

PALM DESERT FOOD & WINE

PRESENTED BY

AGUA CALIENTE CASINOS

at The Gardens on El Paseo | March 24–26, 2023

SCHEDULE OF EVENTS



A PALM SPRINGS LIFE EVENT

PALM DESERT FOOD & WINE

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G. DUCHANNES

Welcome to the 11th annual Palm Desert Food & Wine festival

Nothing sparks conversation quite like great food and drink — both of which are best enjoyed with good friends. That's why we are pleased to mark the return of Palm Desert Food & Wine with an incredible 11th anniversary celebration that you will not want to miss.

This alfresco culinary festival features two days of Grand Tastings, featuring a diverse cast of local and regional restaurants, vintners, brewmasters, and distilleries as well as intimate cooking demos with some of the nation's top celebrity chefs, including **Curtis Stone**, Michelin-starred chef, restaurateur, author, and culinary entrepreneur; **Tyler Florence**, Food Network veteran, author, award-winning restaurateur, and James Beard award winner; **Aartie Suqueira**, celebrity chef, Indian American cook and television personality, author and California Date Ambassador; **Zac Young**, Food Network pastry pundit, president and sprinkle master of PieCaken Bakeshop and Zac Young's Sprinkletown; **Gale Gand**, James Beard award-winning chef and cookbook author; and more.

Separately ticketed events include meet-and-greet opportunities over brunch or dinner, and special off-site demonstrations that will help you further your own command of the kitchen.

Thank you for choosing to gather safely with us this year. Welcome to Palm Desert Food & Wine ... Let's eat!



Every ticket sold supports FIND Food Bank's mission to end hunger. The organization provides fresh fruits, produce, and protein-rich foods to low-income communities in eastern Riverside and southern San Bernardino counties. In 2022, they distributed nearly 18 million meals to an average 150,000 people every month at 160 distribution sites, across a 5,000 square mile service area.

MARCH 24-26, 2023

at The Gardens on El Paseo

JAMES BEARD GOURMET FOUR-COURSE LUNCHEON

Friday, March 24, 11:30 am–2 pm

\$250 Reserved Seating

Begin your weekend with an afternoon feast prepared live onstage by some of your favorite celebrity chefs. As you dine and enjoy four courses with fine wine pairings, the TV darlings dish on their recipes, the ingredients, and how each component comes together on the plate. This year's event is hosted by **Zac Young**, Food Network pastry pundit, president and sprinkle master of PieCaken Bakeshop and Zac Young's Sprinkletown.



Celebrity chefs include **Afrim Pristine**, maître fromager (cheese master) and host of *Cheese: A Love Story* on Food Network Canada; **Jamie Gwen**, chef, certified sommelier, and cookbook author; **Tyler Florence**, Food Network veteran, author, award winning restaurateur, and James Beard award winner; **Yolanda Gampp**, entrepreneur, cake decorator, YouTube sensation, television star, and mother.

A portion of the proceeds benefits Friends of the James Beard Foundation and Coachella Valley's FIND Food Bank.

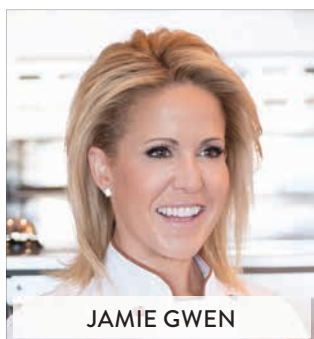
Chef meet-and-greet directly after the luncheon.



FIRST COURSE:

Burrata with Fresh Peas
and Watercress

*Paired with The Calling 2021
Sonoma Coast Chardonnay,
California*



SECOND COURSE:

French Mousse Cream Puff
with Strawberry Rhubarb
Salad, Hazelnuts, and
Prosciutto Crunch

*Paired with ZD Wines 2021
Founders Reserve Pinot Noir,
California*



THIRD COURSE:

Surf & Turf
(Vegetarian: Carrot
Papparadelle)

*Paired with The Calling 2019
Alexander Valley Cabernet
Sauvignon, California*



FOURTH COURSE:

Lemon Brûlée Cheesecake
with Berry Compote

*Paired with ZD Wines
2021 Chardonnay,
California*

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T. L. CLARK



T. L. CLARK

SATURDAY GRAND TASTINGS – Saturday, March 25

FINE DINING RESTAURANTS AND FOOD TASTING BOOTHS
PLUS CELEBRITY CHEFS ON THREE STAGES

- 11 am–2 pm *Carte Blanche* – Exclusive chef demonstration and Grand Tastings (\$225)
- 12–2 pm *General Access* (\$150)
- 12–2 pm *Chef Demonstrations*

Grand Tastings feature delectable bites from more than 40 restaurants, created by renowned chefs from across the Coachella Valley and all of California, as well as more than 60 premium and sparkling wines, beers, and spirits. Participants can interact with the vintners and chefs to discuss their offerings.

Chef Demonstrations

Tent 2 – Exclusive chef demonstration for Carte Blanche ticket holders only

- 11 am **Tyler Florence**, Food Network veteran, author, award winning restaurateur, James Beard award winner

Tent 1

- 12 pm **Jamie Gwen**, chef, certified sommelier, and cookbook author
- 12:45 pm **Michael Hung**, executive chef at The Colony Club at The Colony Palms and SO.PA at L'Horizon Resort & Spa
- 1:30 pm **Glynis Albright**, Food Network veteran, Waffle Queen, and hospitality entrepreneur

Tent 2

- 12:30 pm **Andie Hubka**, executive chef at Cork + Fork, Heirloom Craft Kitchen, Tu Madres Cantina & Grill
- 1:15 pm **Lisa Dahl**, executive chef and owner Dahl Restaurant Group

Tent 3

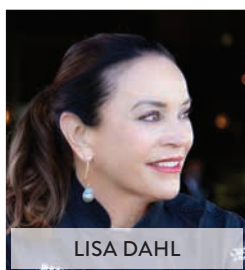
- 10 am **Cake-Off with Yolanda Gampp and Zac Young** (separate ticket required – see page 8)
- 12:15 pm **Darryl Boyd**, chef at The Edge Steakhouse, The Ritz-Carlton, Rancho Mirage
- 1 pm **Aarti's Date Paarti presented by California Dates** (separate ticket required – see page 9)

SUNDAY BRUNCH WITH BUBBLES & SPRITZ – Sunday, March 26

• 9 am–12 pm *Sunday Brunch with Bubbles & Spritz* (\$165 Reserved Seating) – **SOLD OUT**

Location — The Gardens on El Paseo, west side, upper level parking deck, 73-545 El Paseo, Palm Desert, CA 92260

The best Sundays begin with an extraordinary brunch — and refreshing cocktails. This wholesome morning meal in the main tent includes three courses that masterfully balance sweet with savory and decadence with whimsy. Celebrity chefs **Gale Gand**, James Beard award-winning chef and cookbook author; **Glynis Albright**, Food Network veteran, Waffle Queen, and hospitality entrepreneur; and **Lisa Dahl**, executive chef and owner Dahl Restaurant Group, teamed up to conceptualize this year's Instagram-worthy menu and will prepare it live onstage, with plenty of delightful commentary about the dishes and life as a chef along the way. Brunch includes bottomless champagne and bloody marys, but save some room! Tickets to this event include access to Sunday's Grand Tastings, which means you're only just getting started.



LISA DAHL

FIRST COURSE:

Green Chile and Corn Egg
Strata with Romesco Sauce,
Guacamole, and a
Gazpacho Shooter



GLYNIS ALBRIGHT

SECOND COURSE:

Glynis' Chicken
and Waffles



GALE GAND

THIRD COURSE:

Pavlova with Meyer Lemon
Curd, Elderflower Whipped
Cream, and Berries

SUNDAY GRAND TASTINGS FEATURING CURTIS STONE – Sunday March 26



CURTIS STONE

FINE DINING RESTAURANTS AND FOOD TASTING BOOTHS PLUS CELEBRITY CHEFS ON TWO STAGES

- 12–3 pm *General Access* (\$125)
- 12:30–3 pm *Chef Demonstrations*

Follow your nose to new favorite flavors. Food and drink experts return to serve unlimited tastings of their signature items, and a second round of renowned chefs, including **Curtis Stone**, Michelin-starred chef, restaurateur, author, and culinary entrepreneur present live cooking demonstrations on two stages.

Chef Demonstrations

Tent 1

- 1 pm **Yoland Gampp**, entrepreneur, cake decorator, YouTube sensation, television star, and mother
- 1:45 pm **Jeremy Loomis**, executive chef at TRIO
- 2:30 am **Afrim Pristine**, maître fromager (cheese master) and host of *Cheese: A Love Story* on Food Network Canada

Tent 2

- 12:30 pm **Curtis Stone**, Michelin-starred chef, restaurateur, author, and culinary entrepreneur
- 1:15 am **Juan Morales**, executive chef at Agua Caliente Resort Casino Spa, Rancho Mirage
- 2 pm **Jamie Gwen**, chef, certified sommelier, and cookbook author

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GRAND TASTINGS PARTICIPANTS*

RESTAURANTS

- 360 Sports at Agua Caliente Rancho Mirage, Cathedral City, and Palm Springs
- Anna's Temptations Granola
- Azucar Palm Springs
- Brandini Toffee
- B's Table
- CV Harvest
- Coachella Valley Coffee
- Cork & Fork
- Counter Reformation
- Cowboy Cantina
- Daniel's Table
- Dragon Lili Boba Bar
- Gelato Granucci
- Gigi's Palm Springs
- Heirloom Craft Kitchen
- Hoja Blanca
- Keedy's
- Larkspur at Hotel Paseo
- La Quinta Cliffhouse
- Luna Olivo
- Mole
- Pacifica Seafood Restaurant
- Perfect Pint
- Porta Via
- Reforma Palm Springs
- Sol Y Sombra
- Sottovoce Café
- The Colony Club | SO.PA | Steve Hermann Hotels
- The Steakhouse at Agua Caliente Rancho Mirage and Palm Springs
- Trio
- Tu Madres Cantina
- Wally's Desert Turtle
- Wildest Restaurant + Bar
- Wilma & Frieda's

WINERIES

- Adobe Road Winery
- Anaya Vineyards
- Ascension Cellars
- Austin Hope Winery
- Barra of Mendocino/ Girasole Vineyards
- Christopher Cellars
- Constellation Wines
- Danza del Sol Winery
- Daylight Wine & Spirits
- Deutsch Family Wines
- Doffo Vineyards
- Double Bond
- Ehlers Estate
- Ernest Vineyards
- Figgins Family Wine Estates
- Harmony Wynelands
- Harney Lane Winery
- Hope Family Wineries
- Ironstone Vineyards
- Klinker Brick
- Kobler Estate Winery
- Lodi Wines
- Macchia
- Maley Brothers
- Mark Ryan Winery
- McIntyre Family Wines
- Michelle Glaze
- Mizel Estate
- Murder Ridge Winery
- Navarro Vineyards
- New Zealand Wine Navigator

- Oak Farm Vineyards
- Oak Ridge Winery
- Rusack Vineyards
- San Simeon Wines
- Seven Oxen Estate Wines
- Sicilia Vineyards
- St. Amant Winery
- Torii Mor Winery
- Tournesol Wine
- Turnbull Wine Cellars
- Vino Vargas
- Wilson Creek Winery
- Wine Guy & Wine Gal
- Wrath Wines

BREWERIES

- Calidad Beer
- Dr Hops Hard Kombucha
- Luchador Brewing Company

SPIRITS

- Beam Suntory
- Butterfly Cannon Tequila
- Buzzbox
- Dragos Cantina
- Garrison Brothers Distillery
- Hotel Starfino Aperitivo
- Smoke Lab Vodka

VENDORS

- Artistic Woodcrafts, Inc.
- California Date Commission
- Comfort Air
- Expedia Cruises
- Hotel Paseo
- Lexus
- Mediterranean Table
- Modern Home Design
- Montecito Collective
- North Shore Living Herbs
- Sugar-Trip Vacations
- Tahoe Kitchen Company
- Uqsha Genuine Paha
- US Foods
- Winning Ways
- Zing Zang

* More participants added daily. Visit palmdesertfoodandwine.com for the most up-to-date list.

BECAUSE ALCOHOL WILL BE SERVED, YOU MUST BE AT LEAST 21 YEARS OF AGE TO ENTER THE TENT. NO ACCOMMODATIONS ARE AVAILABLE FOR INDIVIDUALS UNDER 21 YEARS OF AGE.

ADDITIONAL PALM DESERT FOOD & WINE EVENTS



AFRIM PRISTINE



For the Love of Cheese... and Wine!

Thursday, March 23

6 pm, \$75 per person – **SOLD OUT**

Location — USCAP, 201 North Palm Canyon Drive, Unit 301, Palm Springs, CA 92262

Learn all about the art of cheese making and pairing cheese with wine from **Afrim Pristine**, the world's youngest maître fromager (certified cheese master) and the co-owner of Cheese Boutique in Toronto. Fellow Canucks may recognize Pristine from the Food Network Canada series *Cheese: A Love Story*, which follows the turophile around the world as he sniffs out the good stuff. This evening get-together will showcase some of Pristine's favorite wines alongside the world's best cheeses.

About On The Mark — On The Mark is a one-of-a-kind gourmet food market and deli offering craft beer and wine, artisan crafted cheese, nitrate-free meats, pâtés, small-batch oils and vinegars, and more. Located at 111 N. Palm Canyon Drive, Suite 155, Palm Springs, CA 92262.



FABIO VIVIANI

The Penney & Parlour Presents: An Evening With Fabio Viviani

Thursday, March 23

6 pm Cocktail Reception, 7 pm Dinner,
\$175 per person, \$1,500 per table

Location — Desert Island County Club, 71777 Frank Sinatra Dr., Rancho Mirage, CA 92270

Meet celebrity chef **Fabio Viviani** and experience the elevated atmosphere at the newly renovated Desert Island Country Club. The chef and hospitality developer, who was a fan favorite on *Top Chef*, prepares a meticulous meal at the club's newly unveiled lounge and restaurant, The Penney & Parlour. The evening begins with champagne in the art gallery, followed by a three-course feast for your eyes and appetite with wine pairings, carefully prepared by The Penney & Parlour's renowned chef **Jon Butler** and his talented team.

Menu

First Course: Hokkaido Scallop Crudo

– *Wine Pairing:* The Calling 2021 Sonoma Coast Chardonnay

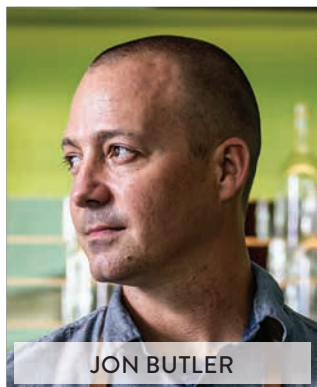
Second Course: Filetto di Manzo, Roasted Woodland Mushrooms, Porcini Demi

– *Wine Pairing:* The Calling 2019 Alexander Valley Cabernet Sauvignon

Third Course: Coconut Cremeux, Frozen Pandan Cream, Market Raspberry, Meringue, Ceremonial Green Tea Cake with Sweetheart Honeycomb Veil

– *Wine Pairing:* The Calling 2019 Sullivan Vineyard Chardonnay

Tickets are limited – reserve today.



JON BUTLER

Desert Island

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ADDITIONAL PALM DESERT FOOD & WINE EVENTS

Celebrity Chef Reception

Friday, March 24

6–8 pm, \$125 per person

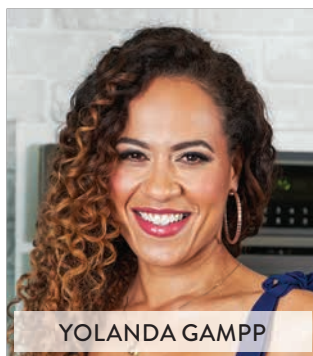
Location — Palm Springs Private Estate

Party with the chefs that you know and love from TV at this exclusive cocktail soirée. Here, the festival participants aren't secluded to a stage; rather, they're milling around with a libation in hand, eager to meet and mingle with fellow foodies. Special guests include **Curtis Stone**, **Tyler Florence**, **Aarti Sequeira**, **Zac Young**, **Gale Gand**, **Jamie Gwen**, **Afrim Pristine**, **Glynis Albright**, **Yolanda Gampp**, and **Lisa Dahl**, all of whom will be hosting culinary demonstrations during the two days of Grand Tastings that follow.

Menu

- **Glynis Albright:** Glynis' Party Wings
- **Lisa Dahl:** Peppadew Cheese Spread with Olive Tapenade on Crostini
- **Jamie Gwen:** Amaretto Shrimp
- **Yolanda Gampp:** Baklava Cake
- **Tyler Florence:** Potato Rosti with Garlic Aioli and Prosciutto

Tickets are limited – reserve today.



YOLANDA GAMPP



ZAC YOUNG

Cake-Off with Yolanda Gampp & Zac Young

Saturday, March 25

10–11 am, \$75 per person, \$275 with Grand Tastings

Location — The Gardens on El Paseo, west side, upper level parking deck,
73-545 El Paseo, Palm Desert, CA 92260

Dessert heavyweights go head-to-head in this year's baking battle. YouTube sensation **Yolanda** "Beyonce of Cakes" **Gampp** competes against the pastry pundit and sprinkle master of PieCaken Bakeshop **Zac Young** in this baking brawl.

Tickets are limited – reserve today.

Aarti's Date Paarti presented by California Dates

Saturday, March 25

1-2 pm, \$75 per person, \$275 with Carte Blanche Grand Tastings

Location — The Gardens on El Paseo, west side, upper level parking deck, 73-545 El Paseo, Palm Desert, CA 92260

Local Dates. Eat Dates. Love Dates.

Celebrity chef, television personality, and cookbook author **Aarti Sequeira** joins local date farmer and educator **Mark Tadros** for an informative session on the Coachella Valley's favorite fruit. This not-to-miss experience touches on the date farming process and the health benefits of dates and includes a wonderful cooking demonstration, using a variety of locally grown California Dates. You'll come away surprised, delighted, and better informed on how to use the beloved superfood in your everyday recipes.

Tickets are limited – reserve today.



AARTI SEQUEIRA



MARK TADROS

Wine Dinner with Celebrity Chef Curtis Stone featuring Unshackled and Saldo Wines by The Prisoner Wine Company

Saturday, March 25

6 pm, VIP Meet & Greet with Signed Cookbook and Dinner, \$400 per person

7 pm, Dinner, \$250 per person

Location — The Gardens on El Paseo, 73-545 El Paseo, Palm Desert, CA 92260

Join Michelin-starred chef **Curtis Stone** for this three-course dinner and wine pairing with special guest “Beyonce of Cakes” **Yolanda Gampp**. Treat your inner epicurean as they take you on a flavorful journey. Additionally, a simultaneous wine auction offers an opportunity to take home perfectly crafted artisanal wines. Benefiting FIND Food Bank.

Menu

First Course: Watermelon Salad – Compressed, Pickled Rind and Radish, Feta, Cucumber, Mint, and Dukkah

– *Wine Pairing:* 2021 Sauvignon Blanc by The Prisoner Wine Company

Second Course: Cioppino – Mussels, Shrimp, Salmon, Halibut, Tomato, and Fennel

– *Wine Pairing:* Unshackled 2021 Pinot Noir by The Prisoner Wine Company

Third Course: Key Lime Pie Cake Trifle

– *Wine Pairing:* Saldo 2021 Chenin Blanc by The Prisoner Wine Company

Tickets are limited – reserve today.



CURTIS STONE



YOLANDA GAMPP

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2023 PERSONALITIES

Celebrated national and local food experts, chefs, winemakers, brewmasters, authors, sommeliers, mixologists, and other amazing talents come together for the eleventh annual Palm Desert Food & Wine. Here's a taste:



GLYNIS ALBRIGHT

Food Network veteran, Waffle Queen, and hospitality entrepreneur



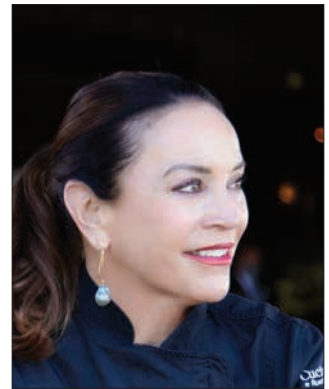
DARRYL BOYD

Chef, The Edge Steakhouse, The Ritz-Carlton Steakhouse, Rancho Mirage



JON BUTLER

Executive chef, The Penney & Parlour, Desert Island Country Club



LISA DAHL

Executive chef and owner Dahl Restaurant Group



TYLER FLORENCE

Food Network veteran, author, award-winning restaurateur, and James Beard award winner



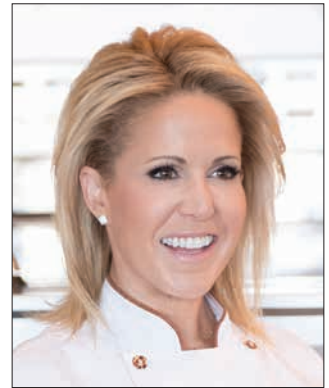
YOLANDA GAMPP

Entrepreneur, cake decorator, YouTube sensation, television star, and mother



GALE GAND

James Beard award-winning chef and cookbook author



JAMIE GWEN

Chef, certified sommelier, and cookbook author



ANDIE HUBKA

Executive chef, Cork + Fork, Heirloom Craft Kitchen, Tu Madres Cantini & Grill



MICHAEL HUNG

Executive chef, The Colony Cub at The Colony Palms and SO.PA at L'Horizon Resort & Spa



JEREMY LOOMIS

Executive chef, Trio Restaurant + Bar



JUAN MORALES

Executive chef at Agua Caliente Resort Casino Spa, Rancho Mirage

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AFRIM PRISTINE

Maitre fromager (cheese master) and host of *Cheese: A Love Story* on Food Network Canada



AARTI SEQUEIRA

Celebrity chef, Indian American cook and television personality, author and California Date Ambassador



CURTIS STONE

Michelin-starred chef, restaurateur, author, and culinary entrepreneur



MARK TADROS

Date farmer, educator, and Date Harvest Fest founder

YASIN CHAUDHRY



FABIO VIVIANI

Celebrity chef, hospitality developer, best-selling cookbook author, and television host



ZAC YOUNG

Food Network pastry pundit, president and sprinkle master of PieCaken Bakeshop and Zac Young's Sprinkletown

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AGUA CALIENTE
CASINOS



EL PASEO



SALDO

UNSHACKLED

SO·PA

The Colony Club



PERONI
NASTRO
AZZURRO



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A PALM SPRINGS LIFE EVENT