



Stone Crab, Seafood & Wine Festival,
Longboat Key, Florida

seafood & wine festivals

These events celebrate two of our favorite things.

Stone Crab, Seafood & Wine Festival, Longboat Key, Florida

The Colony resort has rung in the past 18 fall crab seasons with a four-day fete that showcases the sweet meat. Highlights include cooking demonstrations, wine offerings, a beachfront Sand-Between-Your-Toes Tasting, and a gala with wines and a seven-course meal. This year, it's October 23 to 26; colonybeachresort.com/stonecrab.

Sushi & Sake Festival, Long Beach, California

This month's celebration—the first of what may become an annual event—offers the best of Japanese raw seafood and rice wine. The June 14 festival will feature a sake pavilion for tastings and seminars,

presentations by professionals from the Sushi Chef Institute, music and dance performances, and sumo and martial arts exhibitions; 310/320-7827 or queenmaryfestivals.com.

Kapalua Wine & Food Festival, Maui, Hawaii

Started in 1981, this festival has become one of Maui's most popular, attracting chefs, winemakers, critics, and food lovers by the thousands to the Ritz-Carlton, Kapalua. The event, held June 26 to 29, invites sippers to tour the world's best wine regions during a tasting overlooking the Pacific Ocean. The revelry concludes Sunday evening, when more than a dozen chefs offer their two best dishes, paired with the host's and Master Sommelier's wine choices; 866/669-2440 or kapalua.wineandfood.com.

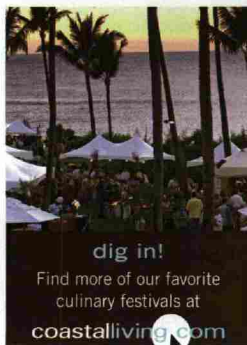
Clayoquot Oyster Festival, British Columbia

Shellfish farms on the west coast of Vancouver Island harvest roughly 50,000 gallons of oysters a year. The region celebrates the bounty each November—known to locals as “Oysterember”—by uniting area chefs and British Columbia wineries for an oyster-centric event (November 20 through 23 this year). Restaurants host oysters-and-wine-pairing dinners, and oystermen and scientists give farm tours and seminars; 250/725-3414, 250/725-4222, or oystergala.com.

Crab & Wine Days, Mendocino, California

Showcasing locally caught crab and locally produced wines, this celebration (January 23 and 24, 2009)

kicks off Taste Mendocino, a three-weekend festival welcoming winter's Dungeness crab season. Festivities include cooking classes, crab tours, fishing excursions, crustacean-and-wine dinners, and the annual crab cake cook-off and wine tasting at Fort Bragg's Noyo Harbor; 866/466-3636 or gomendo.com. ♣



dig in!
Find more of our favorite
culinary festivals at
coastalliving.com

TEXT BY
ALLEN B. BUNTING

Original source material contains defects.