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FOOD & WINE

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Outside Lands' gourmet extravaganza

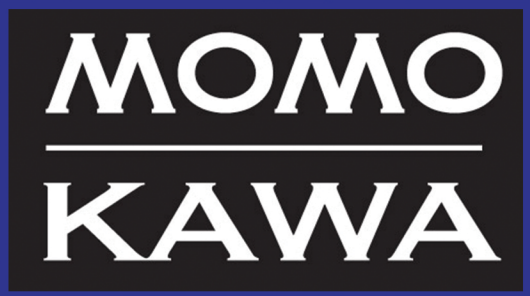
By Jackie Burrell

Craving jalapeños with your Red Hot Chili Peppers?

Rockers and roadies won't be the only folks rolling into Golden Gate Park next week for Francisco's Outside Lands music festival. They'll be joined by scores of chefs, winemakers and brewers, whose performances revolve around gourmet lands of their own: Wine Lands, Beer Lands and Taste of the Bay Area.

These days, you can't throw a respectable rock concert without some serious sips and gourmet noshes, thanks in large part to this particular 6-year-old music festival with its food focus. As the festival grows, so do the tastes. This year's lineup includes a new hotte

So the festival is back during the summer. It features a Red Hot Chili Peppers performance on July 11 --



BAY AREA TASTES

Outside Lands' high-end restaurant food carts, trucks and San Francisco cuisine -- sardines, table for the Cane Rosso (barbecue shrimp and creamy grits), Nepanta (spicy chips, popsicles), Wise Sons Deli (pastrami sandwiches, pastrami cheese fries) and Blue Bottle Coffee.

Last year's popular "Outside Lambs" is back with chef John Fink from The Whole Beast and pop-up versions of One Market, Cochon Volant and Gerard's Paella. And some of our favorite booths from last year also will be back, including Oakland's Homeroom with its highly addictive, garlicky Gilroy Mac and Cheese, as well as Straw (carnival-inspired cuisine), Del Popolo (the giant wood-fired Neapolitan pizza truck) and 4505 Meats (sensational burgers).



WINE LANDS

If you're a wine lover, head for the burgundy and gold-trimmed Wine Lands tent in Hellman Hollow Field, where sommelier Peter Eastlake -- named a 2013 sommelier of the year by Food & Wine magazine -- has invited more than three dozen wineries to join the festivities. The Summer of Riesling offerings will be back -- fingers crossed that they bring their riesling

"Among the newcomers: Broc Cellars from Berkeley; Momokawa Saké, an organic craft saké from Oregon's SakéOne;..."

biodynamic wines from a giant canoe. But the real Instagram photo op will be in the courtyard, where Long Meadow Ranch's kegged organic wines will be dispensed from the taps of a retrofitted kitchen sink.

Also in the courtyard: A new Cheese Lands with local cheeses and handmade crackers. Nibble, sip, chat with Bay Area cheesemakers and then swing by the Farmstead Tasting Table nearby for more tidbits, including Fatted Calf charcuterie.