

Area Dining

VISAWUS 2018: Victorian Futures

Near the Conference Hotel (within 1 mile)

4 Saints

<http://www.4saintspalmsprings.com/about-us/>

Fancy bar and small plates on the rooftop of the Kimpton Rowan Hotel.

FARM

<http://www.farmpalmsprings.com>

A traditional Provencal-style restaurant that prides itself on locally sourced eggs and produce as well as homemade jams. Open for dinner on the weekend.

Il Giardino

<http://ilgiardinopalmsprings.com/index.php>

Traditional Italian fare that ranges from moderately priced to pricey.

Juniper Table

<http://www.junipertable.com>

“Rustic Mediterranean fare” in downtown Palm Springs. They also have coffee and pastries available during the day.

Koffi

<https://www.kofficoffee.com>

Local coffee chain that is famous for its malted mocha freeze but also good for a casual lunch or snack. The Central Palm Springs location is a short walk from the conference hotel.

L’Olivo Palm Springs

<http://www.lolivopalmsprings.com>

Moderate to expensive pasta, pizza, fish, and meat. Gluten-free pastas and pizzas available.

The Rooster and the Pig

<https://www.roosterandthepig.com>

A Vietnamese-American restaurant with good appetizers, drinks, and plates to share.

Sherman’s Deli

<http://shermansdeli.com>

A very popular deli and bakery that describes itself as “a New-York style family restaurant.” Good for all meals of the day and for the baked goods. Zsa Zsa Gabor ate there once. Very close to conference hotel.

Farther from the Conference Hotel

Draughtsman

<https://draughtsmanpalmsprings.com>

Fine foods and craft beers, with an emphasis on beers from southern California’s craft brewery scene.

Elmer’s Restaurant

<https://eatatelmers.com>

Delicious and busy restaurant famous for its breakfasts and massive German pancake. Friendly staff and lots of locals; part of a chain.

Sandfish Sushi and Whiskey

<https://sandfishps.com>

A whiskey and sushi bar with a trendy Scandinavian interior.

A Serious Drive but Potentially Worth It

Morgan's in the Desert

<http://morgansinthedesert.com>

Locally-sourced ingredients in a historic resort.

Special thanks to David Agriam, a local resident and foodie, for providing many of these suggestions.