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FOR IMMEDIATE RELEASE

**Cabrillo College Culinary Arts Program Presents its Wine Maker's Dinner
December 5-6, The Seson House, Aptos Campus**

APTOS, CA—The Cabrillo College Culinary Arts program presents its annual Wine Maker's Dinner, a final culinary showcase of the fall semester. Cabrillo's advanced culinary class will design and prepare a menu comprised of four delightful fall courses, which will be paired with the local, award winning wines of Sones Cellars. Seatings are available on Wednesday and Thursday December 5 and 6 at the Pino Alto Restaurant, located within the Seson House on Cabrillo's Aptos Campus.

Sones Cellars Winemakers Lois and Michael Sones will be present during the multi-course dining event to discuss the distinctively Californian varietals that will complement each course.

The cost is \$70 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
December 2012 - Featuring Sones Cellars**

Course One

Canción del mar, California 2010

Crab Cakes with Swiss Chard, Pancetta and Lemon Aioli

Course Two

**Petite Sirah, Saveria Vineyard,
Santa Cruz Mountains 2009**

Elk with Leek Ash, Baby Carrots and Sunchokes

Course Three

Syrah, Santa Cruz Mountains 2008

Porcini Crusted Beef Filet
Roasted Heirloom Potatoes, Blue Cheese and Pecans
Horseradish Panna Cotta



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Course Four
Ancient Vine Zinfandel, Schmierer Vineyard, Lodi 2009

Dessert Trio
Fig and Walnut Tart with Goat Cheese Ice Cream
Sweet Potato Tart
Bittersweet Chocolate Truffle Cake

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 lettuces and herbs as well as some of the organic fruits and vegetables served. 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, and food service management training for the industry. Cabrillo College offers both a Certificate of Proficiency and an Associates 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 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 for 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.

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