

# The Carmel Pine Cone

Volume 100 No. 2

On the Internet: [www.carmelpinecone.com](http://www.carmelpinecone.com)

January 10-16, 2014

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## FOOD & WINE

### Culinary Round Up, Granada meets C.V., and the Foragers Fest

RANCHO CIELO, the program started by retired Monterey County Superior Court Judge John Phillips to help young people who've been in trouble with the law learn useful job skills to keep them out of trouble in the adult world, is holding its largest fundraiser, the Culinary Round Up, Sunday, Jan. 19, from 5 to 8 p.m. at the Monterey Plaza Hotel and Spa at 400 Cannery Row.

Chaired by Bert Cutino, executive chef and founding partner of the Sardine Factory,

Up will present an auction, and executive director Susie Brusa listed the top items, including a private airshow by famous aerobatic pilot Sean Tucker with dinner for 20 at Rancho Cielo, a horse trail ride and elegant dinner for eight prepared by Roy's chef Pablo Mellin and chef Arlene Mead at Mike and Cass Antle's barn, a bowling party and catered dinner for 20 at Don Chapin's home, and getaways to Seattle, New York City, the Marin headlands, Napa and Bodega Bay,

Peninsula residents the drive, Rancho Cielo and CCM&E are teaming up to provide shuttles two and from Carmel on Feb. 7, March 7, April 4, May 2 and June 6. The cost is \$15 per rider. Call (831) 444-3521 to make a shuttle reservation.

Wood will, in turn, go to Spain in March to showcase his talents.

Matas will share the cuisine of Andalusia

### soup to nuts

By MARY SCHLEY

#### ■ International culinary exchange

Carmel Valley Ranch will represent Monterey County in an international culinary exchange with Granada, Spain, when it hosts a series of events with renowned chef Jorge Matas of the restaurant Carmen San Miguel Jan. 16-18. C.V. Ranch chef Tim

at the ranch during a gala dinner Thursday, Jan. 16, and at a paella demonstration after a hosted walk through the kitchen garden Saturday, Jan. 18.

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PHOTO/COURTESY SUSIE BRUSA

Drummond Culinary Academy student chefs work alongside the pros at the Culinary Round Up – Rancho Cielo's largest fundraiser – set for Jan. 19 at the Monterey Plaza Hotel.

and John Narigi of the Monterey Plaza Hotel, the event benefits Rancho Cielo and its Drummond Culinary Academy, which educates students so they might find work in restaurant, hotel and other commercial kitchens.

During the evening, which will also include a dozen wineries and Peter B's Otto Ale — made with fresh hops grown at Rancho Cielo — student chefs will work alongside notable local professional chefs to create a gourmet strolling dinner. The young cooks will also talk about their experiences at Rancho Cielo.

Being a fundraiser, the Culinary Round

Orange County, and Cabo San Lucas.

Brusa reported that due to the generosity of the Monterey Plaza Hotel, the donors of auction items, the chefs and the wineries, the costs of holding the Round Up are very low, so most of the money will go to help fund Rancho Cielo and its educational and motivational programs.

Tickets are \$150 per person, and attire is fancy Western. To purchase, call (831) 444-3530 or visit [www.ranchocieloyc.org](http://www.ranchocieloyc.org).

Anyone who wants to see what the student chefs at the Drummond Culinary Academy are up to can reserve a spot at a three-course Friday night dinner. To save

# FOOD

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The Gala Dinner will begin with a selection of Matas' tapas — which earned him the award of Best Tapa in last year's Granada Tapa Competition — followed by a multi-course meal paired with the wines of the Andalusian region. Menu highlights include Jamon de Serrano with cantaloupe, Spanish cheese soup, gazpacho, locally raised rabbit "lollipop" with pickled asparagus, Monterey Bay octopus skewers with potato foam, mini Moorish chicken tartlets, salt cod salad, grilled sea bass, slow-braised suckling pig confit with whipped potatoes, baked apple with Carmel Valley Ranch honey sauce and pastry with yogurt and honey cream.

The cost is \$175 per person, and the gala will begin with a reception at 6 p.m.

Saturday's walk will start at 11 a.m., with Wood and Matas leading guests through the ranch's organic garden, after which they will demonstrate how to make paella — the traditional Spanish rice dish that often incorporates seafood and saffron — and everyone will dig in. The cost for the garden walk and paella lunch is \$120 per person.

Carmel Valley Ranch is located at mid-valley, just off Carmel Valley Road. For reservations, call (831) 626-2599.

## ■ Foragers Festival lineup evolving

The Big Sur Taphouse, Ripplewood, Chesebro Wines and Heller Estate are the latest to join the lineup in the Jan. 17-19 Big Sur Foragers Festival, it was announced this week. The four will join a number of other chefs and wineries for the Fungus Face-Off cooking competition Saturday afternoon at Ventana Inn and Spa. Wild ingredients, namely mushrooms, take center stage during the weekend of gourmet food, world-class wine and beer, entertainment, expert-led foraging hikes and a culinary competition with celebrity judges. The Foragers Festival also serves as a fundraiser for the nonprofit Big Sur Health Center, which provides medical care to locals and visitors, turning no one away.

The weekend will begin with Firestone and Fungus at the Big Sur Roadhouse Jan. 17, when David Walker, "The Lion" of Firestone-Walker Brewing Co., will preside over a rain-or-shine barbecue feast to accompany Firestone's best beers. The cost is \$50, and guests can drop in anytime between 5:30 and 8 p.m.

On Saturday, Jan. 18, experts will lead participants on a Wild Mushroom Walk and Talk at Pfeiffer State Park and at Ventana Inn, at a cost of \$35 per person.

That afternoon, from 1 to 4, the Fungus Face-Off will take

place on the deck at the stunning Ventana. For \$45 per person, guests can sample the creations of competing chefs and cast their votes for People's Choice. In addition to the Taphouse and Ripplewood, restaurants with chefs taking part in the contest include the Big Sur Roadhouse, Hyatt Carmel Highlands, Esalen, Big Sur Bakery, Fernwood Resort, Bernardus Lodge, Carmel Valley Ranch and The Restaurant at Ventana. Quail and Olive will host an olive oil and vinegar tasting, and numerous wineries are set to provide tastes. A wine raffle and a silent auction will help raise additional funds for the health center.

That evening at 6, Ventana will be the site of the Grand Celebrity Chef Dinner, a collaboration of guest chefs Ethan Stowell (named one of the Best New Chefs in America by Food & Wine in 2008, chosen as a Best New Chef All-Star in 2013, and honored with multiple James Beard Award nominations) of Ethan Stowell Restaurants in Seattle, Jason Wilson (2006 Best New Chef award from Food & Wine and James Beard Award Winner for Best Chef Northwest 2010) of Crush in Seattle, and Philippe Breneman of The Lexington House in Los Gatos. The multi-course dinner, with wine pairings, will cost \$175 per person.



Ethan Stowell



Jason Wilson



Philippe Breneman



Matt Glazer