

Gwinnett Daily Post presents:

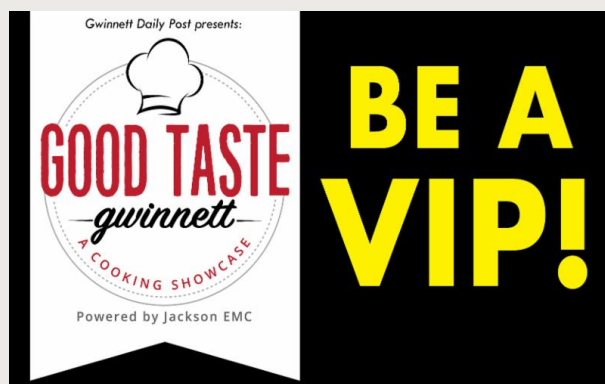


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GOOD TASTE GWINNETT • October 18 • Infinite Energy Forum, Duluth • 5-9:30 p.m.

September 13, 2018

Good Taste NEWS



Get your Good Taste VIP tickets before they're gone!!

There is a select number of VIP tickets still available. Here's what a Good Taste VIP receives:

- Entry to event
- General Admission Gift Bag w/ goodies
- Special Jackson EMC Cooler Bag
- Promo items from many sponsors
- Special Restaurant coupons
- Six (6) Tasting tickets
- Fernbank Museum ticket voucher
- Gordon Biersch Restaurant \$20 gift card
- Aurora Theatre voucher to A Christmas Carol or This Wonderful Life



**Graft Restaurant!
Luciano's Ristorante Italiano!
Ted's Montana Grill!
Frontera Mex Mex Grill!
...all returning this year**

Who didn't enjoy Graft Restaurant's farm- to-table fresh fare or Ted's Montana Grill bison sliders last year?

What about the size of those veal meatballs from Luciano's Ristorante Italiano or the ceviche from Frontera Mex Mex Grill?

Well they're all back this year and ready to serve up even more awe-inspiring, mouthwatering creations.

Click below to learn more about all of

- Children's Museum admission ticket
- Atlanta Gladiators 2018/2019 ticket
- Chick-fil-A Backstage Tour voucher (good for up to 10 people)
- Access to VIP Lounge (onsite to relax plus special giveaways just for VIPs)
- Front Section seating at Cooking Demo Stage (w/ VIP wristband)
- and more giveaways coming soon

the restaurants participating at this year's event!

Full Restaurant Line-up

Over \$300 value - all for just \$55.00.

Get your tickets today while supplies last. General Admission tickets also available.

[BUY VIP Tickets Here](#)

LAST CHANCE TO WIN The Perfect Date Night Package - Dinner & Concert

Good Taste Gwinnett tickets plus Josh Groban in concert - one night at Infinite Energy Center. Register to Win at gwinnettdailypost.com/contests. Drawing held Friday, September 14.

TASTE IT: Cooking & Food

Feature Recipe of the Month:

Salmon and Corn Mixed Grill

Corn is in full season...so try this fresh and light dish tonight for dinner.

Ingredients:

- 1 tablespoon ground caraway seeds
- 1/2 teaspoon ground white pepper
- Kosher salt
- 5 ears of corn, husked
- Vegetable oil, for brushing
- 1 stick unsalted butter, softened
- 2 tablespoons chopped dill
- One 2-pound, center-cut salmon fillet



[See Full Recipes](#)

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GOOD TASTE GWINNETT
Events@Scompapers.com
GoodTasteGwinnett.com
770-963-9205

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