FOOD FOR THOUGHT

Still time to head to Pino Alto

Cabrillo students learn the food business stem to stern at Aptos restaurant

You have only until May 8 to enjoy the Pino Alto restaurant's current tapas menu. A small group of us — my daughter Donna-Renee, her friend David, my grandson Aedan, my friend Gary, and I — made dinner reservations there recently, and the dishes, made by culinary arts students, were excellent.

Our selections from the large menu included seared prawns with adobo sauce; calamari with a roasted pepper and almond sauce; beef short ribs braised with olives and sweet peppers; paella with mussels and prawns; pork meatballs in almond sauce; lamb brochettes; roasted piquillo peppers stuffed with herbed ricotta; and pickled quail eggs with fresh radishes.

As with any tapas menu, the dishes were appetizer-size, so we chose several to share. Each of us had a few bites of each selection, but given the assortment, we left satisfied.

Desserts? We couldn't decide, so we ordered all four: a marzipan-filled fried pastry with Mexican chocolate ice cream; three Spanish cheeses with almonds and honey; a yummy Nutella churro with cinnamon ice cream; and fried ice cream with fruit.

Students prepare and serve the meal and the wines, as they learn the

The dining room at Pino Alto restaurant on the Cabrillo College campus.

TIP OF THE WEEK

- Forget whisking vinaigrette. Make it in a canning jar with a screw-top lid. Shake the heck out of it. Then store it in the same jar.

DINNER BUSINESS FROM STEM TO STERN

This generosity provided insight for my grandson, who plans to study culinary arts and business after graduation from Soquel High.

I've always been impressed by the culinary program at Cabrillo College, and I think we're lucky to have it. Whether you want to immerse in the entire lineup of courses, or if you want to take a few specialized classes, everything is available to you.

For a tasting of the results, try the Pino Alto at the Sesnon House. The restaurant is open Wednesday through Friday for dinner, and Monday through Thursday for lunch. Call 831-479-6524 for information and reservations.

If you're interested in the culinary arts and hospitality management program, go to cabrillo.edu/academics/cahm/