hollywood, 8764 Melrose Ave., West Hollywood

WHEN: May 1-31, all day

COST: \$195

## AR CUCINA

AR Cucina will offer a signature Food Bowl dish of spaghetti with shaved artichokes and pistachio pesto. This is not a ticketed event, and everyone is welcome to come in, enjoy this dish and order off the regular menu.

WHERE: AR Cucina, 9531 Culver Blvd., Culver City

WHEN: May 1-31

COST: \$19 for the spaghetti dish

## UNION

Union will celebrate the artichoke with its signature Food Bowl dish of artichoke tortellini with stracciatella, pine nuts and basil oil.

WHERE: Union, 37 E. Union St., Pasadena

WHEN: Wednesday, May 1, 5-10 p.m.

COST: TBD

## ITALIAN-STYLE!

Angelini Osteria will showcase the artichoke with a cassarole slow-braised baby artichokes in extra-virgin olive oil with onions.

WHERE: Angelini Osteria, 7313 Beverly Blvd., Los Angeles

WHEN: Wednesday, May 1, all day

COST: \$15 (for the artichoke-inspired dish)

## L.A. FOOD BOWL ARTICHOKE SPECIAL @ HOCK+HOOF

A celebration of the artichoke featuring crispy artichoke with sumac yogurt, preserved lemons, mint and confit garlic.

WHERE: Hock+Hoof, 517 S. Spring St., Los Angeles

WHEN: Entire month of May

COST: \$15 for the crispy artichoke

## AYARA THAI

Throughout May, you can dine in or order takeout to try Ayara Thai's L.A. Times Food Bowl 2019 signature dish: Northern Thai Tam Artichoke Salad, which includes kaffir leaves, chile, ginger, garlic, limes and fish sauce.

WHERE: Ayara Thai, 6245 W. 87th St., Los Angeles

WHEN: May 1-31

COST: \$12 per dish

## CYNARA AT MAR'SEL

Mar'sel chef de cuisine Andrew Vaughan will craft a vegan artichoke entrée available throughout May, using locally harvested sea salt from the resort's beach cove.

WHERE: Mar'sel at Terranea Resort, 100 Terranea Way, Rancho Palos Verdes

WHEN: All month, all day

COST: \$48 per entrée

## CRISPY ARTICHOKE

Farmshop has created for Food Bowl a dish of crispy artichokes with Di Stefano stracciatella, charred stone fruit, hazelnut salsa and foraged herbs.

WHERE: Farmshop, 225 26th St., Santa Monica

WHEN: May 1-31

COST: \$16

## THE STRAND HOUSE: ARTICHOKE AGNOLOTTI

The Strand House's signature dish for Food Bowl 2019 is artichoke agnolotti made with fresh baby artichokes, pecorino and local asparagus.

WHERE: The Strand House, 117 Manhattan Beach Blvd., Manhattan Beach

WHEN: May 1-31

COST: \$21 for dish of agnolotti

## SUNRISE PROTEIN BOWLS AT BEL-AIR

Wolfgang Puck's signature Hotel Bel-Air Sunrise Bowls will contain an abundance of artichoke.

WHERE: Hotel Bel-Air, 701 Stone Canyon Road, Los Angeles

WHEN: May 1-31, 7-11:30 a.m.

COST: \$26

## AKASHA

AKASHA, which features California and New American cuisine created with cultural influences taken from chef AKASHA's travels around the world, will serve its signature Food Bowl dishes, including a black rice bowl with asparagus, peas, pea tendrils and artichoke frites with salsa verde.

WHERE: AKASHA, 9543 Culver Blvd., Culver City

WHEN: May 1-31

COST: \$17 for the black rice bowl





Now Serving



Aaron Franklin



Gabriela Camara

## PANELS & TALKS

**MAY 9**

### NAVIGATING VEGANISM IN COMMUNITIES OF COLOR

This panel discussion will explore the topic of veganism in POC communities linked to health disparities in food deserts across Los Angeles. Many of our ancestors traditionally had plant-based or plant-heavy diets, and colonization spurred many of the unhealthful cultural foods of today. The panel will discuss how communities are navigating the intersection of these worlds. Snacks by a local vegan vendor will be available for a fee.

WHERE: Space 1520, 1520 N. Cahuenga Blvd., Los Angeles  
WHEN: May 9, 6:30-8:30 p.m.  
COST: \$15

**MAY 15**

### WOMEN'S STORIES: MUSIC INDUSTRY @ CUT BY WOLFGANG PUCK

Cut by Wolfgang Puck will host a luncheon to celebrate the accomplishments of women in the music industry. The goal is to share the stories and diverse experiences of these inspiring women over food, drink and conversation. Lunch will have vegetarian, vegan, kosher, gluten-free and pescatarian options.

WHERE: CUT at the Beverly Wilshire Hotel, 9500 Wilshire Blvd., Beverly Hills  
WHEN: Wednesday, May 15, noon-3 p.m.  
COST: \$145

## COOKBOOKS & CONVERSATIONS

**MAY 4**

### THE PERUVIAN TABLE, TODAY AND TOMORROW

Virgilio Martínez and Ricardo Zarate will come together for a conversation about Peruvian food and its traditions and significance. Restaurateur Martínez is part of a new wave of Peruvian chefs keeping the local practices and ingredients alive while applying modern cooking techniques to indigenous Peruvian dishes. Zarate is considered the godfather of Peruvian cuisine and is an expert in indigenous South American foods.

WHERE: Now Serving, Far East Plaza, 727 N. Broadway, No. 133, Los Angeles  
WHEN: Saturday, May 4, 2-3:30 p.m.  
COST: Free

**MAY 7**

### "THE TURKISH COOKBOOK" — IN CONVERSATION AND BOOK SIGNING

Writer-producer Gillian Ferguson will interview Musa Dagdeviren, chef-owner of Çiya Kebap and Çiya Sofrasi in Istanbul, about his new "The Turkish Cookbook." Dagdeviren has a passion for documenting and keeping alive regional dishes from villages throughout Turkey. A book signing will follow the discussion.

WHERE: Now Serving, 727 N. Broadway, Unit 133, Los Angeles  
WHEN: Tuesday, May 7, 7-8:30 p.m.  
COST: Free

**MAY 11**

### "WHOLE HOG BARBECUE" AND "FRANKLIN STEAK" — IN CONVERSATION AND BOOK SIGNING

L.A. Times food editor Peter Meehan will interview two celebrated pitmasters: Sam Jones — James Beard Award-nominated chef and author of "Whole Hog BBQ" — and Aaron Franklin, who wrote the steak-centric "Franklin Steak." A book signing follows.

WHERE: Now Serving, 727 N. Broadway, Unit 133, Los Angeles  
WHEN: Saturday, May 11, 11 a.m.-12:30 p.m.  
COST: Free

**MAY 24**

### GABRIELA CÁMARA : MY MEXICO CITY KITCHEN

Restaurateur and chef Gabriela Cámara will be joined by L.A. Times food editor Peter Meehan for a lively discussion about her debut cookbook, "My Mexico City Kitchen: Recipes and Convictions." Cámara will sign copies of her book after the discussion.

WHERE: Now Serving, 727 N. Broadway, No. 133, Los Angeles  
WHEN: Sunday, May 14, 7-8:30 p.m.  
COST: Free

**MAY 26**

### RODOLFO GUZMÁN: BORAGÓ - COMING FROM THE SOUTH

Internationally acclaimed star chef Rodolfo Guzmán of Boragó introduces the exciting world of high-end Chilean gastronomy. Chef Rodolfo Guzmán serves a dynamic, wildly imaginative tasting menu at his acclaimed Santiago restaurant Boragó, using only native Chilean ingredients — often reinventing his courses mid-service.

WHERE: Now Serving, Far East Plaza, 727 N. Broadway, No. 133, Los Angeles  
WHEN: Saturday, May 26, 11:00 a.m.-12:30 p.m.  
COST: Free



#31DAYSOFFOOD



# TASTING TOURS

## “TEHRANGELES” WEST LA WALKING FOOD TOUR

Participants will have the opportunity to sample authentic Korean food from local favorites such as Hong Kong Ban Jum, Sun Nong Dan, Street Food of Seoul and Zion Market. A local guide will share about the history of Koreatown, Korean cuisine and customs, plus a tour of a local Korean market.

WHERE: Sunnin Lebanese Cafe 1776 Westwood Blvd, Los Angeles  
WHEN: Saturday, May 25, 3:00-6:00 p.m.  
COST: \$75

## WALKING FOOD TOUR OF KOREATOWN

Participants will have the opportunity to sample authentic Korean food from local favorites such as Hong Kong Ban Jum, Sun Nong Dan, Street Food of Seoul and Zion Market. A local guide will share about the history of Koreatown, Korean cuisine and customs, plus a tour of a local Korean market.

WHERE: Tour group meets in front of the Hotel Normandie, 605 Normandie Ave., Los Angeles  
WHEN: Saturday, May 4, 9:30 a.m.-5 p.m.  
COST: \$90

## DELICIOUS DUMPLINGS TOUR

The Six Taste Delicious Dumpling Tour highlights award-winning soup dumplings, noodles and more from local favorites such as Hui Tou Xiang, Tasty Noodle House, Kingburg Kitchen, and Half and Half Good Old Time. A local guide will explain how the local cuisine is shaped by the area's cultural history and includes a visit to the mission.

WHERE: Tour group meets in front of Hui Tou Xiang Noodle House, 704 W. Las Tunas Drive, San Gabriel  
WHEN: Saturday, May 18, 10 a.m.-2 p.m.  
COST: \$80

## GLENDALE WALKING FOOD TOURS

Glendale is home to the second largest Armenian population outside of Armenia, so get ready to explore “Little Armenia” and its incredible cuisine. A local guide will walk guests around Glendale, share the history of the area, and take you to 4-5 family-owned restaurants for generous tastings of authentic and signature dishes.

WHERE: Alex Theater, 216 N Brand Blvd, Glendale  
WHEN: Sunday, May 19, 11 a.m.-2 p.m.  
COST: \$80

## LITTLE TOKYO WALKING FOOD TOUR

Get a taste of Little Tokyo, one of only three official ‘Japantowns’ in the country. Guests will learn about Little Tokyo history, Japanese culture, and the local culinary scene.

WHERE: Japanese American National Museum, 369 E. 1st Street, Los Angeles  
WHEN: Sunday, May 26, 11 a.m.-3 p.m.  
COST: \$90





# GUSH PARTY @ MMHMMM AT THE STANDARD, HOLLYWOOD

This late-night party, with drinks and Vietnamese street tacos by Croft Alley available, is hosted by Angela Dimayuga, chef at the Standard, DTLA. GUSH Parties, created in collaboration with Pati Hertling, are for intersectional, POC, queer and femme-identifying individuals. People get really dressed up for these events; the theme of this one will be shared closer to the date.

WHERE: Mmhmmm at the Standard, Hollywood, 8300 Sunset Blvd.

WHEN: Friday, May 31, 10 p.m.-2 a.m.

COST: TBD



Open 24/7

8300 Sunset Blvd.

# CHARITY PARTNERS

The Los Angeles Times Food Bowl spotlights all aspects of food — including sustainability, food waste and hunger — which is why we support organizations that tackle these issues. As the homeless population of Los Angeles County continues to balloon and officials scramble for solutions, the amazing efforts of organizations such as Los Angeles Regional Food Bank, Food Forward and the Midnight Mission are more important than ever.



## THE MIDNIGHT MISSION

Founded in 1914, The Midnight Mission offers paths to self-sufficiency to men, women and children who have lost direction. Our emergency services and 12-step recovery, family living, job training, education and workforce development programs offer a compassionate bridge to achieve and maintain healthy, productive lives. We remove obstacles and provide the accountability and structure that people who are experiencing homelessness need to be productive in their communities. Our conviction and commitment to their success define us. For additional information, please visit [www.midnightmission.org](http://www.midnightmission.org).



## FOOD FORWARD

Food Forward fights hunger and prevents food waste by rescuing fresh surplus produce, connecting this abundance with people in need and inspiring others to do the same. We collect fresh fruits and vegetables that would normally go to waste from backyard fruit trees, public orchards, farmers markets, and the downtown Los Angeles Wholesale Produce Market. 100% of the produce we recover is donated to hunger relief agencies across 8 counties in Southern California. According to the NRDC, up to 40% of food in the United States is wasted. At the same time, 1 in 6 individuals lacks adequate access to food. Food Forward presents a simple solution to this disparity by connecting surplus produce with the food insecure people in our communities.



## LOS ANGELES REGIONAL FOOD BANK

The Los Angeles Regional Food Bank has been fighting hunger in Los Angeles County since 1973 and has distributed the equivalent of more than 1 billion meals across our community. The Food Bank provides food to more than 300,000 clients on a monthly basis and distributed 67 million pounds of food in 2018 to children, seniors, working families, veterans, and other neighbors in need. To support the vision that no one goes hungry in Los Angeles, food and products are distributed through a network of more than 600 partner agencies directly to children through our Children's Backpack and Summer Lunch programs, to approximately 29,000 seniors each month through our Senior Nutrition program, and to working families and college students through our Mobile Food Pantry. The Los Angeles Regional Food Bank is a 4-star rated charity by Charity Navigator. For more information, visit [LAFoodBank.org](http://LAFoodBank.org).

## GIVE BACK

### MAY 1, 8, 15, 22, & 29 THE IMMIGRANT DINNERS

Momed will host an Immigrant Dinner every Wednesday in May that will be curated by an immigrant friend of the restaurant who will share his or her family recipes.

WHERE: Momed Atwater Village, 3245 Casitas Ave., Los Angeles  
WHEN: Wednesdays, May 1, 8, 15, 22 and 29, 5-9:30 p.m.  
COST: Around \$45

### MAY 1 FEAST ON THIS

Throughout May, Craft will offer chef-inspired bowls emphasizing seasonal and local ingredients on its lunch, dinner and dessert menus. Proceeds of these sales will benefit FEAST (Food Education Access Support Together).

WHERE: Craft Los Angeles, 10100

Constellation Blvd.,  
Los Angeles WHEN: May 1-31  
COST: TBD

### MAY 6-10 PASADENA RESTAURANT WEEK

Enjoy a week of special prix-fixe menus, tastings, offerings and more from some of Pasadena's most popular restaurants such as The Terrace at the Langham Huntington Hotel, Central Grille, Green Street Restaurant, Roy's Hawaiian, La Grande Orange, and many more. The theme of this year's event is Giveback and Pasadena Restaurant Week will be providing financial support for public high school student internships with a Pasadena-based non-profit dedicated to commercial food waste. Make a reservation for your favorite restaurant or try somewhere you have always wanted to visit.

WHERE: Pasadena  
WHEN: May 6-10  
COST: Varies per restaurant

### MAY 4 L.A.'S TASTE OF THE NATION FOR NO KID HUNGRY

Help ensure that no kid goes hungry by joining the city's finest chefs, vintners, brewers and mixologists for Taste of the Nation for No Kid Hungry. The family-friendly event includes a silent auction, photo booth, kids craft corner and the opportunity to win a gift card from participating restaurants.

WHERE: Media Park, 9091 Culver Blvd., Culver City  
WHEN: Saturday, May 4, 1-4 p.m.  
COST: \$115

### MAY 4 ORANGE YOU GLAD: A HELPFUL HARVEST WITH FOOD FORWARD

Join Food Forward, one of the L.A. Times Food Bowl's charitable partners, for a morning harvest of oranges from a gorgeous, historical local orchard. Volunteers will help harvest fruit that would otherwise go to waste; all produce

will go to local hunger-relief agencies.  
WHERE: Huntington Gardens, 1151 Oxford Road, San Marino  
WHEN: Saturday, May 4, 9-11 a.m.

### MAY 11 AVOCADO RUSH: FEATURING CHEFS TIMOTHY HOLLINGSWORTH, CHARLES MICHEL, AND ARTIST AND JOURNALIST ERICA BERGER, BENEFITING LA COMPOST

The Final Table stars come together with artist and journalist Erica Berger at Otium for an evening filled with discussion on the inherently political nature of food, focusing on the ubiquitous avocado, presented through art and a panel of industry insiders. Start with canapes & a welcome drink on the patio lounge, leading to a four-course family-style dinner with optional wine pairings.

Conceived by award-winning journalist Erica Berger, "Avocado Rush: a day in LA" will be the first time competing restaurants have



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Learn more at [www.midnightmission.org](http://www.midnightmission.org)

collaborated with an artist in such a way to send a message: eating is more than just eating— it is ultimately a political choice - affecting people, the environment, and human well-being. There's always a connection between what we eat, the environment, politics, and people. It's finally time to bring this to light and further the complex but important conversation.

WHERE: Otium, 222 S Hope St, Los Angeles  
WHEN: Monday, May 13, 6:30-9:30 p.m.  
COST: \$85, \$120 with Wine Pairings

**MAY 11**  
**NINTH ANNUAL SUGAR & STILETTOS**  
**BAKE SALE EXTRAVAGANZA — THE**  
**ALICE IN WONDERLAND**  
**TEA PARTY!**

The Sugar & Stiletto Charitable Foundation raises funds for Los Angeles community food programs to help end hunger and food insecurity. At the the Annual Bake Sale Extravaganza — this year's theme is "Alice in Wonderland" — attendees can purchase sweets donated by bakeries across Los Angeles and bid on silent-auction items. Bring the whole family.

WHERE: Sugar & Stiletto, 2306 Midvale Ave., Los Angeles  
WHEN: Saturday, May 11, 1-4 p.m.  
COST: Free entry

**MAY 11**  
**THE PIE HOLE WHEEL OF PIE-ZES**

The Pie Hole Arts District location will host an all-day wheel-spinning event benefiting the Los Angeles Mission. For \$1, customers can spin the Pie Hole wheel for a chance to win prizes.

WHERE: The Pie Hole-Arts District, 714 Traction Ave., Los Angeles  
WHEN: Saturday, May 11, all day  
COST: \$1

**MAY 11**  
**KIRBY STREET PROJECT**

You are invited to a six-course dinner in a Highland Park home in support of Another Round, Another Rally, a nonprofit supporting the hospitality industry. In addition to supplying emergency assistance to those employed in restaurants, bars and hotels, the group provides scholarships to further the education of underrepresented people in the community,

fostering the next generation of hospitality leaders.

WHERE: Highland Park  
WHEN: Saturday, May 11  
COST: \$175

**MAY 18**  
**URBAN GARDENING AND**  
**THE FUTURE OF SCONES**

Join Sconely and Community Healing Gardens for a morning of gardening streetside in Venice. Participants at the all-ages event will enjoy artisanal scones that include vegan, gluten-free and vegetarian varieties. After scones and coffee, you'll tour the colorful streets of Venice, where organic produce is grown in community garden boxes. Then it's time to get your hands dirty as you plant, prune and harvest the garden boxes with the CHG team. Remember to wear comfortable shoes and a hat, and bring a reusable water bottle.

WHERE: Venice Oakwood Recreation Center, 767 California Ave., Venice  
WHEN: Saturday, May 18, 10-11:30 a.m.  
COST: \$30

**MAY 18**  
**WESTSIDE FOOD BANK'S**  
**BRUNCHRAISER AT THE MAR VISTA**

Enjoy a gourmet brunch while supporting the Westside Food Bank's efforts to provide a balanced variety of nutritious foods for local families in need. Inspirational stories will be told by people from all sides of the food assistance network. Alcoholic and nonalcoholic drinks as well as coffee and tea will be served.

WHERE: The Mar Vista, 12249 Venice Blvd., Los Angeles  
WHEN: Saturday, May 18, noon-2 p.m.  
COST: \$75

**MAY 18**  
**FUNDRAISING DINNER WITH THE**  
**CHORI-MAN: FARM TO TABLE MEETS**  
**ARTISAN CHORIZO**

Two San Pedro food nonprofits, Green Girl Farms and San Pedro Meals on Wheels, will benefit when Humberto "The Chori-Man" Raygoza and chef Mike Caccavalla of SP Meals on Wheels collaborate on a special dinner menu featuring the Chori-Man chorizo and in-season vegetables grown at the Green Girl urban farm.

**Fight hunger and prevent food waste, one orange at a time.**

Visit [foodforward.org](http://foodforward.org) to get involved.



WHERE: Angels Gate Cultural Center, 3601 S Gaffey St., San Pedro  
 WHEN: Saturday, May 18, 5-8 p.m.  
 COST: \$55 (pricing subject to change)

**MAY 18**  
**AMPLE HILLS CREAMERY: FAMILY DAY ICE CREAM SOCIAL**

Ample Hills Creamery's ice cream social will feature games, pizza, ice cream flight tastings and a custom ice-cream-churning bicycle.

WHERE: Ample Hills Creamery, 1824 Hillhurst Ave., Los Angeles  
 WHEN: Saturday, May 18, 11 a.m.-2 p.m.  
 COST: \$20

**MAY 19**  
**REGENERATE AND REJUVENATE WITH PORRIDGE + PUFFS AND FOOD FORWARD**

Chef Minh Phan of Porridge + Puffs is collaborating with her favorite young chefs to offer a sneak peek into L.A.'s future. This interactive dinner will focus on "wasted" ingredients woven into each up-and-coming chef's narrative and reflection. Proceeds will support Food Forward's efforts to fight hunger and reduce food

waste by redistributing surplus produce to more than 1.75 million Southern Californians this year.

WHERE: Porridge + Puffs, 2801 Beverly Blvd., Los Angeles  
 COST: \$250  
 WHEN: Sunday, May 19, 6-9:30 p.m.

**MAY 20**  
**CHEFS' VOLUNTEER DAY AT THE LOS ANGELES REGIONAL FOOD BANK**

The Los Angeles Regional Food Bank has partnered with area chefs to pack food kits for children, seniors and others facing food insecurity in Los Angeles County. The public is invited to help.

WHERE: 6055 Randolph St., Commerce  
 WHEN: Monday, May 20, 1-4 P.M.

**MAY 22**  
**AN EVENING FOR THE AMERICAN CANCER SOCIETY AT WOOD & VINE**

Wood & Vine has partnered with the American Cancer Society for an evening fundraiser during which 15% of all of the checks will be donated to the American Cancer Society.

WHERE: Wood & Vine, 6280 Hollywood Blvd., Hollywood  
 WHEN: Wednesday, May 22, 5 p.m.-midnight  
 COST: Varies

**MAY 25**  
**LIVING BREATHING KITCHEN POP-UP**

Chef Robert "Bean" Castaneda will helm a pop-up dinner that will include vegetarian and vegan dishes such as white mole, lechon with mole rosa, and chocolate mole alfredo pasta.

WHERE: TBA  
 WHEN: Saturday, May 25, 5 p.m.  
 COST: \$100



LOS ANGELES REGIONAL



Fighting Hunger. Giving Hope.

**No one should go hungry in our community.**

To give the gift of hope, please donate at **LAFoodBank.org**

**Together, #WeFeedLA**

Los Angeles Regional Food Bank is a 501(c)3 nonprofit organization

# FARMERS' MARKET

## MAY 1-31

### FOOD ART WITH SEE-LA AT LOCAL FARMERS' MARKETS

SEE-LA farmers markets will host art projects on the same day that the Department of Public Social Services will be on-site to sign up eligible participants for CalFresh Awareness Month. During the event, children will be able to use cut vegetables and fruit as stamps to create one-of-a-kind art. This free event does not require a ticket.

Crenshaw Farmers' Market  
Sunday, May 5, 10 a.m.-3 p.m.

MLK Campus Farmers' Market  
Wednesday, May 15, 9 a.m.-2 p.m.

Echo Park Farmers' Market Logan Street  
Friday, May 17, 3-7 p.m.

Central Avenue Farmers' Market  
Thursday, May 9, 10 a.m.-3 p.m.

Atwater Village Farmers' Market  
Sunday, May 19, 10 a.m.-2 p.m.

Hollywood Farmers' Market  
Sunday, May 26, 8 a.m.-1 p.m.

## MAY 1

### SANTA MONICA FARMERS MARKET CALFRESH CHEF DEMO

The Santa Monica Farmers Market and chef Kim Vu will team up to highlight how the farmers market can be a lifeline to hungry families. Vu will demonstrate how to shop seasonally at the farmers market to meet a CalFresh budget, and the market will have information on local partners, such as Hunger Action Los Angeles, that can connect people to food resources and provide information on how to help combat food insecurity in your community.

WHERE: Santa Monica Farmers Market, 155-199 Arizona Ave., Santa Monica  
WHEN: Wednesday, May 1, 10 a.m.-12:30 p.m.  
COST: Free

## MAY 19

### SOUTHEAST LONG BEACH MARINA - FARMERS MARKET BOWL!

The Sunday Southeast Marina Farmers Market will host a scavenger hunt for the ingredients for one of four chef-created breakfast bowls. Upon arrival at the market, you'll receive a market tote, recipe and instructions to start gathering everything you'll need to prepare the bowl at home.

WHERE: Southeast Long Beach Marina Farmers Market, 215 N. Marina Drive, Long Beach

## MAY 26

### HOLLYWOOD FARMERS MARKET TOUR AND COOKING CLASS

Tour the Hollywood Farmers Market and take a class on the fundamentals of canning, pickling, fermenting and preserving. Each participant will leave with homemade goods. During the tour, you'll learn what's in season, how to choose the best produce, what makes something local, why organic is not the most important label, and what's currently in season.

WHERE: Hollywood Farmers Market, Cosmo Street at Selma Avenue, Los Angeles  
WHEN: Sunday, May 26, 9 a.m.-noon  
COST: \$85



**CLASSES****MAY 1-31****GO GET EM TIGER COFFEE CUPPING**

Join Go Get Em Tiger at its Highland Park, Larchmont and Los Feliz locations and at G&B in Grand Central Market for weekly cupping classes featuring the L.A. coffee house's current coffee lineup. Events are free, and an RSVP is not required, but it is strongly recommended that you reserve your space.

G&B coffee cupping is at 2 p.m. (317 S. Broadway, C19, Los Angeles)

WHERE: various locations

WHEN: May 1-31

COST: Free

**MAY 4****SPORT FISHING EXCURSION AND CHEF DEMO AND LUNCH EVENT**

Guests board a luxury private-chartered Marina del Rey Sportfishing boat for a morning excursion, hosted by Melting Pot Food Tours and accompanied by chef Job Carder of Cafe del Rey Restaurant, who will share his insights for a successful experience of catching local fish. Then return to Cafe del Rey restaurant for a cooking demo by chef Job, followed by lunch inspired by the chef's presentation of fresh catches of the day. His menu also includes seasonal side dishes and dessert.

WHERE: Marina Del Rey Sports Fishing and Cafe del Rey

WHEN: Saturday, May 4, all day

COST: \$349

**MAY 14****ITALIAN WINE TRADITION AND LEONARDO DA VINCI**

A private guided tour by Davide Gasparotto, the senior curator of paintings for the pop-up exhibit "Celebrating Leonardo da Vinci" at the Getty Center, will be followed by a wine event at the Italian Cultural Institute.

WHERE: Getty Center, 1200 Getty Center Drive, Los Angeles; Italian Cultural Institute,

1023 Hilgard Ave., Los Angeles

WHEN: Tuesday, May 14, 4:30-5:30 p.m. (tour); 6:30-8:30 p.m. (wine event)

COST: \$75

**MAY 14****GOURMET FOOD TOUR OF THE ORIGINAL FARMERS MARKET**

Have you ever wondered about the history of L.A.'s Original Farmers Market? Join Melting Pot Food Tours for an entertaining, informative, gourmet tour of the longstanding Market. The evening includes a full meal including cheese, prime-grade meats, fresh seafood, Middle Eastern mezze and artisan French pastries, plus wine.

WHERE: Original Farmers Market, 6333 W. 3rd St., Los Angeles

WHEN: Tuesday, May 14

COST: \$149

**MAY 16****GNOCCHI CLASS + TASTING DINNER & WINE**

Before a delicious dinner of Gnocchi with the choice of 4 sauces (tomato & basil, arrabiata, bolognese, or pesto) cheeses, cold cuts tasting platter and homemade focaccia Chef Paola will teach the diners how to make gnocchi from scratch. The class will take place in the pasta room of our location in Culver City. All ingredients and tools will be provided by Pasta Sisters.

Where: Pasta Sisters, 3280 Helms Ave, Culver City

DATE: Thursday, May 16, 5-7 p.m.

COST: \$120

**MAY 17****AMPLE HILLS CREAMERY: THE RAW DEAL — ICE CREAM 101**

Ample Hills founder Brian Smith will teach this hands-on class to only 16 people, who will explore the fundamentals of making ice cream by churning a smooth vanilla ice cream with chocolate flakes and egg-free cookie dough (the "raw" in the class title).

WHERE: Ample Hills Creamery, 1824 Hillhurst Ave., Los Angeles

WHEN: Friday, May 17, 7-9 p.m.

COST: \$110

**MAY 19****BUTCHERY AND BRUNCH WITH CHEFS ARMEN AND CASEY OF BANH OUI**

Join chef Armen Piskoulian for a demonstration on how to break down a whole pig and and to learn how to best use the different cuts of meat. Following the demo, chef Casey Felton will prepare brunch with a menu that celebrates the Year of the Pig. The small shop has enough seats for only 16 guests, so book early, and come ready to learn and eat a ton.

WHERE: Banh Oui, 1552 N. Cahuenga Blvd., Los Angeles

WHEN: Sunday, May 19, 10 a.m.-1:30 p.m.

COST: \$85 per person

**MAY 19****FOOD BIKE TOUR OF DOWNTOWN L.A. WITH CICLAVIA**

Mixing food and fitness, the Food Bike Tour of Downtown L.A. will take riders through DTLA, stopping at several tasting locations to sample food prepared by a handful of L.A. chefs.

WHERE: 525 S. Hewitt St., Los Angeles

WHEN: Sunday, May 19, 11:30 a.m.-4:30 p.m.

COST: \$35

**MAY 23****ELECTRIC CITY BUTCHER PORK 101 DEMO CLASS**

Electric City Butcher will offer its most-requested class — Pork 101. The hands-on overview will show you how Electric City sources its animals, how to identify the different parts of the pig, the basics of breaking it down and how to prepare your favorite cuts. Knife skills and butchery will also get a review. Each student takes home 4 pounds of pork and an Electric City Butcher tool bag (boning knife, twine, handouts and coupons) and receives 10% off any purchases in the shop that evening. Light food and refreshments will be served afterward.

WHERE: Electric City Butcher, 201 E. 4th St., Santa Ana

WHEN: Thursday, May 23, 7-9 p.m.

COST: \$200





**MAY 26**

**NOODLE PULLING 101**

One can learn to make noodles in a day, but true artistry may take a lifetime to master. Hand pulled noodles is an important culinary tradition in Chinese and Vietnamese cuisine. In this interactive workshop, guests will get up close and personal with La Mian, Biang-Biang Mian, and Banh Cuon to find out how they're made. Noodles, Bites, Cocktails and swags brought to you by Chef Leo Lamprides, The Ravenous Couple, and the Base Co.

WHERE: South Pasadena (details available upon ticket purchase)

WHEN: Sunday, May 26, noon-3 p.m.

COST: \$88 per person

**MAY 26**

**AN EXPLORATION OF FISH SAUCE WITH PADEK, PATIS AND NUOC MAM**

Join chefs Diep Tran (Good Girl Dinette), pastry chef Isa Fabro and Saengthong Douangdara (Saeng's Kitchen) at the Hollywood Farmers Market as they explore the vital role of fish sauce. This savory and umami sauce is a staple in Vietnamese, Filipino, Pan-Asian and Lao cuisines. Red Boat fish sauce will be used exclusively at this free event.

WHERE: Hollywood Farmers Market, Selma and Ivar avenues, Los Angeles

WHEN: Sunday, May 26, 11 a.m.-1 p.m.

COST: Free



# INSTITUTE OF CULINARY EDUCATION

**MAY 3**

**TACOS AND TEQUILA**

The Institute of Culinary Education's hands-on class will cover Mexico's greatest dishes and drinks, as well as a few with a twist. Participants will make, and then dine on, corn tortillas, adobo chicken, grilled skirt steak, sautéed shrimp, sautéed chorizo, pico de gallo and guacamole. Drinks: margaritas and Paloma cocktails.

WHERE: Institute of Culinary Education, 521 E. Green St., Pasadena

WHEN: Friday, May 3, 6-10 p.m.

COST: \$105

**MAY 11**

**WINE ESSENTIALS: CLASSIC WORLD WINE TOUR**

This six-week course, created by Richard Vayda, the director of wine studies at the Institute of Culinary Education, uses grape varietals and winemaking regions as the keys to understanding the full wine spectrum. You will receive a thorough introduction to winemaking, tasting, laws and labeling as you learn about wine components and taste some of the world's most celebrated wines.

WHERE: Institute of Culinary Education, 521 E. Green St., Pasadena

WHEN: Saturday, May 11, 6:30-8:30 p.m.

COST: \$425

**MAY 17**

**THE SUSHI COURSE WITH MASTER CHEF ANDY MATSUDA**

Sushi-making doesn't have to be just a voyeuristic experience anymore. Step behind the sushi bar and get hands-on to discover the techniques of this iconic Japanese cuisine. In this five-session course at the Institute of Culinary Education, sushi master Andy Matsuda, chief instructor and chief executive of the Sushi Chef Institute, shares the art of this traditional food. Topics include rice making, plating techniques, perfecting tempura, sushi terminology, proper fish slicing, nigiri and roll preparation.

WHERE: Institute of Culinary Education, 521 E. Green St., Pasadena

WHEN: Friday, May 17, 6-10 p.m.

COST: \$495

**MAY 17**

**ESSENTIALS OF MOROCCAN COOKING**

The history, culture and geography of Morocco are richly evocative. It is easy to imagine yourself sipping mint tea while sitting on a terrace in Casablanca or Marrakech or hiking the Atlas Mountains. The cuisine of Morocco reflects its Berber, Mediterranean, African and European influences, with a generous use of powerful spices. In this class at the Institute of Culinary Education, you will make some of the most acclaimed dishes of the

Moroccan repertoire, including grilled lamb kebabs, chicken tagine with preserved lemons and olives, sweet spiced couscous, carrot salad with lemon-herb dressing, harissa and meskouta (Moroccan orange yogurt cake), all served with mint tea.

WHERE: Institute of Culinary Education, 521 E. Green St., Pasadena

WHEN: Friday, May 17, 6-10 p.m.

COST: \$95

**MAY 24**

**THE SUSHI COURSE WITH MASTER CHEF ANDY MATSUDA**

In this single-session course at the Institute of Culinary Education, a professional chef-instructor will teach you how to make pasta as well as a variety of simple sauces. You will work in a small group in the professional teaching kitchens to create the following menu from scratch: pasta dough, spicy puttanesca, walnut-basil pesto, easy Bolognese and classic Alfredo.

WHERE: Institute of Culinary Education, 521 E. Green St., Pasadena

WHEN: Friday, May 24, 6-10 p.m.

COST: \$100

**MAY 24 PASTA 101**

In this single-session course at the Institute of Culinary Education, a professional chef-instructor will teach you how to make pasta as well as a variety of simple sauces. You will work in a small group in the professional teaching kitchens to create the following menu from scratch: pasta dough, spicy puttanesca, walnut-basil pesto, easy Bolognese and classic Alfredo.

WHERE: Institute of Culinary Education, 521 E. Green St., Pasadena

WHEN: Friday, May 24, 6-10 p.m.

COST: \$100

**BRUNCH & LUNCH****MAY 1-31****BANH TAM BI FOR LUNCH  
@ LITTLE SISTER**

Banh tam bi, a special southern Vietnamese that Little Sister normally serves only five times a year — during Buddhist holidays — will be served all month long. It's a dish of thick tapioca noodles, cucumber, carrot, coconut cream, soybean taro loaf and fried garlic.

WHERE: Little Sister DTLA, Manhattan Beach and Redondo Beach

WHEN: May 1-31, brunch and lunch

COST: \$21 per dish

**MAY 5****CINCO DE MAYO BRUNCH  
@ PETTY CASH TAQUERIA**

Classic Mexican breakfast dishes will be given a modern twist during the Cinco de Mayo celebration at Walter Manzke's Petty Cash.

WHERE: Petty Cash Taqueria, 7360 Beverly Blvd., Los Angeles

WHEN: Sunday, May 5, 9 a.m.-3 p.m.

**MAY 6,13,20,27****DID YOU WANT THAT ON RYE?**

Celebrated pastry and bread master Shannon Swindle will make his famous rye bread for Maple Block Meat Co.'s smoked corned beef, which will be used to make pastrami and Reuben sandwiches every Monday in May. No reservation is needed.

WHERE: Maple Block Meat Co., 3973 Sepulveda Blvd., Culver City

WHEN: Mondays, May 6 May 13, May 20 and May 27, all day

COST: \$14 per sandwich

**MAY 18****BRUNCH THE SRI LANKAN WAY**

At this pop-up event, chef Ashley Torrijos will prepare a Sri Lankan brunch of curries and sambols that will pay homage to Sri Lanka and SoCal farmers. Bottomless Sri-mosas will be available. The menu can accommodate vegetarian, kosher, gluten-free and pescatarian diets.

WHERE: Pop-up Restaurant TBA

WHEN: Saturday, May 18, 10:30 a.m.-2:30 p.m.

COST: \$45

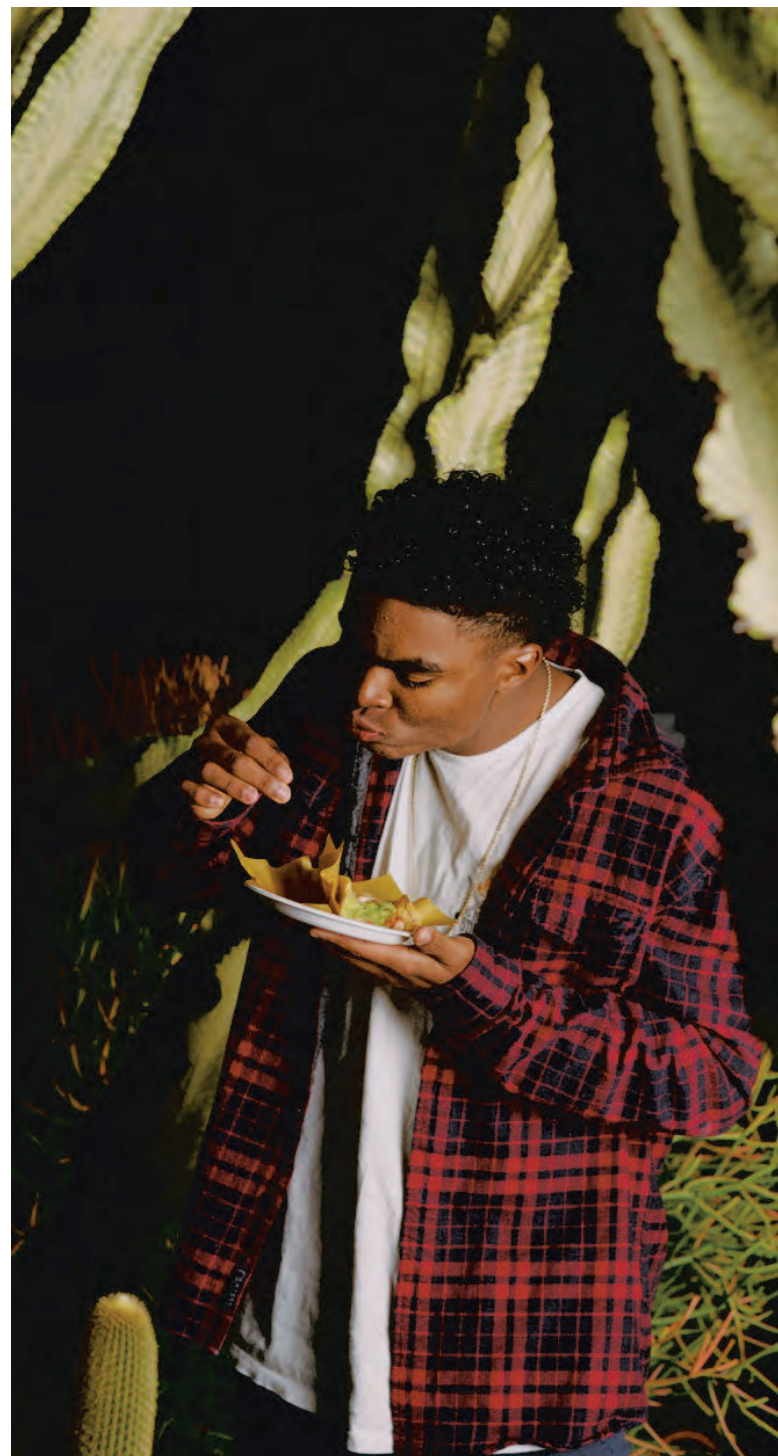
**MAY 18****MAYURA RESTAURANT  
@ FOOD BOWL**

Mayura Indian restaurant will offer a special lunch that will include assorted biryanis, curries, salads and desserts. There will also be an appam and dosa demonstration.

WHERE: Mayura, 10406 Venice Blvd., Culver City

WHEN: Saturday, May 18, 11 a.m.-4 p.m.

COST: \$20



Los Angeles Times **FOODBOWL**

Night  
Market

**FREE ENTRY**

**MAY 8-12 2019 GRAND PARK**

# Calendar of Events

## APRIL 30

LOS ANGELES TIMES PRESENTS:  
MESAMÉRICA & DFIESTA (PG.7)

## MAY 1-31

HAPPENING EVERYDAY

TESSE SECRET FOOD BOWL MENU (PG.30)

GO GET EM TIGER COFFEE CUPPING (PG.48)

SPRING INTO GENEVER (PG.36)

THINGS IN A BOWL @ CECCONI'S (PG.39)

THINGS IN A BOWL @ AKASHA (PG.39)

THINGS IN A BOWL @ AR CUCINAL (PG.39)

FEAST ON THIS (PG.44)

L.A. FOOD BOWL ARTICHOKE SPECIAL  
@ HOCK+HOOF (PG.39)

AYARA THAI (PG.39)

CYNARA AT MAR'SEL (PG.39)

CRISPY ARTICHOKE (PG.39)

THE STRAND HOUSE:  
ARTICHOKE AGNOLOTTI (PG.39)

SUNRISE PROTEIN BOWLS AT BEL-AIR (PG.39)

MAR'SEL FARM AND VINE DINNER (PG.32)

LA FOOD BOWL AT PIKOH (PG.37)

BANH TAM BI @ LITTLE SISTER (PG.50)

VIETNAMESE SPICE NOODLES  
@ LITTLE SISTER (PG.37)

## MAY 1

SANTA MONICA FARMERS MARKET

CALFRESH CHEF DEMO (PG.47)

THE IMMIGRANT DINNERS (PG.44)

## MAY 2

AGAVE: THE SPIRIT OF A NATION (PG.34)

## MAY 3

CINCO DE MAYO WEEKEND  
@ BORDER GRILL (PG.37)

SOMNI X CENTRAL (PG.30)

TACOS AND TEQUILA (PG.48)

## MAY 4

CINCO DE MAYO WEEKEND  
@ BORDER GRILL (PG.37)

SPORT FISHING EXCURSION AND  
CHEF DEMO AND LUNCH

EFFERVESCENCE L.A. GRAND  
CHAMPAGNE TASTING (PG.8)

EFFERVESCENCE L.A. GALA DINNER (PG.8)

L.A.'S TASTE OF THE NATION  
FOR NO KID HUNGRY (PG.44)

SIXTASTE WALKING TOUR  
OF KOREATOWN (PG.41)

THE PERUVIAN TABLE, TODAY  
AND TOMORROW (PG.40)

CHINESE RESTAURANT WEEK (PG.26)

ORANGE YOU GLAD: A HELPFUL  
HARVEST WITH FOOD FORWARD (PG.44)

## MAY 5

CINCO DE MAYO WEEKEND  
@ BORDER GRILL (PG.37)

CINCO DE MAYO BRUNCH  
@ PETTY CASH TAQUERIA (PG.50)

PETTY CASH TAKES OVER  
SARI SARI STORE (PG.37)

FOOD ART WITH SEE LA AT  
LOCAL FARMERS' MARKET (PG.47)

EFFERVESCENCE L.A.'S MORE  
BUBBLES BRUNCH (PG.8)

NOW SERVING SPRING POP-UP (PG.37)

VESPERTINE SYMBIOS (PG.8)

ROY CHOI'S 'BROKEN BREAD'  
PREMIERE EVENT (PG.9)

CHINESE RESTAURANT WEEK (PG.26)

## MAY 6

DID YOU WANT THAT ON RYE? (PG.50)

ÇIYA AT KISMET (PG.24)

GRAND CENTRAL MARKET  
COOKBOOK CLUB (PG.48)

CHENGDU STREET FOOD PARTY (PG.37)

PASADENA RESTAURANT WEEK (PG.44)

CHINESE RESTAURANT WEEK (PG.26)

## MAY 7

THE FUTURE OF FOOD IN  
EXTREME ENVIRONMENTS (PG.9)

"THE TURKISH COOKBOOK" - IN  
CONVERSATION AND BOOK SIGNING (PG.40)

ALLYOU-CAN-EAT SPIT ROAST LAMB TACOS  
@ BACARI W. 3RD

PASADENA RESTAURANT WEEK (PG.44)

CHINESE RESTAURANT WEEK (PG.26)

## MAY 8

OPENING NIGHT COLLABORATION LAB AT  
LOS ANGELES TIMES FOOD BOWL:  
NIGHT MARKET (PG.11)

LOS ANGELES TIMES FOOD BOWL:  
NIGHT MARKET (PG.10)

THE IMMIGRANT DINNERS (PG.44)

CHEF YU BO SICHUAN DINNER,

HOSTED BY QIU TIAN TIAN (PG.30)

PASADENA RESTAURANT WEEK (PG.44)

CHINESE RESTAURANT WEEK (PG.26)

## MAY 9

TACO TRIBUTE AT LOS ANGELES TIMES  
FOOD BOWL: NIGHT MARKET (PG.12)

LOS ANGELES TIMES FOOD BOWL:  
NIGHT MARKET (PG.10)

NATIVE AND MAPLE BLOCK MEAT  
RAMEN COLLABORATION (PG.30)

NAVIGATING VEGANISM IN  
COMMUNITIES OF COLOR (PG.40)

CHINESE RESTAURANT WEEK (PG.26)

"L'AMOUR DEBOUT" (2019) (PG.34)

FOOD ART WITH SEE LA AT  
LOCAL FARMERS' MARKETS (PG.47)

PASADENA RESTAURANT WEEK (PG.44)

## MAY 10

FRIED CHICKEN PARTY AT LOS ANGELES

TIMES FOOD BOWL: NIGHT MARKET (PG.13)

LOS ANGELES TIMES FOOD BOWL:  
NIGHT MARKET (PG.10)

PASADENA RESTAURANT WEEK (PG.44)

CHINESE RESTAURANT WEEK (PG.26)

## MAY 11

L.A.'S BEST BURGERS AT LOS ANGELES TIMES  
FOOD BOWL: NIGHT MARKET (PG.14)

DUMPLINGS, NOODLES & RICE AT  
LOS ANGELES TIMES FOOD BOWL:  
NIGHT MARKET (PG.15)

LOS ANGELES TIMES FOOD BOWL:  
NIGHT MARKET (PG.10)

THE PIE HOLE WHEEL OF PIE-ZES (PG.45)

“WHOLE HOG BARBECUE” AND “FRANKLIN STEAK”— IN CONVERSATION AND BOOK SIGNING (PG.40)

SUGAR & STILETTOS BAKE SALE

EXTRAVAGANZA (PG.45)

“THE TRIP” (2010) (PG.34)

KIRBY STREET PROJECT (PG.45)

CHINESE RESTAURANT WEEK (PG.26)

**MAY 12**

ALL-STAR B.B.Q. AT LOS ANGELES TIMES FOOD BOWL: NIGHT MARKET (PG.16)

LOS ANGELES TIMES FOOD BOWL: NIGHT MARKET (PG.10)

YA-MAMAZAKI II: ALL-MOM COMICS AT WHISKEY TASTING (PG.36)

“LIKE WATER FOR CHOCOLATE” (1992) (PG.35)

CHINESE RESTAURANT WEEK (PG.26)

**MAY 13**

DID YOU WANT THAT ON RYE? (PG.50)

8 CHEFS, 8 COURSES, ALL WAGYU @ SCRATCH

BAR & KITCHEN (PG.30)

KATO X BAROO (PG.30)

“GOLD OF NAPLES” (1954) (PG.35)

WINE ESSENTIALS: CLASSIC WORLD WINE TOUR (PG.49)

AVOCADO RUSH: FEATURING CHEFS TIMOTHY HOLLINGSWORTH, CHARLES MICHEL, AND ARTIST AND JOURNALIST ERICA BERGER, BENEFITING LA COMPOST (PG.44)

CHINESE RESTAURANT WEEK (PG.26)

**MAY 14**

ITALIAN WINE TRADITION AND LEONARDO DA VINCI (PG.48)

GOURMET FOOD TOUR OF THE ORIGINAL FARMERS' MARKET (PG.48)

**CONNIE & TED'S SHELLBRATION (PG. 38)**

RUSTIC CANYON'S PIG DINNER WITH PEADS & BARNETTS (PG.30)

EATSTREET @ SPAGO (PG.38)

COOKBOOK SIGNING BY GABRIELA CAMARA AT NOW SERVING (PG.40)

CHINESE RESTAURANT WEEK (PG.26)

**MAY 15**

FOOD ART WITH SEE LA AT LOCAL FARMERS' MARKETS (PG.47)

WOMEN'S STORIES: MUSIC INDUSTRY @ CUT BY WOLFGANG PUCK (PG.40)

THE IMMIGRANT DINNERS (PG.44)

CHEF YU BO SICHUAN DINNER, HOSTED BY QIU TIAN TIAN (PG.30)

HISTORY OF SUSHI (PG.23)

CHINESE RESTAURANT WEEK (PG.26)

**MAY 17**

“DELICATESSEN” (1991) (PG.35)

“FOOD AS MEDICINE” (2018) (PG.35)

“BABETTE'S FEAST” (1987) (PG.35)

FOOD ART WITH SEE LA AT LOCAL FARMERS' MARKETS (PG.47)

FRIES FRETE AT 189 BY DOMINIQUE ANSEL (PG.31)

THE SUSHI COURSE WITH MASTER CHEF

ANDY MATSUDA (PG.48)

ESSENTIALS OF MOROCCAN COOKING (PG.48)

L.A. GOES BUGGY FOR ESCAMOLES (PG.31)

AMPLE HILLS CREAMERY: THE RAW DEAL - ICE CREAM 101 (PG.48)

MARISCOS AND BAJA WINES (PG.31)

CHINESE RESTAURANT WEEK (PG.26)



@GRANDCENTRALMARKET



@OTIUMLA



@BOTTEGALOUIE



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@BROKENSANISHLA



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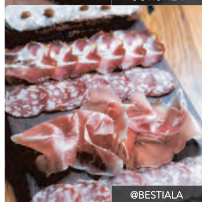
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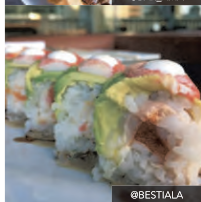
@71ABOVE



@BADMAASHLA



@REDBIRDLA



@BESTIALA



@BAVELDTLA



@ZINCCAFEANDMARKET



@DAMAFASHIONDISTRICT

**MAY 18**

WEEKEND OF PROSCIUTTO DI PARMA (PG.38)  
 SIX TASTE DELICIOUS DUMPLING TOUR (PG.41)  
 SUSHI KIMURA L.A. POP-UP (PG.23)  
 URBAN GARDENING AND THE FUTURE OF SCONES (PG.45)  
 BRUNCH THE SRI LANKAN WAY (PG.50)  
 AMPLE HILLS CREAMERY: FAMILY DAY ICE CREAM SOCIAL (PG.45)  
 FILIPINO GARAGE PARTY (PG.18)  
 WESTSIDE FOOD BANK'S BRUNCHRAISER AT THE MAR VISTA (PG.45)  
 FUNDRAISING DINNER WITH THE CHORI-MAN: FARM TO TABLE MEETS ARTISAN CHORIZO (PG.45)  
 FRIES FRETE AT 189 BY DOMINIQUE ANSEL (PG.31)  
 "SOMEBODY FEED PHIL" (2018) (PG.35)  
 CHINESE RESTAURANT WEEK (PG.26)  
 L.A. GOES BUGGY FOR ESCAMOLES (PG.31)  
 MAYURA RESTAURANT @ FOOD BOWL (PG.50)  
 FULL-MOON LACTOSE-INTOLERANCE MYSTICAL TOLERANCE @ COOLHAUS HQ (PG.31)

**MAY 19**

MAJORDOMO LUNCH WITH YU BO (PG.31)  
 GLENDALE WALKING FOOD TOUR (PG.41)  
 REGENERATE AND REJUVENATE WITH PORRIDGE + PUFFS AND FOOD FORWARD (PG.46)  
 SOUTHEAST LONG BEACH MARINA - FARMERS' MARKET BOWL (PG.47)  
 BUTCHERY AND BRUNCH WITH CHEFS ARMEN AND CASEY OF BANH OUI (PG.48)  
 L.A. GOES BUGGY FOR ESCAMOLES (PG.31)  
 FOOD ART WITH SEE LA AT LOCAL FARMERS' MARKETS (PG.47)  
 FOOD BIKE TOUR OF DOWNTOWN L.A. WITH CICLAVIA (PG.48)

...A TUTTA PIZZA! - L.A.'S PIZZA FEST (PG.19)  
 FLAVOR OF L.A. @ CBS STUDIO CENTER (PG.38)  
 CHINESE RESTAURANT WEEK (PG.26)  
 CHIHUO CHINA DINNER (PG.23)

**MAY 20**

DID YOU WANT THAT ON RYE? (PG.50)  
 L.A. CHEF CONFERENCE (PG.22)  
 CHEFS' VOLUNTEER DAY AT THE LOS ANGELES REGIONAL FOOD BANK (PG.46)  
 MA'AM SIR BRINGS THE PHILIPINES TO LOS ANGELES (PG.18)  
 "THE COOK, THE THIEF, HIS WIFE & HER LOVER" (1989) (PG.35)  
 KONBI X TSUBAKI COLLABORATION DINNER (PG.31)  
 CHINESE RESTAURANT WEEK (PG.26)

**MAY 21**

SUSHI BAR COLLABORATION DINNER (PG.31)  
 SUPERNORMAL @ E.P. & L.P. (PG.17)  
 CHINESE RESTAURANT WEEK (PG.26)

**MAY 22**

CHEF'S FABLE (PG.29)  
 THE IMMIGRANT DINNERS (PG.44)  
 AN EVENING FOR THE AMERICAN CANCER SOCIETY AT WOOD & VINE (PG.46)  
 SANCERRE & SHELLFISH (PG.32)  
 CHINESE RESTAURANT WEEK (PG.26)

**MAY 23**

"JIRO DREAMS OF SUSHI" (2011)  
 DOK POP-UP (PG.38)  
 COCKTAILS WITH THE CHEF (PG.36)  
 MAR'SEL FARM AND VINE DINNER (PG.32)  
 GASOLINA CAFE PRESENTS:

PAELLA NIGHTS (PG.32)  
 PASTA MASTERS (PG.28)  
 CHINESE RESTAURANT WEEK (PG.26)  
 ELECTRIC CITY BUTCHER PORK 101 DEMO CLASS (PG.48)  
 MUSHROOMS, MAGNUMS, WITH SHITAKE HAPPENS (PG.33)

**MAY 24**

PASTA 101 (PG.49)  
 "BASIC INSTINCT" (1992) (PG.35)  
 WP24 AND GREAT DIVIDE BEER DINNER (PG.33)  
 CHINESE RESTAURANT WEEK (PG.26)  
 FROM BOLOGNA TO LOS ANGELES: A PASTA STORY PRESENTED BY AN AUTHENTIC ITALIAN TABLE (PG.33)

**MAY 25**

LIVING BREATHING KITCHEN POP-UP (PG.46)  
 PROVIDENCE WELCOMES CHEF RODOLFO GUZMAN OF BORAGO (PG.21)  
 WINE BOWL (PG.25)  
 WINE BOWL AFTER-PARTY (PG.25)

**MAY 26**

RODOLFO GUZMAN: BORAGO - COMING FROM THE SOUTH (PG.40)  
 FOOD ART WITH SEE LA AT LOCAL FARMERS' MARKETS (PG.47)  
 LITTLE TOKYO WALKING FOOD TOUR (PG.41)  
 HOLLYWOOD FARMERS' MARKET TOUR AND COOKING CLASS (PG.47)  
 NOODLE PULLING 101 (PG.49)  
 AN EXPLORATION OF FISH SAUCE WITH PADEK, PATIS AND NUOC MAM (PG.49)  
 OUTSTANDING IN THE FIELD: LOS ANGELES COMMUNITY TABLE (PG.20)  
 FREEDMAN'S PRESENTS NOT YOUR BUBBE'S BUFFET (PG.38)  
 LATIN ROOTS: FOOD & WINE WITH A PASSION (PG.33)

**MAY 27**

ONE NIGHT IN BANGKOK BY WAY OF L.A. (PG.29)  
 OUTSTANDING IN THE FIELD: WEISER FAMILY FARMS (PG.21)  
 DID YOU WANT THAT ON RYE? (PG.50)

**MAY 28**

OUTSTANDING IN THE FIELD: LOS ANGELES RIVER (PG.21)  
 FEMALES WHO FRY CHICKEN (PG.38)

**MAY 29**

THE IMMIGRANT DINNERS (PG.44)

**MAY 30**

EMILIA-ROMAGNA: THE FOODIE CAPITAL OF ITALY (PG.33)

**MAY 31**

GUSH PARTY @ MMHMMM AT THE STANDARD, HOLLYWOOD (PG.42)



# Los Angeles Times

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# THE HEALTH OF A COMMUNITY STARTS WITH ACCESS TO HEALTHCARE.

For years, South Los Angeles was one of the most medically underserved areas in the country. With no hospital, people had no access to emergency care or even regular health services.

A group of community leaders worked with the County to build a new hospital. Citi was an early champion of this vision, and helped fund the MRI machine and the maternity unit. For Citi, this wasn't just investing in equipment, it was investing in the long-term health of a community, inspiring other investors to follow.

Now the Martin Luther King, Jr. Community Hospital provides quality healthcare to over 1.35 million people, and has become a model for other underserved communities.

For over 200 years, Citi's job has been to believe in people and make their ideas a reality.

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