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Daily Dish

THE INSIDE SCOOP ON FOOD IN LOS ANGELES

Wine dinners at Lukshon, Drago; Planned Parenthood Food Fare; more

By Caitlin Keller

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PPLA Food Fare: The annual [Food Fare](#) fundraiser for Planned Parenthood will take place at the Santa Monica Civic Auditorium on Thursday. More than 100 vendors, restaurants, caterers and drink makers of various sorts (coffee, beer, wine ...) will be participating in this year's event. The Beer Chicks, Superba Snack Bar, Church & State, Milo and Olive, Joe's Restaurant, Lemonade, Salt's Cure, Sotto, Plan Check, Beachy Cream, the Border Grill Truck, Golden Road Brewing Co., Kreation Juicery and Valerie Confections are some of the many local businesses coming out to support Planned Parenthood. The daylong event will feature a daytime session from 10:30 a.m. to 2 p.m., with ticket prices starting at \$150, and an evening session from 6:30 to 9:30 p.m., with ticket prices starting at \$225. Tickets can be purchased [online](#). www.pplafoodfare.com.

LaStella Winery at Drago: Drago Centro and Osteria Drago will each be hosting a multi-course, winemaker dinner showcasing red and white varietals from LaStella Winery on Tuesday and Wednesday night, respectively. The menu at Drago Centro will feature dishes including mushroom *agnolotti* with a truffle sauce, fresh fettuccine with oxtail *ragout* and gorgonzola creme; and rack of lamb with potato gnocchi, squash and a prosciutto sage sauce. Tickets for the winemaker dinner at Drago Centro on Tuesday are \$120 per person; it's \$90 per person for the dinner at Osteria Drago on Wednesday. Both tasting menus will be accompanied by wine pairings. Purchase tickets by calling Drago Centro at (213) 228-8998 or Osteria Drago at (310) 657-1182. *Drago Centro, 525 S. Flower Street, L.A., (213) 228-8998, www.dragocentro.com; Osteria Drago, 8741 W. Sunset Blvd., W. Hollywood, (310) 657-1182, www.osteriadrago.com.*

Hungarian winemaker at Lukshon: Lukshon chef Sang Yoon is teaming up with winemakers József and Judit Bodó from Bott Winery on Saturday for a tasting menu pairing the restaurant's Asian cuisine with the winery's Hungarian wines. The menu, served family-style, will include a tea leaf salad with cabbage, crispy *chana dal*, marcona almonds, peanuts, sesame and blue prawn; sweetbreads orange-chicken style with ginger, scallions and chiles; pig ear terrine with edamame, pickles and *ma-la* vinaigrette; beef and broccoli; Hunan chicken rice with gizzard, heart, *lap cheong* sausage, schmaltz and crispy skin; condensed milk custard with poached pineapples, coconut *feuilletine* and kaffir lime-passion fruit sherbet; and more. Dinner is \$95 per person. Call or email host@lukshon.com for reservations. *3239 Helms Ave., Culver City, (310) 202-6808, www.lukshon.com.*