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## MORE BITES ~ Dishing in Fort Lauderdale Online

**BITES** is Go Riverwalk Magazine column about local culinary happenings, chef talk, restaurants and the food you simply must not miss. This online version **MORE BITES** will feature additional dining news and not to miss deals.

### BURGER BATTLE V



**Who will take the Trophy?** Will it be a Burger Joint Burger? A Bar & Grill Burger? A Knife & Fork Burger? A team of **restaurant industry judges** will award the custom **Riverwalk Burger Battle™** trophy to one restaurant and guests will select their Fan Favorite with a custom BBV Chip. **Get Your TIX Now >> HERE<<**

**CONTENDERS:** ★American Social ★Big Bear Brewing Company ★Burgers & Suds ★Burger Zone ★Georgie's Alibi ★Gimme A Burger ★Hard Rock Café ★Hollywood Prime ★★Returning Champ Rosie's Bar & Grill ★Shooters Waterfront ★Shula Burger ★Sweet Nectar Charcoal Grill & Spirits ★The Downtowner Saloon ★Timpano Italian Chophouse ★Tucker Duke's Lunchbox ★Whiskey Tango

**Best Burger Trophy**  
2010 ★Georgie's Alibi  
2011 ★Georgie's Alibi  
2012 ★Charm City Burger Company  
2013 ★Rosie's Bar & Grill

**Fan Favorite Trophy**  
2010 ★The Capital Grille  
2011 ★ROK:BRGR  
2012 ★ROK:BRGR  
2013 ★Rosie's Bar & Grill



**WHO WILL TAKE HOME THE BEST BURGER JOINT BURGER AWARD?**



**WHO WILL TAKE HOME THE BEST BAR & GRILL BURGER AWARD?**



**WHO WILL TAKE HOME THE BEST KNIFE & FORK BURGER AWARD?**

### SPECIAL FEATURE

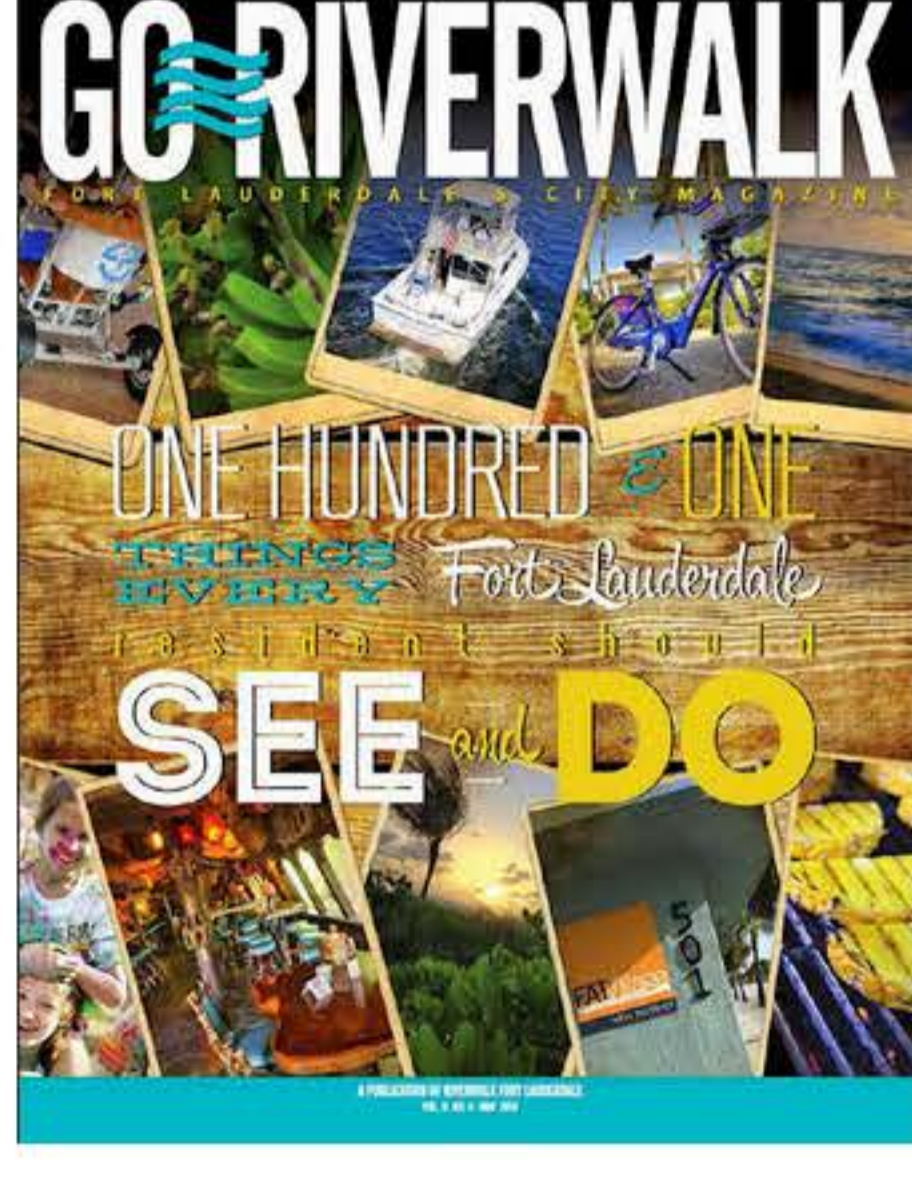
#### The Best of Las Olas Wine and Food Festival 2014

The **19th Annual Las Olas Wine & Food Festival**, presented by Bombay Sapphire® Gin, LaMarca Prosecco, William Hill Estate Winery, Shellback Caribbean Rum & Premier Beverage Company, returned **May 2, 2014** to Las Olas Boulevard in Fort Lauderdale. This year's event featured the **VIP Privé party**, exciting new restaurants and a variety of on-site events guaranteed to elevate the Festival experience. Net proceeds benefited the **American Lung Association South Florida**. Our team of judges, including media partner **Big Mouth Girlz**, sipped and sampled all the festival had to offer in search of the best of the best. There was something for everyone! Here are the results:



THE BEST OF LAS OLAS WINE AND FOOD FESTIVAL 2014	
<p><b>MOST UNIQUE FESTIVAL DISH</b> <b>Sweet Nectar Charcoal Grill &amp; Spirits</b> Executive Chef &amp; Mixologist Peter Cumplido with Chef Rafael Vasquez served two items: Lobster Popcorn and Sweet Corn, Mexican Style</p>	<p><b>BEST FESTIVAL CRAFT BREW</b> <b>The Funky Buddha Brewery</b> John Linn and team served their top brews Floridian and Hop Gun enthusiastically</p>
<p><b>BEST FESTIVAL DISH</b> <b>The Royal Pig Pub</b> BBQ Shrimp &amp; Sweet Potato Grits <i>Honorable Mention</i> Wild Sea Oyster Bar &amp; Grille</p>	<p><b>BEST FESTIVAL WINE TEAM</b> <b>CALINA</b> with Adriana Chinsky and Valerie Sands pouring <i>Honorable Mention</i> Barefoot Wine &amp; Bubbly, Brown Forman, William Hill Estate Winery</p>
<p><b>TOP CHEF</b> <b>Timpano Italian Chophouse</b> Chef Asher Roebuck Chef Asher was front and center interacting with guests and serving one of the evening's favorites, Tuna Tartar on a Crispy Wonton</p>	<p><b>BEST FESTIVAL PRESENTATION</b> <b>American Social</b> <i>Honorable Mention</i> Gran Forno Pronto/Gran Forno Bakery</p>
<p><b>BEST FESTIVAL SWEET TREAT</b> <b>Crave Rum</b> Variety of Rum Cakes <i>Honorable Mention</i> Inspiration/Vita Bakes Bakery</p>	<p><b>MOST SPIRITED TEAM</b> <b>Hard Rock Café</b> with Robyn Melvin and Executive Chef Carlos Velasquez &amp; Team <i>Honorable Mention</i> Kelly's Landing</p>
<p><b>BEST FESTIVAL COCKTAIL</b> <b>Bombay Sapphire's</b> Raspberry Collins</p>	<p><b>BEST FESTIVAL EXPERIENCE</b> <b>Prive VIP Party</b> Publix Aprons Cooking School The Capital Grille Fashion School at the Art Institute Fort Lauderdale with Sheila Walden and Team</p>

### In this Issue



### FEATURED BURGER BITE

**Rok:Bgrg** Introduces their **\$50 Truffle Burger For National Burger Month** 208 SW 2nd Street, Ft. Lauderdale | 5800 SW 73rd Street, Miami | [www.rokbgr.com](http://www.rokbgr.com)  
Marc Falsetto, Founder of JEY Hospitality, collaborated with Executive Chef Robbyns Martinez to design The Truffle Burger and explains, "The Italian Black Summer Truffle Season starts in May and what better way to kick it off than creating a signature burger for National Burger Month. The ingredients are decadent and flavorful, taking this burger to the next level." **TIP:** Add a glass of champagne and enjoy the pairing for \$65.



10 oz. of prime shortrib, brisket and chuck blend topped with Truffle Tremor Cheese, seared Hudson Valley Foie Gras, and shaved Summer Truffles. Served with hand-cut truffle fries and a truffle port reduction

**Writer:** Renée K. Quinn is **QuinnProQuo's** business strategist, media socialista and community specializing in **Downtown Fort Lauderdale**. She is a member of the Art Institute Fort Lauderdale's Culinary Advisory Board, JA World Uncorked! Culinary Team and also writes as **Burger Belle**, for which she is on the quest for "comfort food nirvana" for **Burger Beast**. Send requests to [Bites@GoRiverwalk.com](mailto:Bites@GoRiverwalk.com)