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FOR IMMEDIATE RELEASE

**Cabrillo College Culinary Arts Program Presents its Beer Maker's Dinner  
Thursday, March 17, 5:30 p.m. – The Seson House, Aptos Campus**

APTOS, CA— The Advanced Culinary Arts students at Cabrillo College present Cabrillo's Annual Beer Maker's Dinner featuring Seabright Brewery, on Thursday, March 17 at the Pino Alto Restaurant, Aptos Campus.

Cabrillo's Advanced Culinary Arts class will pair four spring courses with four of Seabright Brewery's handcrafted micro beers. Brewer Jason Chavez will be present to discuss his brewery-fresh ales and the process by which they are made from the finest, two-row Harrington pale malted barley, specially roasted barley malts, hops from Oregon and Washington, and select brewers yeast. In celebration of St. Patrick's Day, the event will also feature live entertainment.

Cost is \$45 per person, not including tax and tip. Seats are available between 5:30 – 8:30PM and are limited to 65 people. To make reservations call **831-479-6524**. Information about the restaurant can be found at [pinoaltorestaurant.org](http://pinoaltorestaurant.org).

**The Pino Alto Beer Maker's Dinner - Menu**

**Spring 2011 - Featuring Seabright Brewery**

**Course One**

Busted Knuckle Ale  
Fried Shrimp  
Watercress Salad, Citrus Segments, Cashel Irish Blue Cheese,  
Pecans and Apple-Malt Vinaigrette

**Course Two**

Amber Ale  
Thinly Shaved, Air-Dried Pork  
Potato "Risotto", Peas, Crispy Black Pudding and Arugula



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**Course Three**

Oatmeal Stout

Honey-Nut Crusted Duck Breast with Coffee Infusion  
Duck Fat Fried Potatoes, Curly Endive and Pomegranate

**Course Four**

Seabright Barleywine  
Warm Chelsea Bun  
Honey-Lavender Ice Cream

All dishes are created, prepared and served by the Cabrillo College Culinary Arts advanced class. The Cabrillo College Horticulture class grows and harvests many of the organic lettuces, herbs, fruits and vegetables used in the dinner. The talented Supper Club members of the Cabrillo College Ceramics Department handcraft the beautiful ceramics featured at the Pino Alto Restaurant.

**About Cabrillo College**

*Cabrillo College is a leading California community college serving Santa Cruz County with locations in Aptos, Scotts Valley and Watsonville. It is ranked #1 in transfers to UC Santa Cruz. Founded in 1959, the college offers over 100 academic and career technology programs that serve multiple educational goals such as A.A. and A.S. degrees, certificates of proficiency, skills certificates, transfer to four-year institutions or for lifelong learning and personal enrichment. Its mission is to enhance the intellectual, cultural, and economic vitality of our diverse community by assisting all students in their quest for lifelong learning and success in an ever-changing world.*

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