



FOR IMMEDIATE RELEASE
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Eat Drink SF, the Highly Anticipated Food & Drink Festival, Celebrates 10 Years with a Stellar Lineup

The three-day event brings together rising stars & industry power players to showcase the Bay Area's bountiful bites

San Francisco, CA — Eat Drink SF (fka SF Chefs), San Francisco's premiere food and drink festival, is ringing in 10 years with an impressive lineup of renowned tastemakers to celebrate the Bay Area's world-class cuisine. With three days of curated programming from August 24-26, the festival brings elevated VIP experiences from newcomers like Sorrel and Eight Tables, main stage demonstrations by luminaries like Chef Dominique Crenn and Chef Roland Passot, Chef Chris Cosentino and bar programs from mainstay Pacific Cocktail Haven and Japanese-influenced Kabuki Hotel.

For the 10th year special programming includes:

- A spirits store by Ferry Plaza Wine Merchant for guests to purchase bottles they've sampled at the festival.
- A Willy Wonka-inspired Golden Ticket Giveaway at specially selected restaurants in the Bay. Follow along on Instagram (@EatDrinkSF) for more details.
- A Bay Area Top Chef reunion demo and Q&A featuring chefs Tu David Phu, Rogelio Garcia, and Melissa Perfit.
- RFID technology-enabled wristbands for festival-goers to check-in at restaurant booths to map everything they've eaten.
- Instagram sensation, Museum of Ice Cream will host a special activation at each Grand Tasting.

Grand Tasting Highlights:

- **Friday Evening Grand Tasting (August 24 from 7:15-10:00pm):** Each Grand Tasting features more than 30 top Bay Area restaurants rotating by session. Friday evening will showcase bites from favorites like Impossible Foods albondigas with shelling beans from The Commissary, clam chowder soup ravioli with squid ink pasta and spicy tomato sauce from Half Moon Bay Brewery Company, and caviar puffs from Comstock Saloon. In VIP, The Conservatory at The Ritz-Carlton will feature Harley Farms goat cheese panna cotta, with heirloom tomato marmalade, and candied tomatoes.
- **Saturday Afternoon Grand Tasting (August 25 from 12:45-3:30pm):** Saturday afternoon talent includes participants from past years like Souvla slinging their spit-roasted Superior Farms whole lamb, Vive La Tarte serving their Instagrammable jackfruit Taco, and fan-favorite M.Y. China with a pork and shrimp shumai. In VIP, International Smoke will serve red curry tom kha, and guests may snack on foie gras potstickers from high-end Chinatown restaurant Eight Tables.
- **Saturday Evening Grand Tasting (August 25 from 7:45-10:30pm):** As one of the biggest nights of the weekend, guests will experience Hawaiian-inspired fare from 'āina, chopped chicken mini pitas with authentic Israeli hummus from Oren's Hummus, and kombu braised pork tostadas from Son's Addition. In VIP, newcomer Sorrel will serve yellowfin tuna crudo with white soy and green coriander.
- **Sunday Afternoon Grand Tasting (August 26 from 12:45-3:30pm):** To conclude the weekend of indulgences, the final Grand Tasting will feature brunch fare from soon-to-open ALX Gastropub, popular Cole Valley market Luke's Local, Mezcalito, ROOH, and Marin favorite Sol Food. In VIP, Frances will serve charred fennel, guajillo chili, pepita dukkah with a cured egg yolk.

Guest Grand Tasting [tickets](https://eatdrink-sf.com/events/) (https://eatdrink-sf.com/events/) include all food and drink, featuring local ice-cream at each Grand Tasting such as San Francisco Hometown Creamery, Coletta Gelato, FK Frozen Kuhsterd, and West Coast favorite Salt & Straw. Guests will have the opportunity to meet and eat with the chefs and culinary personalities throughout the weekend. VIP tickets are available and give guests early access (45 minutes before GA), entry to a private lounge (and restrooms) with exclusive offerings by Valrhona Chocolate, an abundance of caviar, and a cigar bar where guests can indulge in premium cigars and enjoy in a special lounge on the pier, alongside foie gras from Hudson Valley Foie Gras.

Top bars, distilleries, breweries, and wineries will be on hand to pour tastes and batch cocktails. Guests will watch culinary demonstrations and presentations on the main stage and attend drink-focused programming in the beverage classroom presented by the San Francisco Wine School. Participating wineries include Takara Sake, Napa Cellars, Chateau d'Esclans, Hess Collection, MacPhail Wines, and Bouchaine Vineyards.

Not to be missed are activations from EDSF sponsors including Beam Suntory is highlighting their premium bourbons and Stella Artois will do a food and beer pairing. At Backyard Bites, presented by Tequila Don Julio and Bulleit Bourbon, guests will sip cocktails in a backyard setting packed with lawn games and picnic tables.

During the weekend, guests are encouraged to stay connected using the hashtag #EDSF and on the event's social channels:

- Facebook: @eatdrinksfestival
- Instagram/Twitter/Snapchat: @EatDrinkSF

Through a partnership with Recology and the San Francisco Conservation Corp, the GGRA has set a goal of achieving a zero-waste event. All paper products will be recycled, all disposable silverware and cups are made of corn resin and will be composted, there will be water stations for guests to fill up throughout the event, and wine glasses can be taken home as a commemorative item. The GGRA encourages attendees to use public transportation, carpool, walk, and bicycle to the event.

Platinum sponsors for this year's event include JetBlue, VerizonUp, Tequila Don Julio, Ketel One, Bulleit Frontier Whiskey, Stella Artois, Beam Suntory, Basil Hayden, Jim Beam, Maker's Mark, Knob Creek, Woodford Reserve, Caviar, OpenTable, Loews Regency, Viceroy Hotel Group, Fairmont San Francisco, Omni San Francisco, Hotel Zoe, DPEM, Noise 13, Gamma Nine, Wine Spectator, Fine Cooking, San Francisco Travel, iHeart Media, and Imbibe Magazine.

For sponsorship, programming, and volunteer information, please contact Scott Tashjian, scott@ggra.org.

About Eat Drink SF

Eat Drink SF (fka SF Chefs) was founded by the Golden Gate Restaurant Association in 2009 to celebrate the Bay Area's world-class restaurant community. Each year, more than 150 restaurants participate in Eat Drink SF's events, which include Taco Knockdown and its signature Grand Tasting sessions. With more than 8,500 attendees, Eat Drink SF provides an opportunity for top area chefs to connect directly with enthusiastic food lovers. Guest tickets include all food and beverage tastes from more than 30 different restaurants featured at each Grand Tasting (restaurants change at every session) as well as bars, distilleries, breweries, and wineries. Interactive activations, a main culinary stage, and wine education programming enhance the indulgent experience. Four signature Grand Tasting sessions—two evening and two afternoon sessions—follow throughout the weekend (August 24-26) at Festival Pavilion in Fort Mason Center.

About the Golden Gate Restaurant Association

The Golden Gate Restaurant Association's (GGRA) mission is to celebrate and empower the Bay Area's restaurant community through advocacy, education, marketing, events, and training. Founded by restaurateurs in 1936 to give restaurants a collective voice and bargaining power, the GGRA has evolved to be the singular representation and trusted one-stop resource and advocate for the culinary community in the Bay Area and beyond. It exists to advocate for restaurants' unique interests within the corridors of City Hall and through year-round education and training programs. The GGRA celebrates and showcases members through annual events like Eat Drink SF and SF Restaurant Week and gathers the restaurant community together for a two-day Industry Conference and annual Saucy Awards gala. Membership includes restaurants and food service businesses of all sizes and profiles throughout the Bay Area.

Grand Tasting Sessions

Festival Pavilion
Fort Mason, 2 Marina Boulevard
San Francisco, SF 94123