SAN DIEGO BAY
WINE + FOOD
FESTIVAL

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**IMMEDIATE RELEASE**

# THE SAN DIEGO BAY WINE & FOOD FESTIVAL VENTURES ACROSS THE BORDER TO EXPLORE THE FLAVORS OF BAJA

*Celebrity Chefs Chad White, Nate Appleman and Rodrigo Bueno Dish Out a Six-Course Baja Inspired Dinner Featuring Casamigos Tequila and Baja Wine Pairings*

**San Diego, CA (November 4, 2014)** – In its 11th season, the San Diego Bay Wine & Food Festival brings attendees the sights, sounds and flavors of the cuisine that is setting the nation abuzz with culinary excitement during *Comer Conmigo: Dinner. Tequila. Wine Sponsored by Casamigos Tequila*. This year, the wine and food classic rediscovers Mexican cuisine, and brings foodophiles on an alluring and mouthwatering adventure across the border in a unique tasting event held at Downtown San Diego's Común Kitchen and Tavern, said Michelle Metter, co-producer of the San Diego Bay Wine & Food Festival.

"Diners are once again venturing over the border to experience the diverse and robust flavors of Baja," added Metter. "The wine and food festival offers its attendees the chance to relish in the tastes, and recapture the essence of this culinary hotspot, that until recently, has been a mystery to most."

Featuring Chef Chad White of Común Kitchen and Tavern, Chef and Culinary Manager of Chipotle Mexican Grill Nate Appleman, and Executive Chef of Rancho Pescadero, Rodrigo Bueno, the three culinary masterminds lead attendees in a six-course dinner with paired tequilas and wines that blend Baja comfort food with eclectic style and borderless creativity. Held at Común Kitchen and Tavern, Comer Conmigo features tequila pairings by Casamigos Tequila, creator of award-winning ultra premium tequila. During the six-course meal, each chef will prepare one dish per course, menu items include:

## Cocktail Hour

1. Chef Chad White
**Agua Chile & Callo de Hacha**
*Salsa Negro, Lime, Red Onion, Cucumber, Chicharrón*

2. Chef Nate Appleman
**Shrimp Escabeche**
*Romaine, Cotija, Salsa Cardini*

3. Chef Rodrigo Bueno
**Plantain Tostones & Crab Salad**
*Tortilla Ashes Salt, Avocado, Chipotle Salsa*

**Dinner Service**

1. Chef Chad White
**Fennel & Hiramasa**
*Fennel and Jamaica Cured Yellowtail, Fennel, Avocado Puree, Amarillo Citrus Salsa, Masa*

2. Chef Nate Appleman
**Mejillones & Frijoles Ahogado**
*Mussels, Black Beans, Chile de Arbol, Onions, Bolilo Bread*

3. Chef Rodrigo Bueno
**Octopus & Mango Talla**
*Cauliflower Puree & Green Mango Salad*

4. Chef Chad White
**Pavo & Pommegranate**
*Fried Turkey, Smoked Walnut Crema, Picadillo Con Offal y Frutas, Poblanos*

5. Chef Nate Appleman
**Roasted Lamb Chop & Braised Neck**
*Salt Roasted Pumpkin, Pepitas, Pickled Grapes, Oregano*

6. Chef Rodrigo Bueno
**Fried Mozzarella Pop & Peanut Cajeta**
*Fresh Cheese Cream, Peanut Palanqueta, Amaranth*

The all-star lineup of participating chefs boast award-winning resumes, including local favorite Chef Chad White, whose wild creativity and authentic sense of flavor pushes expectations and boundaries, James Beard Winner and Food Network regular Nate Appleman, and Chef Rodrigo Bueno, who finds his inspiration from the produce found near his Todos Santos home.

Attendees of Comer Conmigo are entered for a chance to win a three-night stay at Rancho Pescadero. The luxurious boutique resort vacation package includes a romantic dinner on the beach, and light in-room breakfast.

*Comer Conmigo: Dinner. Tequila. Wine* will be held from 6:00 p.m. until 10:00 p.m. on Monday, November 17 at Común Kitchen and Tavern. Advance tickets to *Comer Conmigo: Dinner. Tequila. Wine* are on sale for $175 when purchased before November 16. For a complete schedule of events or to purchase tickets for the San Diego Bay Wine & Food Festival, visit http://www.sandiegowineclassic.com

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The 11th Annual San Diego Bay Wine & Food Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 16-23, 2014, the event benefits culinary arts and enology scholarships awarded by The American Institute of Wine & Food and the Chaîne des Rôtisseurs. Over 200 wineries, breweries and spirit companies, 70 of San Diego's top fine dining restaurants and 30 gourmet food companies will participate in the 2014 Festival. For more information visit www.sandiegowineclassic.com. Produced by World of Wine Events and Fast Forward Event Productions. For more information call 619-312-1212

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