

A Dionysian Feast Of Spanish Foods & More Weekend Eating Highlights

BY [NELL CASEY](#) IN [FOOD](#) ON JUL 10, 2015 10:04 AM

Tonight marks the first night of the [Seaport Film & Food Festival](#), four weeks of international films and free food to match. Beginning at 7 p.m., a spread of eats and drinks from the film's origin country will be available for sampling as an immersive experience in the culture of the film. Up first this evening, *Touch of the Light* from Taiwan, followed by *Waking Ned Devine* (Ireland), *Capturing Dad* (Japan) and finally *Wadjda* (Saudi Arabia).

On Saturday, another reason to be in the Financial District with the [New York Super Craft Beer Festival](#) happening at [Watermark Bar](#) on South Street. The bar's home on Pier 15 will host breweries toting more than 75 craft beers and ciders for sampling; the lineup includes Ommegang, Greenport Harbor, Sixpoint and Flagship, among others. Tickets [are \\$60](#) and include tastes of all the brews, plus food vendors and some pretty dope views of the Brooklyn Bridge and beyond.



To celebrate the memory of food writer [Josh Ozersky](#), Jimmy's No. 43 owner Jimmy Carbone and Chef Robbie Richter are throwing [Cookout NYC's Running with the Beef](#), an outdoor dining and drinking event taking place Saturday evening in Stuyvesant Cove Park at Solar One. The duo worked with Ozersky on his popular Meatopia event and here they'll recapture some of that scene with an all-inclusive outdoor grilling session featuring tapas, Spanish & American craft beers, Spanish sidra, specialty Spanish drinks and wines.

The main event: over 10 stations dedicated to grilling Spanish beef. [VIP admission](#) (\$85) gets you in at 4 p.m. plus a flamenco lesson; [GA admission](#) (\$60) gains you entry at 5 p.m. with unlimited food and drink. The event concludes at 9 p.m.

Williamsburg wine bar [The Camlin](#) will begin "Summer School" this Saturday—but this isn't the No. 2 pencils and exams kinda class. Owners Mandy Oser and Amorette Casaus are doing afternoon sessions from 3 to 4:30 p.m. on Saturdays through August 1st on themes including "Finding Your Wine Style" (July 11) and "Domestic Gems from Around the U.S." (July 18). Each class includes a tasting of six wines paired with small plates from the Camlin's kitchen; hopefully, that means [some cheese](#). School runs a very reasonable \$35 per person (call 718-384-4100 for reservations).