

The Dish: Diner's Update

The latest Rhode Island food, drink, restaurant and dining news.

By Rachel Bimonte and Jamie Coelho

January–February 2017

1/1–1/31

Participate in **RI Food Fights'** fourth annual Lord of the Wings competition. Buy a 'Passport' for \$20, and use coupons to get at least six wings from each restaurant. You have from Jan. 1 to Jan. 31 to use your coupons, and you can vote online for your favorites. The entire list of competitors includes reigning champs **Boneheads Wing Bar**, **Pizza J**, **Tomaselli's** at Rosario, **Rick's Roadhouse**, **Thirsty Beaver Cranston / Thirsty Beaver Smithfield**, **Cook and Dagger**, **Rocco's Pub & Grub**, **84 Tavern on Canal**, **The Office Kitchen and Bar**, **Rooftop at Providence G**, **Providence G Pub**, **Biergarten**, **Wings on 5**, **SoulFull Fried Chicken**, **Timmy's Legendary Grilled Pizza**, **Federal Taphouse and Kitchen**, **the Fire Brick Oven Pizza and Bar**, **the Rosendale**, **BrewMasters Neighborhood Tavern**, **the Tilted Tavern**, **the Village**, and **Wings on 5!** Passports are available now at rifoodfights.com.

1/13

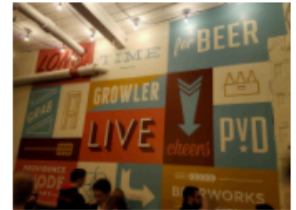
Join the **Olive Tap** in Wayland Square and chef Bre Goldsmith at the Friday Night Tasting. It is just \$10 for delicious food, wine, and as always, more than forty artisanal olive oils and authentic balsamic vinegars on tap. RSVP on Facebook, by phone at 401-272-8200 or by email at deb@olivetapwayland.com if you plan to attend.

1/14

Long Live Beerworks in Providence is celebrating its one-year anniversary from 1 to 10 p.m. with food by Great Northern BBQ, limited edition anniversary glasses for sale, flights with PVDonut holes, a featured keg of Hurry Sundown barrel aged imperial stout on tap for samples and a special Saturday cask. No door charge, just pay for what you eat and drink.

1/15

The **RI Winter Beer Blast** is the East Bay's largest beer tasting and local vendor event with twenty-five breweries and two separate sessions taking place from noon to 2 p.m. and 2:30 to 4:30 p.m. Located at the Historic Warren Armory on Jefferson Street, the beer tasting event allows guests to meet the brewers and vendors. Tickets are \$35 each.



1/15-1/28

Take a bite out of winter and enjoy January **Providence Restaurant Weeks**. The weeks feature special menus from nearly 100 restaurants. Enjoy three-course lunches at \$14.95 and three-course dinners at \$29.95 or \$34.95, as well as two-for-one specials. Keep checking the site as restaurants are added daily!

1/16

Eight Seas is a monthly pop-up bar serving classic and contemporary tiki cocktails on the third Monday of the month at Bolt Coffee in the Dean Hotel. Follow [@eightseastiki](https://www.instagram.com/eightseastiki) on Instagram for updates.

1/19

Fortnight Wine Bar celebrates its grand opening! All are welcome to join on Thurs., Jan. 19 beginning at 7:30 p.m. for snacks and tastings. The spot is a new workers' cooperative wine bar, located at the corner of Dorrance and Weybosset streets in downtown Providence.

1/21

Attend **DeWolf Tavern's** annual Robbie Burns dinner to learn about the life, works and spirit of Robert Burns. The evening includes bagpipes, kilts, Scottish music, dinner with scotch pairing and more (maybe even some haggis!) The cost is \$75 per person. Cocktails at 6 p.m.; dinner at 7 p.m.

1/23, 2/6, 3/6, 3/27

Chef Joe Simone of Simone's, 275 Child St., Warren, released his fall and winter cooking classes. With chef Joe's Mediterranean cooking style, students of the **cooking classes** will see dishes in a new perspective while still keeping them classic. On Jan. 23, cue the freezing weather but also hot, fresh soups; chef Joe teaches you how to make Simone's soups with handmade stocks. Don't stress about Valentine's Day because chef Joe has you covered: On Feb. 6, learn how to make a romantic dinner for two. Instead of getting brunch out, learn to make it yourself on March 6, Mediterranean style. Lastly, on March 27, go seafood crazy and learn to craft a pasta dish with mussels and clams. Every event is held on Monday nights at at 6:30 p.m. Each class is \$60 per person; to reserve a seat, call 401-247-1200 or email

hello@simonesri.com.

1/23

Eating with the Ecosystem is running a dinner workshop series called "School of Fish" where local chefs educate participants on how to turn whole fish, straight from the sea, into several different recipes for delicious meals they can prepare at home. The chefs will focus on plentiful, local species of fish (scup, herring, whitefish, skate, dogfish, sea robins) that people might not be familiar with eating, but are delicious when prepared correctly. After learning how to prepare the fish, participants sit down and enjoy the meal. The workshops take place from 6–8 p.m. and are \$50 per person. The Jan. 23 chef is Brandon Read of **Celestial Cafe**. Find out more [here](#).

1/24

Enjoy a special wine dinner at **Sienna** in East Greenwich at 6:30 p.m. The five-course dinner will be paired with wines from Allegrini and Renato Ratti vineyards, selected by the Savory Grape staff. Selections will include beef tartare, grilled octopus, roasted duck breast, panna cotta and more. The cost is \$85 per person, including tax and gratuity. Call 401-885-8850 for reservations.

1/26

Tickets to **Chapel Grille's** Moët and Chandon's Champagne Dinner are available. Enjoy a special five-course wine dinner with Champagne pairings, starting at 6:30 p.m. View menu [here](#). Seats are limited. Click [here](#) to purchase tickets or call 401-944-4900 for reservations.

1/26

On January 26 at 5:30 p.m., the Newport Historical Society Resource Center at 82 Touro St. in Newport will host writer Sarah Schumann, who will discuss her book, **Rhode Island's Shellfish Heritage: An Ecological History**. The book covers the history of Rhode Island's iconic oysters, quahogs and the well-known and lesser-known species in between, which she will highlight during her talk. She will offer the perspectives of those who catch, grow and sell shellfish, as well as of those who produce wampum, sculpture and books with shellfish — particularly quahogs — as their medium or inspiration. General admission costs \$5 per person, \$1 for Newport Historical Society members along with active duty and retired military. Reservations suggested as space is limited; please RSVP online at newporthistory.org or call 401-841-8770.

1/28

Taste the best wine and food the East Bay has to offer at **the Taste of the East Bay** on Jan. 28 from 5–8 p.m. at Hope and Main in Warren. The fundraiser help families most in need in our community. In the event of a weather related cancelation, the date is February 4. All proceeds benefit East Bay Coalition for the Homeless.

1/31

Join **Laughing Gorilla** and **Revival Brewing** for an intimate night with chef Jason Timothy and brewmaster Sean Larkin as they walk you through three food and beer pairings. JT will prepare thoughtful dishes while Sean discusses the brewing process and flavor profiles he creates. Enjoy three courses with beer pairings for \$60 per person. There are two seatings at 5:30 and 8 p.m. Menu to follow in January. Get your tickets [here](#).

2/1–2/28

We can't decide what is more important: a United States Passport or a #BestDonutsRI Passport. We'll let you decide. Click [here](#) to get a RI Food Fights passport for only \$15. Grab your doughnut-loving friends and travel around Rhode Island from Feb. 1–28 to receive a complimentary doughnut from participating bakeries and doughnut shops.

2/4

Bill Harley and Keith Munslow are teaming up for Sing Away Hunger to benefit the **Rhode Island Community Food Bank** on Sat., Feb. 4 at Ocean State Theatre in Warwick. The concert is part of the Theatre's Family Fun Fest series. **Tickets** for each of the two shows (11 a.m. and 2 p.m.) are \$10 and can be purchased directly from the theatre.

2/9

Join **New Rivers** in Providence on Thurs., Feb. 9 for a fun night of Burgers and Barolo. Guests will enjoy pours from a carefully curated magnum of barolo while feasting on the famous New Rivers burger all dressed with some special Italian condiments; think gooey tallegio, truffle ragout, gorgonzola dolce and on and on. There will also be some special small plates and pastas all inspired by the chef's love for all things Piedmontese. The \$35 per person price includes a pour out of the magnum and the burger. All the small plates are available a la carte as is the full regular menu.

NOTABLES

The Rhode Island Department of Environmental Management (DEM) announces that \$380,000 is available to help grow Rhode Island farm and food businesses and increase the competitiveness of local products in the marketplace. The funding is part of the **Local Agriculture and Seafood Act (LASA)** and Farm Viability grant programs – which combined have invested nearly \$3 million to accelerate growth of Rhode Island's green economy and support small businesses. For more information on the LASA program or to apply, visit www.dem.ri.gov/agriculture. Applications must be received by 11:59 p.m. on March 1. Awards will be announced as part of Rhode Island's Ag Day celebration in the spring.

The **Weekapaug Inn's** sommelier/senior restaurant manager, Ryan Robinson, has been selected to participate in the **Food and Wine Pebble Beach** event taking place April 20-23, 2017. There are only under 1,200 advanced sommeliers in the Americas, Australia and New Zealand, and Ryan happens to be the only one in Rhode Island who has been chosen.

The **Dean Hotel** and Faust restaurant have been recognized by *Architectural Digest* in "**The 8 Best Hotels for Beer Lovers.**"

Allie's Donuts was featured in the Travel Channel's "**50 States of Donuts**" for Rhode Island.

Besos Kitchen and Cocktails in East Greenwich welcomes a new executive chef, Joseph Caldarone. He has seventeen years of culinary experience and will introduce new menu items like pomodoro grilled pizza, blackened faroe salmon and gnocchi with grilled sirloin tips. Be sure to sip one of Besos' craft cocktails, mixed with housemade infusions.