www.landofwineandfood.com

CULINARY ITINERARY: CENTRAL COAST

The Central Coast offers a window into the quintessential California lifestyle, from sophisticated Santa Barbara and laid-back college town San Luis Obispo to remote and wildly beautiful Big Sur and charming Monterey. Because of this area's unique geography and sparser population, it offers some of the most Dramatic and rewarding Highway 1 drives. Central Coast's up-and-coming wine regions – from Paso Robles, now the third largest in the state, to Santa Barbara, made famous in the film *Sideways* – boast some of the most sought-after and delicious wines California has to offer.

Day One: Ventura County

If you love lemons, head east of Ventura a few miles to Santa Paula. Here you can follow the citrus-infused air to **Limoneira Company** http://www.limoneiratours.com/ the largest lemon producer in North America. They also grow oranges, strawberries, avocados, lavender and more. They offer tours of the citrus ranch or historic Santa Paula, hot-air ballooning over the orchards, backcountry jeep tours and a chuck-wagon lunch tour. If you go later in the day, you can sign up for gourmet orchard dining, where you can enjoy delicious food atop a hill offering views of the Santa Clara Valley mountains, colorful valley floor, and the blue Pacific Ocean off in the horizon.

For lunch, head back to Ventura to its only brewpub, **Anacapa Brewing Company** (www.anacapabrewing.com). They serve fresh, handcrafted ales and lagers produced in their 12-tank stainless steel brewery by Head Brewer Eric Rose, a Gold Medal Winner at The Great American Beer Festival. Almost everything on their menu is prepared from scratch using their special homemade recipes.
In the afternoon, enjoy this classic beach town's Main Street, with diverse architectural styles and distinctive inns, boutiques, restaurants and antique shops. A must-stop-and-salivate is **Trufflehounds' Fine Chocolates** (www.trufflehoundsfinechocolates.com), offering hand-made chocolates and specializing in truffles. The chocolates are made on-site, and guests can participate in hands-on demonstrations.

Take a walk on the beach or browse a museum before meandering over to **The Sidecar Restaurant** (www.thesidecarrestaurant.com) on Main Street. Executive Chef Tim Kilcoyne sources much of the produce, dairy, meat, poultry and fish locally, and uses organically grown and sustainable farmed products whenever possible. The menu is "Farmer's Market" driven, and thus changes often. Kilcoyne participates in the "Slow Food" movement and features "Farmers Dinners" at the restaurant. Similar to a winemaker's dinner, these dinners feature a local farmer who talks on his produce/products used in the five-course dinner that night.

Other dinner options are found at **Watermark on Main** or **Brooks**. Watermark is one of Ventura's newest and chicest dining establishments. Enjoy the view from the rooftop lounge and soak up the ambience in the

lovingly restored turn of the century brick building. Chef Andrew Brooks opened his signature restaurant in Ventura because of the abundant farm fresh produce, seafood and proximity to California wine country. Critics are giving Brooks rave reviews, and you will too. Don't forget to check the fresh seafood options at **Ventura Harbor**, where deep sea fishing boats deliver daily fresh catches to the docks that are lined with several great casual seafood establishments like **Andria's** or **Brophy Brothers**. For more information on Ventura, visit www.ventura-usa.com.

Day Two: Santa Barbara County

In the morning, drive along the coast about half an hour north to Santa Barbara, where the residents are livin' la vida locavore, eating locally grown and harvested foods within a 100-mile radius. Santa Barbara is uniquely self-sustaining when it comes to food and offers a truly regional culinary experience. Fresh, seasonal produce is readily available at daily farmer's markets and local grocery stores. Fresh catch from the Santa Barbara Channel is served up in local eateries, and you can even buy seafood right off the boat at the Santa Barbara Harbor. Learn how to eat like a locavore on a guided culinary tour of Santa Barbara with **Market Forays** (www.marketforays.com). After collecting ingredients at the Fishermen's Market, Farmer's Market, C'est Cheese and Our Daily Bread, Slow-Foodie guide Laurence Hauben will teach you how to prepare dishes you can easily make at home. The experience concludes with a delicious lunch paired to local wines.
If you're more partial to the grapes grown in Santa Barbara, visit **Curtis Winery** (www.curtiswinery.com) just outside Los Olivos, which is owned by the Firestone Family, including **Andrew Firestone of TV's Bachelor fame**. The tasting room at Curtis Winery offers a bright and vibrant environment for sampling and purchasing wine, as well as gift and food items from local vendors. A recent expansion of the tasting room extends into the winery cellar, where groups and other visitors enjoy the ambiance of French oak barrels, a Vicard 40-hecaliter oak upright tank and mural-covered walls. The winery is surrounded by large oaks, a shaded lawn and colorful landscaping. Antique vineyard equipment adds a rustic native touch to the scene, while several picnic tables await your culinary pleasures. **Fiddlehead Cellars** (www.fiddleheadcellars.com) in Lompoc features wines by wine luminary Kathy Joseph, who began the winery to capture the pure essence of the two grape varietals she loves best – Sauvignon Blanc and Pinot Noir. The result is a wine that became a celebrity itself in the film *Sideways*, when Maya discussed that she was drinking a "Fiddlehead Sauvignon Blanc." Fiddlehead produces approximately 5,000 cases of wine each year, in keeping with Kathy's philosophy of personal interest in each barrel of wine. Other great options for wineries include **Bridlewood Winery** (wwwbridlewoodwinery.com) and Dierberg Estate Vineyard (www.dierbergvineyard.com)/**Star Lane Vineyard**
(www.starlanevineyard.com) in Santa Ynez, **Andrew Murray Vineyards**
(www.andrewmurrayvineyards.com) in Los Olivos or **Rancho Sisquoc Winery** (www.ranchosisquoc.com) in Santa Maria. If you'd like to experience "green" wineries, a great way to sample them is through **Sustainable Vine Wine Tours** (www.sustainablevine.com), which offers guided tours of organic and biodynamic wineries in a biodiesel-powered van.

State Street in downtown Santa Barbara is a great place for sophisticated and eclectic shopping – but it's also a great place to perch yourself at a café stool and watch the parade of people go by. With a refreshing Mediterranean climate and more than 150 dining options downtown on or near State Street, Santa Barbara offers visitors many al fresco places to delight their palates and watch the show. After lunch or a snack, burn some calories with more shopping or visiting lovely galleries and museums dotted throughout downtown.
If you prefer to cook your own lunch, head over to the **Santa Barbara Harbor,** where you can buy fresh fish, crab and lobster right out of the decks of the fishing boats. The Saturday Fisherman's Market is open from 7:30 a.m. to 11:30 a.m. Or, visit the **Santa Barbara Fish Market** (www.sbfish.com), open daily, for your fresh catch. The 100-plus local fishermen catch between 6 and 10 million pounds of seafood annually. The Santa Barbara

Channel is one of the nation's richest sources of bountiful, sustainable and high-quality seafood. Depending on the season, the catch of the day may include spiny lobster, ridgeback shrimp, spot prawn, rock crab, white sea bass, California halibut, yellowtail, albacore, swordfish, thresher and mako shark, Pacific snapper, and barracuda. Their boats also bring in the best sea urchins in the world, squid and sea cucumber, which looks like a giant warty slug and is highly sought after in Asia for use in soups and as a medicinal tonic.

For an authentic wine country experience in the heart of the city, visit **bouchon santa barbara** (www.bouchonsantabarbara.com) downtown, owned by celebrated restaurateur **Mitchell Sjerven,** whose passion lies in providing an authentic, regional dining experiences. Only the freshest, high-quality local ingredients find their way into Chef Brandon Hughes' cuisine. Hughes works closely with local produce growers,
fishermen and game ranchers to create a menu that captures the essence of California's Central Coast. Since Santa Barbara is a seafood paradise, you can visit the **Hungry Cat** (www.thehungrycat.com), created by culinary legends David Lentz and Suzanne Goin. The bistro features a raw seafood bar and handmade cocktails and offers seafood specialties from local waters, including the elusive Santa Barbara spot prawn and sea urchin.

Pub crawling in the evening (or daytime) is a must if you're hot for hops. Santa Barbara County may be known for its wine, but microbrews are another locally produced beverage receiving raves. The region's seven microbreweries give beer lovers a tasting trail of their own. On the south side, Carpinteria is home to the **Island Brewing Company** (www.islandbrewingcompany.com) production facility and tasting room. In Santa Barbara, The **Brew House** (www.brewhousesb.com) and **Santa Barbara Brewing Company** (www.sbbrewco.com) are both lively, full-service restaurants pouring their own beers as well as international brews. **Telegraph Brewing Company** (www.telegraphbrewing.com) has a tasting room near the Funk Zone and is sold in select local markets and served in local restaurants and bars. New on the scene, **Hollister Brewing Company** (www.hollisterbrewco.com) opened its doors May 2007 in Goleta, near the university, and Downtown Brewing Company (805-682-7803) opened on upper State Street. And in Buellton, **Firestone-Walker Brewery's Taproom** (www.firestonewalker.com) restaurant features their four award-winning beers in addition to four alternating beers on tap.

To learn about general activities, go to www.santabarbaraca.com. For more information on Santa Barbara's green activities, visit www.GreenSantaBarbara.com. For wine-specific information, go to www.sbcountywines.com.

Day Three: Santa Barbara County/San Luis Obispo County

In the morning, before you leave Santa Barbara County, drive 45 minutes northwest to the village of Solvang, an authentic Danish village where you can marvel at the architecture and bakeries. Enjoy a European breakfast of Danish pastries, cookies or breads prepared in local bakeries. No visit is complete without tasting aebleskiver, the jam-draped, powdered sugardusted Danish pancake balls. If you prefer a low-carb breakfast you can brag about to your friends, and you have access to a stove, visit **Ostrich Land** (www.ostrichlandusa.com) a few miles north in Buellton. Here you can feed the animals and buy gigantic ostrich or emu eggs and ostrich meat that you can cook if you've got a LOT of mouths to feed. Staff can show you how to get the yoke out while leaving the valuable shell completely intact. The gift shop offers amusing ostrich and emu related items. Buellton is also famous for the **Hitching Post II restaurant** (www.hitchingpost2.com), featured in the movie *Sideways.* This charming, unpretentious steakhouse serves quail, turkey, duck – and of course, ostrich. The eatery is very popular with locals and foodies for their Santa

Maria barbecue, a central coast style of grilling over and open fire of red oak, a method of cooking that is native to the area and dates back to the days of the Spanish Rancheros.
If you prefer immediate gratification in your low-carb breakfast, head north and visit one of San Luis Obispo County's many **farmer's markets** (www.slocountyfarmers.org/) or you-pick stands, open every day of the week in different cities. Like Santa Barbara, San Luis Obispo County is pretty self-sustaining, producing in its own backyard fish, meat, flowers, herbs, avocados, heirloom tomatoes, olive oil, strawberries, artichokes, leafy greens, lavender, onions, peppers, potatoes, squash, corn, apples, garlic, plums, apricots, cucumbers, melons, pears, quinces, persimmons, oranges, figs and much, much more. Bite into fresh olallieberries, the local specialty – a sort of blackberry with raspberry overtones. Its tart sweetness abounds in baked goods across the county as well. One of the best known farmer's markets is also one of the oldest, the **San Luis Obispo Downtown Association Farmer's Market** (www.downtownslo.com/farmers.html). Held every Thursday, this weekly street fair and produce market features barbecued ribs, freshly picked fruits and vegetables, arts and crafts, and live entertainment.

San Luis Obispo County is home to the world-famous Hearst Castle in San Simeon, built by the famous newspaper magnate William Randolph Hearst. However, most people outside of California don't realize that the castle overlooks much of the Hearst family's free-range ranch land. Since 1865, the Hearst family has raised cattle on the rich sustainable native grasslands. **Hearst Ranch** (www.hearstranch.com) cattle are grassfed,grass-finished and humanely raised. Their animals are not given growth hormones or antibiotics, resulting in beef with extraordinary flavor that's as memorable and natural as the surrounding landscape.
For lunch, you can visit a hearty gastropub like the **Downtown Brewing Company** (www.downtownbrew.com) in Paso Robles or San Luis Obispo. If your belly is full and you want to brew your own beer, try **Central Coast Brewing** (www.centralcoastbrewing.com). Or you can try Santa Maria barbecue at **Jocko's Restaurant** (805-929-3686), a popular California roadhouse in Nipomo.
One of the best things about San Luis Obispo County is its wineries – many of which are small boutique vineyards where visitors can likely meet the winemaker or owner. For more information on the Edna Valley/Arroyo Grande wine areas, known for Chardonnay, visit the **San Luis Obispo Vintners Association** site at www.slowine.com. For Zinfandel and Rhone varietals, you'll want to scoot over to Paso Robles. You can find in-depth information on this area at the **Paso Robles Wine Country Alliance** (www.pasowine.com). Tours of the areas are done by **Breakaway Tours** (www.breakaway-tours.com), **Central Coast Trolley Company** (www.centralcoasttrolley.com), **Grapeline Wine Country Shuttle** (www.pasorobles.gogrape.com), **River Oaks Wine Bus** (www.riveroakshotsprings.com/html/winebus.html), **Wine Tours VIP** (www.winetoursvip.homestead.com) and **The Wine Wrangler** (www.thewinewrangler.com). See the "More Interesting Options – San Luis Obispo" section for highlights of more interesting wine programs, or go to the San Luis Obispo County Convention & Visitors Bureau site for a calendar of events, which include culinary activities such as their annual **restaurant month** each January (www.sanluisobispocounty.com/calendar/index.cfm).

In the evening, San Luis Obispo County offers diverse options for dinner. Many of the chefs and restaurant owners shop the Farmer's Markets and use the ingredients in their meals, such as Villa Creek Winery & Restaurant in Paso Robles (www.villacreek.com/restaurant), **Artisan** (www.artisanpasorobles.com), **Big Sky Café** in San Luis Obispo (www.bigskycafe.com), **Windows on the Water** (www.windowsonthewater.net) in Morro Bay or **Robin's** (www.robinsrestaurant.com) in Cambria. A hidden romantic gem with rave reviews is the **Sow's Ear** (www.thesowsear.com), also in Cambria. If you've got room for more dessert, you can't go wrong with **Doc Burnstein's Ice Cream Lab** (www.docburnsteins.com). Suck on a fresh cone of gourmet ice cream in many flavors. If you're in town on a Wednesday night at 7 p.m., Doc's Ice Cream Lab Show, a live performance that involves the whole audience,is a must for kids of all ages. Here you can help invent a brand new flavor and watch it being made.

Day Four: Monterey/Carmel

On the way to Monterey from San Luis Obispo, you've got two delicious options: you can drive north on Highway 101, famous for its multitude of Mexican restaurants, especially the town of Gonzales. An agricultural town that is home to a huge population of Oaxacan Mexicans, Gonzales is famous for their mole and other dishes. Or, you can navigate the world-famous hairpin turns along coastal Highway 1 through Big Sur. Here you can get candy for the eyes with waterfalls plunging into the sea and mythical California Condors soaring over dramatic coastal cliffs. Catch nature's daily show from a romantic window table at **Cielo at Ventana Inn** (www.ventanainn.com) or **Post Ranch Inn** (www.postranchinn.com), both serving award-winning cuisine.

Another place to enjoy the show is **Domenico's** (www.domenicosmonterey.com) on Fisherman's Wharf in Monterey, where diners can watch seals trying to steal dinner from fisherman as they enjoy traditional Italian cuisine, At center stage here is the fresh seafood caught each morning and delivered to Domenico's private loading docks, and fresh tomatoes from Dominic's own farm.

If you're a John Steinbeck fan, you may prefer to break bread on **Cannery Row** (www.canneryrow.com) In Monterey, made famous in the Pulitzer winner's 1945 novel. Long known for its fishing industry and Italian roots, Cannery Row is home to famous cioppino, clam chowder at Fisherman's Wharf, abalone, calamari and fresh salmon. In addition to great restaurants, shopping and entertainment abound here, as well as several local wine tasting rooms at Taste of Monterey, located on Cannery Row, and the **Monterey Bay Aquarium**, whose Seafood Watch program is known nationally for boosting sustainable seafood (www.montereybayaquarium.org/cr/seafoodwatch.asp). Many restaurants in town follow their lead including **Passionfish** (www.passionfish.net) in Pacific Grove, known for its extensive list of sustainably farmed seafood. By the way, Steinbeck followers should make a side trip inland to Salinas and visit the **National Steinbeck Center** (www.steinbeck.org), where you can get more "food for the mind."

Monterey is a great place to drink and be merry – especially if your tastes go towards Pinot Noir and Chardonnay. The hot region now is the Santa Lucia Highlands, where winemakers like **Gary Pisoni** (www.**pisoni**vineyards.com) have a cult following. For more information on **Monterey wineries**, visit www.montereywines.org. A popular trek is along River Road, where the installation of new signposts has made searching for boutique wineries in the Salinas Valley easier. Follow the trail to local favorites like Paraiso Springs, Marilyn Remark, Chalone Vineyards and Smith & Hook. Carmel Valley also has a host of limited production wineries, such as **Bernardus** (www.bernardus.com), **Galante Vineyards** (www.galantevineyards.com), and **Chateau Julien** (www.chateaujulien.com)

Cacao worshippers shouldn't miss the **Monterey Bay Chocolate Factory** (www.MontereyBayChocolates.com). Make like *Willy Wonka* and dip into the free tour of Monterey Bay Chocolates with a behind-the-scenes peek at the production line, with its *I Love Lucy*-style enrobing machine and toffee, turtle and custom-mold artists whipping out a delectable lineup of all things sweet and crunchy. Free samples round out the tour.
For dinner, try one of the many area restaurants that pull produce from Earthbound Farm (www.ebfarm.com**)** in charming Carmel, the nation's largest grower of organic greens. **Marinus** (www.bernardus.com) in Carmel actually has its own greens and herb garden, so visitors can have an even more direct connection to the food they're enjoying. Rub elbows with celebrities at Monterey institution **Sardine Factory** (www.sardinefactory.com). Or, try award-winning fine dining at **L'Auberge** Carmel (www.laubergecarmel.com). Looking for dinner with fine wine and stogies? Try Carmel's **Pacific's Edge** restaurant (www.pacificsedge.com).

For more information on Monterey and Carmel activities, visit www.mccvb.org.

The above itinerary was created based on feedback from various destination marketing organizations, so we apologize if there are any minor inaccuracies. Dates and hours may vary so we suggest you confirm dates and hours in advance of visit. Updated June 2009.

MORE INTERESTING OPTIONS

AGRITOURISM

Santa Barbara Area

Apple Lane Farm
The long-established Lane Family Apple Farm sells five varietals of apples at their fruit stand. Or, you can pick your own and pay by the pound. Educational tours are also offered. www.applelanefarms.com/

Buttonwood Farm
Peach stand open in summer season. www.buttonwoodwinery.com

Clairmont Farm Lavender Company
More than five acres of organic grosso variety lavender are planted and distilled on the farm, which produces a full line of organic lavender-based personal care and beauty products and culinary lavender and tea. www.clairmontfarms.com

Fairview Gardens Farm
Founded in 1895, Fairview Gardens is considered by some to be the oldest organic farm in Southern California, and is now preserved in perpetuity through an agricultural conservation easement. 100 different fruits and vegetables are produced on 12.5 acres. Self-guided and guided tours offered. www.fairviewgardens.org

Greenhaven Orchard
More than 10 varieties of apples are sold on the orchard August through November. 805-686-5858

Morrell Nut & Berry Farm
From July to October, pick your own fresh raspberries and blackberries. In October and November, treat yourself to the best sun-dried walnuts you've ever tasted. 805-688-8969

Restoration Oaks Ranch U-Pick Blueberries
Pick blackberries and green tomatoes in the summer, hunt for pumpkins in the fall, and cut your own lettuce on this 15-acre farm that grows an extensive variety of fruits, vegetables and flowers. www.summersetfarms.com

Vincent Farms
230 Winchester Canyon Road Goleta, CA 93117-1048
You-pick apricots in season, usually mid-June. 805-968-9310

INTERESTING WINE PROGRAMS

Santa Barbara Area

***Sideways* Tour**
Santa Barbara wine country received a huge boost from an unexpected source when Hollywood came calling in 2003. Much of the Oscar-nominated hit film *Sideways* was shot at locations in the heart of this booming wine region. Kalyra Winery, for instance, has received thousands of visitors who arrived knowing only that Sandra Oh's character, the sexy, sassy Stephanie, poured wine for Miles and Jack in the tasting room there. Elsewhere in the movie, the characters have dinner at Los Olivos Café & Wine Merchant and at the Hitching Post II. They roam the cellar at Firestone, steal extra gulps of wine at the Foxen tasting room, schmooze at a Fess Parker Winery event, cruise in a convertible along Santa Rosa Road, and banter with Sanford's real-life tasting room manager, Chris Burroughs, who played himself in the film. The "*Sideways* tour" has become great fun for filmgoing wine lovers and introduced the pleasures of wine to a new audience. For a map of the movie's locations, go to the Santa Barbara Conference & Visitors Bureau and Film Commission Web site at www.santabarbaraCA.com.

Urban Wine Trail
Don't have an entire day to devote to wine tasting in Santa Ynez or Lompoc? Experience the Santa Barbara Downtown Urban Wine Trail – all in one afternoon. Taste and tour eight wineries and tasting rooms conveniently located in downtown Santa Barbara. Most wineries offer wine purchase drop-offs at local hotels for tasters trekking on foot or bicycle. Wineries include Carr, Coquelicot, Jaffurs, Kalyra, Oreana, Santa Barbara Winery, Summerland and Whitcraft. Pick up a copy of the new Urban Wine Trail Map at any of the wineries on the tour route. For more information, visit www.wineanddinesb.com/maps/urban.html.

Los Olivos Tasting Room and Wine Shop
You can also try wine tasting at the more than dozen tasting rooms located at the quaint Victorian village of Los Olivos, in the heart of Santa Barbara County. A great gem is the Los Olivos TastingRoom and Wine Shop carrying wines from some of Santa Barbara County's most prestigious and hard-to-find wineries. Or check all the wineries out at www.sbcountywines.com/visit/map.html#losolivos

Artiste Impressionist Winery & Tasting Studio
Art and wine go hand-in-hand at Artiste. Taste Artiste wines and learn how to blend your own during an interactive seminar. www.artiste.com

Paso Robles Area

Adelaida Cellars – Paso Robles
Art Among the Vines with artist Anne Laddon, plus Riedel Glass Class, Barrel Workshop with Winemaker Terry Culton, and Library and Reserve Wine Tasting Seminar. www.adelaida.com

JUSTIN Vineyards – Paso Robles
2008 Guest Chef Dinner Series – Guess Who's Coming to Dinner?
All Guest Chef Dinners are held at JUSTIN Vineyards & Winery. Dinners begin with a reception at 6:30 p.m., followed by dinner at 7 p.m. Each seat is $150 per person or $120 per person for Wine Society members. www.justinwine.com

Meridian Vineyards, Paso Robles

Enjoy a catered gourmet picnic lunch on the winery patio while taking in the vineyard views or reserve yourself a spot in the regular wine blending seminars at the winery. www.meridianvineyards.com

J. Lohr Winery—Paso Robles
No tasting fee except for Cuvee Series wines. Picnic area. www.jlohr.com

Pipestone Vineyards – Paso Robles
Combining Eastern and Western traditions, Pipestone strive to manage the vineyards *sustainably* and *organically*. Pipestone Vineyards may be the only vineyard and winery in California managed and built according to the traditional Chinese principals of *feng shui* (wind and water). Honey tasting and bee-keeping seminars. www.pipestonevineyards.com

Still Waters Vineyards – Paso Robles
Be a winemaker for a day. www.stillwatersvineyards.com

Tablas Creek Vineyard and Winery—Paso Robles
Take a tour of the on-site vine nursery, organic vineyard, and winery, and don't forget the tasting! ww.tablascreek.com

MORE RESTAURANT RECOMMENDATIONS

Santa Barbara Area

American Flatbread
American Flatbread's bakery in Los Alamos is the West Coast home-base for handmade, wood-fired pizzas made with all natural, seasonal and locally sourced ingredients. The original location is in Waitsfield, Vermont, and the pizzas are sold in grocery stores across the U.S. The bakery opens as a restaurant every Friday and Saturday night for dinner and is popular with winemakers. Definitely off the beaten path. www.foodremembers.com

La Super Rica Taqueria
The late Julia Child (who used to reside in S.B.) made this casual eatery on Milpas Street famous by saying it was her favorite Mexican food. 805-963-4940

Quantum Kitchen & Cocktails
This "green" restaurant serves-up gourmet burgers, spin-offs of the great comfort-food classics, farmer's market salads and spiked milkshakes. www.quantumrestaurant.com

San Luis Obispo Area

Hoppe's Bistro – Cayucos, www.hoppesbistro.com

Lido Restaurant at Dolphin Bay Hotel – Shell Beach, www.www.thedolphinbay.com/lido_restaurant/

Novo Restaurant & Lounge – San Luis Obispo, www.novorestaurant.com

The Park Restaurant – San Luis Obispo, www.theparkrestaurant.net

Villa Creek – Paso Robles, Wonderful cuisine made with many local organic foods and can be enjoyed with the wines of restaurant owner Cris Cherry's Villa Creek Winery. www.villacreek.com

MORE WINERIES

Monterey/Carmel Areas

Chateau Julien Winery - www.chateaujulien.com

Bernardus Lodge and Winery - www.bernardus.com

Chalone Vineyard - www.chalonevineyard.com

Blackststone Winery - www.blackstone-winery.com

MORE ARTISAN CHOCOLATE OR CHEESE FACTORIES

Santa Barbara Area

Chocolate Maya
Decadent chocolate boutique. www.chocolatemaya.com

Jessica Foster Truffles
Made-to-order specialty truffles. www.jessicafosterconfections.com

Ingeborg Chocolates
A chocolate manufacturer of assorted Danish specialties. All products made on-site; tours by appointment. www.ingeborgs.com

San Luis Obispo Area

Vivant Fine Cheese – Paso Robles, www.vivantfinecheese.com

Sweet Earth Chocolates (organic and fair trade) – San Luis Obispo, www.sweetearthchocolates.com

OTHER INTERESTING GOURMET ATTRACTIONS

Santa Barbara Area

Roblar Winery & Vineyards
This new winery and culinary facility offers regular cooking classes taught by guest chefs from some of the world's finest restaurants and resorts. www.roblarwinery.com

McConnell's Ice Cream
Locally produced all-natural ice cream. www.mcconnells.com

Santa Barbara Olive Co.
Santa Barbara Olive Co. boasts more specialty olives than any other olive company in North America, and employs various curing and brining methods in producing natural and distinctly delicious olives. They also produce gourmet olive oils, condiments, salsas and vegetables. Products are available online and in supermarkets and specialty shops throughout the U.S. www.sbolive.com

Santa Barbara Pistachio Company
Naturally tree-ripened and pesticide-free, premium Santa Barbara Pistachios are flavored using all-natural brine-dip solutions, which saturate the nuts with 100% natural flavors. No spray-on chemical flavorings, dyes, bleaches or preservatives are used. To ensure premium quality, Santa Barbara Pistachios are hot air-dried daily in small, 700-pound batches. The farm has a small café (summer only) and store guests can visit. www.santabarbarapistachios.com

Market Forays
Laurence Hauben offers a variety of customizable guided culinary experiences that include visits to farmer's and fish markets, specialty food shops, interactive cooking experiences and wine tasting. www.marketforays.com

San Luis Obispo County

Bar B6 Ranch
Hunting trips for tule elk, hogs, boars and upland birds. Historic cattle ranch tours for groups. Wildlife & resource management tours. Ecotourism. Reservations required. www.barb6ranch.com.

Monterey Bay Area

The Culinary Center of Monterey on Cannery Row
www.culinarycenterofmonterey.com

Taste of Monterey (great local wineshop and tasting center overlooking the Pacific Ocean). www.tastemonterey.com

City of Castroville
The "Artichoke Capital" of the U.S. – visit places like **Pizzini Farms** (www.**pezzinifarms**.com) for the freshest artichokes. The city hosts the annual Artichoke Festival (www.artichoke-festival.org) each May.

City of Salinas
Often called the "Salad Bowl of the World," Salinas farms produce the nation's largest amount of greens, broccoli, etc. www.salinas.com/

MORE GASTROPUBS

San Luis Obispo Area

Firestone Walker Fine Ales (no food) (Paso Robles), www.firestonewalker.com

TASTE
Taste's exclusive Enomatic Wine Pouring System lets you sample up to 72 different wines from producers in San Luis Obispo's Edna Valley, Arroyo Grande, Avila Beach and Nipomo Regions. www.taste-slo.com

AGRITOURISM

San Luis Obispo Area

Avila Valley Barn, www.avilavalleybarn.com

Jack Creek Farms, www.jackcreekfarms.com

Linn's Fruit Bin, www.linnsfruitbin.com

Pasolivo, www.pasolivo.com

Tiber Canyon, www.tibercanyon.com

We Olive (tasting room), www.weolive.com

Ag Adventures of the Central Coast, www.agadventures.org

Green Acres Lavender Farm – Atascadero, www.greenacreslavenderfarm.com

Monterey Bay Area

AgVenture Tours, www.agventuretours.com

Frank Capurro and Sons (artichokes grower), www.capurromkt.com

The Farm, www.thefarm-salinasvalley.com

Work Ranch (work/farm stays), www.workranch.com

For more information check out www.landofwineandfood.com.

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