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# Fall Flavors

From pumpkin beers to farm-to-table dinners, there's lots to be thankful for this month.



## Dinner Is Served

The traditional picnic receives a gourmet upgrade this month when talented chefs and local farmers team up to present an elegant four-course reception and meal in San Marco's picturesque Davin Park. The third annual **Autumn in the Park**, set for November 11 at 2 PM, will feature the culinary stylings of chefs Kathy Collins of Cafe Nola, Tom Gray of Bistro Aix, and Sam Efron of Taverna. Only 150 guests will be able to partake in tasty bites such as prosecco-braised beet skewers, "pirate's fish soup" with lightly-spiced tomato broth and local seafood, and lamb osso bucco. This event isn't all about the food, though; proceeds raised from ticket sales will benefit the San Marco Square Project, an initiative that will improve the neighborhood's traffic and pedestrian layout by creating more parking spaces, reduce the number of lane crossings from six to two, and create more public gathering space in the heart of San Marco's dining and commercial hub. Tickets to Autumn in the Park are \$150; more at [smpsjax.com](http://smpsjax.com).

## Seasonal Selections

A beer lover's guide to enjoying local fall brews



Punk Monk Dubbel

For those who start the day with a pumpkin spice latte, the **Pumpkin Ale** at **Bold City Brewery** is a seasonal way to toast the day's end. The flavors of fall shine through in this crisp ale.

**Pinglehead Brewing Company** makes several beers for Brewers Pizza in Orange Park, and the **Ambitious Monk** alone is worth a sip or two. This easy-to-drink brew uses Belgian yeast that ages beautifully for a finish that tastes of honey and slight spice.

**Intuition Ale Works** doesn't hold back on the flavors in its **Punk Monk Dubbel** (left). There's a lot going on in this Belgian-style

beauty, from the hundred pounds of pumpkin used in the brewing process to the vanilla beans that the beer ages in for 10 days, plus a few generous dashes of pumpkin pie spice for good measure.

Serious beer fans may choose to skip pumpkin pie at Thanksgiving this year and instead opt for a tasty drink presentation similar to the one offered this month at **Engine 15**. Starting in mid-November, visitors to the Jax Beach brewery can enjoy **The Pumpmaster** in a glass rimmed with brown sugar and cinnamon to complement the beer's flavors of pumpkin, sweet spices and vanilla.

When the nights get longer and colder this month, look to **Green Room Brewing** for a glass of **Dark Star** to keep you warm. Polaris hops give this brew a complex flavor that's punctuated by roasted malt, making it a nice option for beer fans who like full-bodied flavor without the heaviness of a stout. \*



## Pass the Vegetables

Somewhere in the United States, a group of turkeys is giving thanks for those who will abstain from sharpening their carving knives this month. Local herbivores can find pre-Thanksgiving inspiration at the Northeast **Florida Veg Fest** November 3 at Riverside Park. Several vendors will offer free samples of meat-free fare, while cooking demonstrations throughout the day will provide tips on whipping up a gourmet veg-friendly spread. For those who would prefer to skip the hassle of cooking on Thanksgiving, a road trip to West Palm Beach may be in order. The **Hippocrates Institute** will host a raw vegan Thanksgiving celebration that includes hors d'oeuvres and an all-you-can-eat buffet. Admission is \$40 in advance, \$50 at the door. More at [nfvfest.org](http://nfvfest.org) and [hippocratesinst.org](http://hippocratesinst.org). \*