



Office of Marketing & Communications
Seson House
6500 Soquel Drive
Aptos, CA 95003

CONTACT: Kristin Fabos, Director, Marketing & Communications
(831) 479-6158
krfabos [at] cabrillo.edu

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FOR IMMEDIATE RELEASE

**Cabrillo College Culinary Arts Program Presents its Beer Maker's Dinner
Thursday, March 15, 5:30 p.m. – The Seson House, Aptos Campus**

APTOS, CA— The Advanced Culinary Arts students at Cabrillo College present Cabrillo's Beer Maker's Dinner, featuring Seabright Brewery, on Thursday, March 15 at the Pino Alto Restaurant, 6500 Soquel Drive, Aptos.

Cabrillo's Advanced Culinary Arts class will pair four spring courses with four of Seabright Brewery's handcrafted micro brews. 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 bagpipe music by John Hibble.

Cost is \$50 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.

The Pino Alto Beer Maker's Dinner - Menu

Spring 2012 - Featuring Seabright Brewery

Course One

Goldrush Ale

"Black and Tan"

Broiled Oyster with Guinness Glacage
and creamed leeks

Course Two

Seabright Amber

Smoked Duck Breast and Sheep's Milk Cheese
Beetroot-malt vinaigrette, lambs tongue lettuce



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Course Three

Sacrilicious Ale

Roast Rabbit with Fennel and Juniper
wheat berry pilaf, kale and rhubarb pickles

Course Four

Desmond Barleywine

Apple Barley Pudding – Sticky Toffee Bread Pudding –
Candied Blood Orange Fool

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 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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