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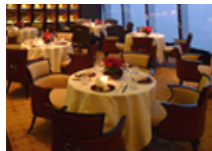
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### Orange County Culinary Events

Hungry? Need to fill your culinary calendar? Here is where you will find all the restaurant and culinary happenings in Orange County. We feature a calendar of special dinners, tasting menus, prix-fixe meals, food festivals and other [culinary events](#), including regularly occurring [food events](#) as well as special one-time-only events featuring top chefs. Keep checking back so you can know all that's going on in the world of restaurant and food events in Orange County. We've also got the latest [Orange County Restaurant News](#) and [Wine Events](#).

#### CULINARY EVENTS



#### SET THE MOOD

- [Best Valentine's Day Restaurants](#)
- [Top 10 Wines for Valentine's Day](#)
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#### February 2-12

Enjoy the **"Monaco Takes Orange County"** festivities in honor of the special performances of **"Cinderella"** by Les Ballets de Monte-Carlo at Segerstrom Center for the Arts in Costa Mesa February 9-12. From February 2-12 in the Jewel Court at South Coast Plaza, there will be an exhibit entitled "Monaco: A Dream Come True," highlighting photos and memorabilia of Princess Grace, Monaco and the ballet. Meanwhile, several restaurants, including [Marché Moderne](#), [Pinot Provence](#) and [Leatherby's Cafe Rouge](#), will offer "Taste of Monaco" menus February 6-12. For more information, visit [www.MonacoTakesUS.com](http://www.MonacoTakesUS.com).



#### February 26

[Sol Cocina](#) is hosting a **special tequila pairing dinner**, highlighting Sol Clase Azul Super Premium Tequila. Executive chef Deborah Schneider will be serving up a specially crafted five-course pairing menu designed to showcase the interplay between the libation and her take on Coastal Mexican cuisine. Select dishes include slow roasted pork accompanied with a habanero, red onion, and sour orange salsa; lobster and shrimp ragout paired with a tarragon creamy butter sauce; and seared beef filet served with a five-chile mole sauce and roasted sweet potato. Cost of the meal is \$75 per guest, plus tax and gratuity. Dinner service starts at 6:30 p.m. Reservations required, and can be made by calling 949-675-9800 or by e-mailing Nicole at [events@solcocina.com](mailto:events@solcocina.com). Sol Cocina, 251 E. Coast Hwy., Newport Beach, CA 92660, 949-675-9800.

#### February 26-March 3

**Orange County Restaurant Week** is returning. The annual culinary event features an eclectic list of 100 restaurants from all over OC offering special prix-fixe, three-course menus ranging from \$10 to \$20 for lunch, and \$20 to \$40 for dinner. This year's slate of restaurants includes veteran participants such as [Lucca Café](#), [AnQi Gourmet Bistro by Crustacean](#) and [Pinot Provence](#), as well as new venues such as [Starfish](#), [Katsuya by Starck Laguna Beach](#) and Three Seventy Common Kitchen + Drink. For more information, please visit [www.orangecountyrestaurantweek.com](http://www.orangecountyrestaurantweek.com).

#### March 10-19, 2012

[Old Vine Café](#) chef Mark McDonald is teaming up with the Italian [Culinary Institute](#) to conduct his **2nd Annual Splendors of Italy** culinary tour. Led by McDonald and ICI's chef John Nocita, the 10-day excursion will take guests to some of Southern Italy's most exciting epicurean destinations to experience several singular food and wine adventures, such as participating in an olive oil and balsamic vinegar making class and visiting a farm to enjoy a lunch crafted exclusively from onsite ingredients. Guests will also have plenty of opportunities for sight-seeing and shopping. The cost is \$3,500 per person

Coming March 5th, 2012 The Restaurant Issue Exclusive GAYOT iPad

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