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The San Diego Union-Tribune

**NIGHT + DAY**

**N+D**

**07-13**  
APRIL

Weekly  
Entertainment  
Guide

# DINING



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Diners await their meals at the 2015 Field to Vase Dinner at The Flower Fields in Carlsbad. The next dinner is April 13.

## MEALS WITH SOMETHING EXTRA

SPECIAL EVENTS WITH FARMERS, FISHERMEN AND WHITE-CLAD STRANGERS ARE ON TREND

**D**ining out is increasingly an interactive experience, with special-event meals that bring diners together in unique locations or with unique dining companions.

One of the most popular is "Farmers, Friends and Fishermen," a quarterly dinner series at the Red Door in Mission Hills, where diners share tables and conversation with the fish purveyor, herb grower, pig rancher and winemaker who produced the evening's ingredients.

Mission Hills resident Kathy Bayne, a regular at the "FFF" dinners, said she loves the connection

she makes at these true farm-to-table meals. "It's great seeing the love they put on the plate, and they get the satisfaction of seeing you enjoy their food."

Here's a look at some of the most interesting event-dining experiences coming up in San Diego this year.

### Field to Vase Dinner: April 13

An elaborate multicourse dinner will be served outside in the middle of The Flower Fields in Carlsbad, featuring catering by Terra chef Jeff Rossman, a dinner speech by local flower grower Mike Mellano and table décor by local florist Flower

Dust. The second annual dinner, hosted by Certified American Grown, promotes U.S. flower farmers large and small. 5 to 8 p.m. April 13, 5794 Paseo Del Norte, Carlsbad. \$185. (856) 441-4701 or american-grown/flowerdust.org

### RE:Source's Unwasted Food

pop-up dinner series: May 30  
San Diego Food System Alliance's Re:Source initiative features four-course menus using kitchen scrap ingredients that would normally be thrown out. The goal is to inspire chefs and diners to reduce food waste with creative recipes. The first was held Wednesday. The

next is May 30 at Carlsbad at chef Rob Ruiz's Land & Water Co. restaurant, 2978 Carlsbad Blvd., Suite 100, Carlsbad. And Cade Gratitude in Little Italy hosts on June 21. Find details at: re-sourced.com.

### Farmers, Friends & Fishermen: June 26

Hosted by The Red Door Restaurant in Mission Hills, the next four-course dinner will take place in a private garden on Mount Helix and will benefit Olivewood Gardens. The farmers, ranchers and fishermen supplying the menu will be on hand. Cost is \$150. A follow-up full

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### DID YOU KNOW?

THE SOUNDBITE POP-UP DINNER SERIES FEATURES CHEFS CREATING MENUS INSPIRED BY SONGS PLAYED LIVE BY LOCAL MUSICIANS. THE NEXT ONE IS TONIGHT AT SOLARE IN LIBERTY STATION. \$60.

## DINING

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dinner is scheduled Oct. 26 at The Wellington. \$85. For details, email [info@thereddoorsd.com](mailto:info@thereddoorsd.com).

### Dinner Lab: Sept. 13

L.A. chef David Bowles will try out a four-course menu on Dinner Lab members who agree to serve as culinary guinea pigs. After each course, diners fill out a questionnaire on their likes and dislikes. Bowles' fall menu includes oxtail with toast in port reduction, scallop crudo and deconstructed shepherd's pie. Dinner Lab is presented two to three times a year with a different chef. Cost is \$140. The September dinner is sold out. For future dates, visit [dinnerlab.com](http://dinnerlab.com).

### Autumnal Equinox at Suzie's Farm: Mid-September

Now in its sixth year, this dinner in the fields at Suzie's Farm celebrates the fall harvest with guest chefs preparing all-local produce, bread, meat, fowl, seafood,



THE RED DOOR

Diners meet the people who supply the menu at the quarterly "Farmers, Friends and Fishermen" dinner series. The next dinner is scheduled for June 26.

beer and wine. A portion of proceeds benefits Slow Food Urban San Diego. Date, menu and price not set, but this year's Equinox is on Sept. 22. 2570 Sunset

Ave., Imperial Beach. (619) 662-1780 or [suziesfarm.com](http://suziesfarm.com)

### Diner en Blanc: Mid-October

One of the county's hottest tickets, this enormous

outdoor "chic picnic" invites festive diners to dress all in white and bring their own gourmet dinner for an elegant, sit-down social. Time, date and location aren't announced until the last