



WHAT’S POPPING UP? ANTEATERS AT THE SAN DIEGO ZOO FOOD, WINE & BREW AND MORE

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This year, San Diego Zoo Food, Wine & Brew will be held on Saturday, May 3. More than 130 of Southern California's best restaurants, breweries, and wineries will come together to support wildlife conservation around the globe.

Roam and indulge in unlimited bites and sip on the region's finest wines, craft brews, spirits, and nonalcoholic refreshments, while discovering the magic of wildlife and the mission to protect it. Back by popular demand is the Conservation Stage, a unique opportunity to get up close with wildlife ambassadors, hear conservation stories from the zoo's wildlife care specialists and horticulturists, and learn how support makes a difference in our backyard and across the globe.

General Admission tickets are \$179 and include all food and beverage samples, entertainment, and wildlife experiences. The event runs from 7:30 p.m. to 10 p.m. VIP packages are \$299 and include all the benefits of general admission, early access to the event (doors at 6:30 p.m.), exclusive VIP lounges with their own food and beverage vendors, and more. This event is for guests 21+ only; children and strollers are not permitted.

Inspired by her Tijuana roots, executive chef of the San Diego Zoo Zaz Suffy will be serving tacos gobernador, seared shrimp tacos loaded with melted jack cheese and a medley of peppers tucked into warm corn tortillas and finished with a colorful array of house-made salsas, fresh micro cilantro, and creamy slices of avocado.

And, for the first time this year, the San Diego Zoo banquet team is offering a cocktail to attendees. The passionfruit sangria is a blend of passionfruit purée, simple syrup, brandy, triple sec, and house chardonnay, finished with a sprig of fresh mint, dehydrated fruit, and a wisp of citrus-infused smoke.

More details at zoofoodandwine.com (http://email.sdzwa.org/c/ejwUybFywyAMANCvgTGHJEB4YOiS_0AgNbk6phe78TVf3-v8RuUMMrXChjQYBU_K0ODsWkKBuWsgFihU0YAKmPoeLvFQOmECFDJiS-SlgNe4rKIKTWXQz7ej_tMp-ffq234_jeHX04vDq8vue0OUfbxnnf9NLnw-HVP-tjP370pZuLYW2n6tf6-4_-qLwILM1SWXIWhSUnEjFijCmEwcEfdbFs1koL1nuWXoAiaaJOFiF3lv-q-BcAAP__38IG3g).



San Diego Zoo food samples (San Diego Zoo Wildlife Alliance)

W Los Angeles – West Beverly Hills (<https://www.marriott.com/en-us/hotels/laxwb-w-los-angeles-west-beverly-hills/overview/>) has recently launched a new live music series, “Unplugged at The Living Room Bar.” The series includes a solid lineup of artists like Brandon Cruz and Debo with live performances on Fridays and DJ sets on Saturdays from 4 p.m. to 7 p.m.

On Sunday, May 4, in an afternoon with José Andrés, he will discuss his newest book: *Change the Recipe: Because You Can't Build a Better World Without Breaking Some Eggs* (https://tr-ad.tlink.re/t/zTxYxxl4_KSIRf4TH3EGyA/I/5p0wZPP3IEaKGvYKV9AoHw/m/-SJHYeLd-kml3l6LrahoRg) at the Aratani Theatre, Japanese American Cultural & Community Center

With both in-person and virtual tickets that are open to the public, Andrés will share stories from kitchens to conflict zones, hard-won wisdom from a man who has dedicated his life to changing the world through the power of food. The Michelin-starred chef is an author, TV host, has more than forty restaurants, and is most famous as a tireless humanitarian leader who pops up around the globe through his nonprofit, World Central Kitchen.

Crudo e Nudo chef and owner Brian Boornemann is partnering with yoga guru Hannah Dawe (https://a1e0.engage.squarespace-mail.com/r?m=680965d7fb694770a2d98176&u=https%3A%2F%2Flinktr.ee%2Fhannahdawe%3Ffbclid%3DPAZXh0bgNhZW0CMTEAAa_Wua5CGR9stjWQCsj94gDSNW1jCPji8EFhU4m0-FgTLKqDNGS5-clRI_aem_RU0-L7mbtdITsc-0vyVBHw&w=5f34630ac3701d462bc5eea8&c=b_6802c4c4e15c4a1f373c8df7&l=en-US&s=xE2P0FO8q6WRiHyiws1VJBya-Eo%3D) for retreat at The Ecology Center (<https://theecologycenter.org/event/root-to-rise-wellness-retreat/>) that will a full-day on the farm, blending movement, mindfulness, education, food, meditation, breathwork, movement practices, and meals all designed to help root yourself into the earth and connect with the soil. Bornemann will create a multi-course farm-to-table lunch, highlighting the best of the spring produce, and there will be a tour of the 28-acre regenerative organic farm.

What's Popping Up is a column in the L.A. Weekly that explores everything new in food and drink.

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