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FOR IMMEDIATE RELEASE

## **Cabrillo College Culinary Arts Program Announces 'Jazz-N-Juice' Fall Harvest Dinner**

**Thursday, October 27, 6:30 p.m. – The Seson House, Aptos Campus**

APTOS, CA— Back by popular demand, the Cabrillo College Culinary Arts program and Surf City Vintners announce 'Jazz-N-Juice,' a fall harvest celebration dinner presented by the Cabrillo College Advanced Culinary Arts Students, featuring wine pairings from Surf City Vintners wineries.

On Thursday, October 27 diners are invited to Cabrillo College's Pino Alto restaurant to celebrate the fall grape harvest. The advanced culinary class will pair hors d'oeuvres and five, gourmet, New American courses with six wine selections from Surf City Vintners. Diners will have an opportunity to taste the fresh pressed "juice" from this year's harvest with its corresponding wine and course pairing. The winemakers will also be present to describe the varietals and discuss the year's wine harvest. Live entertainment will be provided by Santa Cruz's own jazz band, Hot Club Pacific.

Hors d'oeuvres will be served from 6:30 – 7:00 p.m. Dinner will be served family style on the back terrace and will start promptly at 7:00 p.m.

Cost is \$65 per person. Seats are limited to 56 people. To make reservations, call **831-479-6524**. Information about the restaurant can be found at [www.pinoaltorestaurant.org](http://www.pinoaltorestaurant.org).

### **Jazz-N-Juice Fall Harvest Celebration New American Menu**

#### **Course 1**

**Pelican Ranch Gewürztraminer 2010, Rio Del Vista Vineyard**  
**Poached Lobster Tail in Consommé**  
Arugula, fenugreek and bean sprouts  
lobster and Gewürztraminer roe

**Course 2**

**Devine Cellars Pinot Noir 2007, Santa Cruz Mountains**

**Savory Cheesecake Trio**

Parmesan with Boudin Noir

Ricotta with Prosciutto

Roquefort with Pancetta

Pinot Noir "coulis"

**Course 3**

**Bartolo Cabernet Franc 2009, Santa Clara Valley**

**"Sausage and Peppers"**

House-made duck sausage, roasted peppers,  
black trumpet mushrooms, goat cheese crostini

**Course 4**

**Quinta Cruz Graciano 2009, Bokisch Vineyard**

**Grilled Lamb Chops**

Yogurt & garam masala crust,  
dried currant cous cous, roasted eggplant

**Course 5**

**Sones Cancion del Mar 2009**

**Sweet Potato Sopapilla**

Pineapple-plantain salsa, candied chestnuts,  
toasted coconut and Torrontés-lime yogurt

\*Varietals and courses subject to change depending on availability of harvest.

**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 technical education programs that serve multiple educational goals such as A.A. and A.S. degrees, certificates of achievement, skills certificates, transfer to 4-year institutions or lifelong learning and personal enrichment. Cabrillo College is a dynamic, diverse and responsive educational community that is dedicated to helping all students achieve their academic, career, and personal development goals.*