

NOW IN O.C.



MANGIA! Clockwise from top left: Chef Alessandro Bocci will prepare his ricotta canolo at Pelican Grill Oct. 8; the Oct. 11 jazz brunch is an alfresco delight; and Sebastiano Lombardi, who will be a guest chef at Andrea Oct. 9 and 10, is known for his delicious culinary creations, like the Tuscan panzanella you see here.

EAT SHEET

CHOW, BELLA

Pageantry, pomp and plenty of pasta

By Amy Finley

There will be a bevy of music and food fueling The Resort at Pelican Hill's (pelicanhill.com) fifth annual **Festa dell'Autunno** Oct. 8 to 11. Book a la carte tickets for the epicurean events, or treat yourself to a bungalow package (from \$925 per night) and indulge in what the weekend has to offer without ever leaving the resort. Here, a few of the can't-miss events.

Bocci's Ball

Alessandro Bocci is the Michelin star chef at All'Acquacotta at Terme Saturnia Spa & Golf Resort in Maremma. But Oct. 8, he steps behind the stove at Pelican Grill to prepare four wine-paired courses. Think dishes like ravioli with sage butter and foie gras, crispy langoustines and wild boar with creamy polenta. 6-10PM, tickets \$175 per person

Pellicano's Pride

At Andrea Ristorante, the decadent dinner feast prepared Oct. 9 and 10 by chef Sebastiano Lombardi of Tuscany's Michelin-

starred Ristorante Il Pellicano includes wine pairings for five courses, and dishes like lobster risotto with mandarins and salted almonds. The chef also will create a three-course lunch those same days in the dining room. Lunch, 12-2:30PM, \$80 per person; dinner, 6-10PM, \$225 per person

Viva, Italia!

During the Italian street festa Oct. 10, you'll see performers swirling colorful flags, and hear the clatter of bocce balls and the clinking of wine glasses. Cruise the mercato, nibble on authentic Italian fare, and you can't miss the Motori Italiani auto exhibit. 2-8PM, tickets \$55-\$125 per person

All That Jazz

Finish the weekend Oct. 11 with the jazz brunch's lavish spread, with frittata and salumi stations, delicacies like lamb saddle stuffed with pine nuts and spinach, and a crispy suckling pig. Wash it down with endless mimosas. *Solut!* 10AM-1PM, \$45-\$100 per person

THE DISH

Global Cuisine

A 30th anniversary is a reason to celebrate, and when you're loved by culinarians around the world like **Clay Oven's** Geeta Bansal is, you know something special's cooking. Enter two-star Michelin chef Mauro Colagreco, who's stepping out of his Mirazur kitchen in France and joining Bansal Oct. 8 in creating an unforgettable six-course dinner with wine pairings. "Such an event has no precedent," says Bansal, who began planning the visit in March. Other guest visits are in the works, but she's keeping the details mum: "It takes a few months to put together." \$160 per person, 15435 Jeffrey Road, Irvine, clayovenirvine.com —TB



IN THE OVEN
Executive Chef
Geeta Bansal

RICOTTA CANOLO PHOTO COURTESY OF ALL'ACQUACOTTA; JAZZ BRUNCH PHOTO COURTESY OF THE RESORT AT PELICAN HILL; TUSCAN PANZANELLA PHOTO COURTESY OF RISTORANTE IL PELLICANO