



Office of Marketing & Communications
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FOR IMMEDIATE RELEASE

**Cabrillo College Culinary Arts Program Presents Spring Wine Maker's Dinner
Tues. May 17, Wed. May 18 & Thurs. May 19 - The Seson House, Aptos Campus**

APTOS, CA— The Cabrillo College Culinary Arts program presents its Wine Maker's Dinner, the final culinary event of the spring semester. Cabrillo's advanced culinary class will create and prepare a menu of four delectable spring courses, paired with the award winning wines of Sarah's Vineyard. Seatings are available on Tuesday, Wednesday and Thursday May 17-19 at the Pino Alto Restaurant, located in the Seson House on Cabrillo's Aptos Campus.

During the multi-course dining event, Sarah's Vineyard Proprietor Tim Slater will be present to discuss the premium wine grapes grown at Sarah's Vineyard, as well as the equally gifted, food-friendly wines that complement each course.

The cost is \$65 per person, not including tax and tip. Dinner seatings 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.

The Pino Alto Wine Maker's Dinner

Spring 2011 - Featuring Sarah's Vineyard

First Course

Viognier 2008, Estate
Grilled Lobster in Curried Sweet Potato Broth
Peruvian potato hash, shaved fennel, hazelnuts and peas

Second Course

Pinot Noir 2009, Santa Cruz Mountains
Tea Smoked Rabbit
Wilted purslane, glazed baby carrots, pistachio and cherry gastrique

Third Course

Barbera 2007
Sumac Dusted Elk with Wild Mushrooms
Red and yellow beet pasta ribbons



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Fourth Course

Port Syrah NV, Besson Vineyard
Dessert Trio of Chocolate, Fruit, Cheese and Caramel
Chocolate mousse cake with cherries
Pear, walnut & blue cheese crumble with blueberry ice cream
Salted caramel panna cotta with sesame tuile

All dishes are created, prepared and served by the Cabrillo College Culinary Arts advanced class. Many of the lettuces and herbs used in the dishes are grown and harvested by Cabrillo College Horticulture class. The ceramics are hand crafted by the talented Supper Club members of the Cabrillo College Ceramics Department.

Cabrillo Community College's Culinary Arts and Hospitality Management program provides the student with basic culinary food preparation and service, advanced a la carte and buffet food production and service, as well as food service management training for the industry. Cabrillo College offers both a Certificate of Proficiency and an Associate Degree in Culinary Arts and Hospitality Management.

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 4-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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