CABRILLO COLLEGE

Culinary students to chef up dinner series

By CHANDRA HAYS

APTOS — Santa Cruz County abounds with farms and ranches. It’s also loaded with food lovers committed to the idea of eating locally.

Enter chef Beverlie Terra and a team of students from Cabrillo College’s culinary program, who together aim to show county foodies what they can do with locally sourced ingredients at the college’s first Farm to Table Dinner. The dinner will be 6 p.m. Friday, Nov. 1, at Pino Alto Restaurant in the historic Sesnon House at Cabrillo.

“Farm dinners are a chance for people to enjoy the offerings of local farms, and try new dishes. It’s also a chance for the Cabrillo students to gain experience,” said Laura Ness, an independent marketing consultant who’s helping promote the dinner.

Terra, the longtime executive chef at Chaminade at Santa Cruz Resort and Spa who recently joined the Cabrillo culinary program faculty, will be in the kitchen overseeing the chefs, who have each been assigned a dish. There will be appetizers plus a four-course meal, with wine pairings from Guglielmo Winery to accompany each course. All ingredients are from Yellow Wall Farm in Santa Cruz. The cost is $65 per person, and includes all food and wine.

Appetizers include wontons with pumpkin and sage and crab cakes with pepper aioli, while the first course will be kabobchi gnocci with porcini cream, the second little gem lettuce with beets, squash, feta and pomegranate vinaigrette, and the third lamb chops with pumpkin risotto. The meal will end with warm apple crumble with persimmon ice cream.

There will be another farm dinner at the Pino Alto Restaurant on Nov. 8, with ingredients from a different farm and wine from Burrell School Vineyards and Winery. Details for that dinner are still being worked out. The dinners are expected to continue through fall depending on weather and produce available from farms.

“Everyone sits at a long table, so by the end of the night, the hopes are that everyone will have gotten to know each other,” Ness said.

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IF YOU GO

CABRILLO COLLEGE

FARM TO TABLE DINNER

WHAT: A four-course meal featuring fresh ingredients from local Yellow Wall Farm

WHEN: 6 p.m. Friday, Nov. 1

WHERE: Sesnon House at Cabrillo College, 6500 Soquel Drive

COST: Tickets cost $65 per person

DETAILS: Visit pinoaltorestaurant.org or call 831-479-6524.