

Los Angeles Summer Eats and Drinks

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Although summer sneaks in and out of Los Angeles in varying capacities, there's always a season for summer drinking and eating. Whether it's a patio that has your name on it, a picnic you pack for the Hollywood Bowl, a Cinespia movie or concert in Hollywood Forever, here are the drinks and eats to enjoy for the rest of the summer.

ROSÉ

When we took a trip up to Santa Ynez in July we were on a mission for rose. Little did we know that it was oh-so-French to sip during the summer. But you don't have to visit Demetria, Kohler, or Curtis (though we highly recommend that too) to find a decent rosé. Thursdays through the end of August, oenophiles can sip and savor four new French wines from Provence at "Summer Thursdays" at Fig & Olive—alongside open forum discussions on the best of Provence. Control the world.

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SAKE

We're identifying a nascent movement toward sipping smooth delicious sake. Not too long ago Oregon based Momokawa Sake came to town to show Angelinos just what real sake can be paired with. During their dinner at Red O, six types of Momokawa sake—Silver, Ruby, Organic Nigori, Organic Junmai Ginjo, Pearl and Diamond—were paired with dishes like woodland mushrooms escabeche, chicken taquitos, Angus skirt steak tostadas, crab and shrimp enchiladas, chicken in a homemade mole poblano, and chocolate-cocanut tart. Who would have thought a traditionally brewed Japanese beverage could pair so well with Mexican flavors? It's easy to pick up a bottle "Ginjo" (premium) grade sake at most LA Whole Foods locations and even easier to sip it alfresco, paired or mixed with your favorite ingredients. Momokawa's Organic Junmai Ginjo is also the only saké in the country to be offered on tap at Pure Food and Wine in NYC. If you want it off a menu in LA, head to Mandarette.