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FOR IMMEDIATE RELEASE

**Cabrillo College Culinary Arts Program Presents its Spring Wine Maker's Dinner
May 15 – 17, 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 spring semester. Cabrillo's advanced culinary class will design and prepare a menu comprised of four delightful spring courses, which will be paired with the local award winning wines of Burrell School Vineyards and Winery. Seatings are available on Tuesday, Wednesday, and Thursday May 15-17 at the Pino Alto Restaurant, located within the Seson House on Cabrillo's Aptos Campus.

Burrell School Vineyards and Winery Proprietor Dave Moulton will be present during the multi-course dining event to discuss the premium wine grapes grown at Burrell School 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 2012 - Featuring Burrell School Vineyards and Winery**

First Course

Estate Chardonnay, Santa Cruz Mountains 2009

Grilled Swordfish
Creamy Polenta, Candy Cap Mushrooms
and Grilled Pineapple

Second Course

Estate Cabernet Franc, Pichon Vineyard 2007

Open Faced Duck Ravioli
Roasted Bell Peppers and Herbed Noisette Butter

Third Course

Estate Syrah, Pichon Vineyard 2007

Grilled Lamb
Wilted Lamb Quarters, Fava beans, Shallot Marmalade,
Bordelaise Sauce and Bone Marrow



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Fourth Course

Zinfandel Port

Dessert Trio

Flourless Chocolate Cake with Macadamia Nuts and Caramel
Caramelized Apple and Blue Cheese Napoleon with Walnut Ice Cream
Cherry Galette with Vanilla Crème Fraîche

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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