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Final Pino Alto Restaurant farm dinner of the season with 37th parallel Winery

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Courtesy of Sesnon House at Cabrillo College

June Smith & Jerry Starr
Santa Cruz Wine Examiner
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April 27, 2014

Join the Cabrillo College culinary arts students, Fiesta Farms and 37th parallel Winery on Friday, May 9 at Sesnon House in Aptos for a dinner under the stars.

Reception with hors d'oeuvres takes place at 6 p.m. followed by dinner at 6:30. Cost of \$65 per person includes wines, passed hors d'oeuvres, dinner, and a meet-and-greet opportunity with the farmers and the winemaker.

Visit with Les Wright of [37th parallel](#) and learn about the winery, operated by Les and partner Michael Curtis. Along with wives Rene and Jan, they support the farm to table practice by shopping at farmers' markets and at organic markets that source locally. "We applaud those who 'get their hands dirty' making this happen. The whole concept makes sense, and tastes better!" Les said.

Student created menu paired with wines by 37th parallel

Reception

Hors d'oeuvres served with Chardonnay from Gerber Vineyard, Calaveras County 2012, and Merlot from Regan Ranch Vineyard, SC Mountains, 2009

- Pulled chicken on crostini with coleslaw garnish
- Curry chicken lettuce wraps
- Fresh mozz and tomato bites with Kalamata olive
- Spam sliders with fried quail egg
- White corn fritters with sweet chili glaze
- Chicken meatballs with trio sauces

Starter

Fresh baked artisan bread with house made chicken liver cognac pate served with 2012 Belle Farms Sauvignon Blanc, Santa Cruz County

First Course

Pinot Noir Belle Farms, SC Mountains, 2012, paired with herb stained glass ravioli with pastured egg, basil broth and Parmesan crisp

Second Course

Rose of Grenache, Paso Robles, 2013, paired with mussels with aged red wine vinaigrette and toasted bread

Third Course

Syrah, Chalone, Monterey County, 2011

- Brined and barbecue herb chicken
- Grilled vegetable lasagna
- Roast potatoes with ramps

Dessert

Merlot, Regan Ranch Vineyard, SC Mountains, 2010, paired with strawberry rhubarb crisp with mint chip ice cream

Reservations – 831.479.6524 or [May 9 Farm Dinner at Pino Alto Restaurant](#)

Cabrillo College Sesnon House

6500 Soquel Drive, Aptos, CA

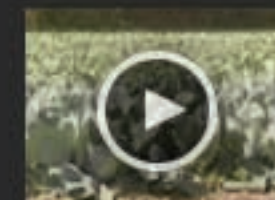
By June Smith

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