QUICK BITES

SANTA CRUZ

Student chefs, wineries lauded at Dare to Pair

Results are in from the fourth annual Dare to Pair, which pitted Cabrillo College culinary students against each other earlier this month in a competition to create the best pairings for Surf City Vintners wines.

JUDGES' CHOICE

- First place: Quinta Cruz 2009 Souzao, paired with a duck confit spring roll from Cabrillo chefs Ian Miller and Sean Dowling
- Second place: Santa Cruz Mountain Vineyards 2010 Pinot Noir, paired with braised short ribs from chefs Megan Badger, Colby Greenway and Trevor Bryce
- Third place: Odonata Winery 2010 Petite Sirah, paired with slow-braised smoked El Salchichero pork shoulder from chefs Alejandro Ceja and Herman Madrigal

PEOPLES' CHOICE

- First place: MJA Vineyards 2009 Chardonnay, paired with smoked salmon from chefs Drew Magrane and Ismael Ingo
- Second place: Storrs Winery 2009 Zinfandel, paired with grilled carne asada tacos from chefs Stephen Sullivan and Zachary Combs
- Third place: Quinta Cruz and chefs Miller and Dowling

The distinction of Favorite Food went to Badger, Greenway and Bryce for the braised short ribs. Storrs Wine took home Favorite Wine.