



www.landofwineandfood.com

CULINARY ITINERARY: NAPA/SAN FRANCISCO BAY AREA

The San Francisco Bay Area has long ranked among the royalty of culinary cities in the U.S., known for its abundant five-star restaurants, gourmet specialty foods and proximity to the famous Napa and Sonoma wine valleys. From the look of things, it's not ready to give up its crown. The San Francisco Bay Area offer will exhaust foodies – and those who aspire to be – long before their options are exhausted.

Day One: The Napa Valley/Berkeley

If you're craving all things wine, go directly to The Napa Valley, also known as "the center of the universe" to certain connoisseurs of wine, especially for cabernet and cabernet blends. There are well over 400 wineries to wander through, offering traditional tasting or immersive experiences – some open to the public and many by appointment. Try hands-on blending at the **Rubicon Estate** (www.rubiconestate.com), home to Francis Ford Coppolla's renowned wines and listed on the National Register of Historic Places. For a feast of the eyes and mouth, visit the **Kuleto Estate** (www.kuletoestate.com), with eye-popping vistas of Lake Hennessey and abundant animals, including sheep, lamb, rabbits, ducks and geese. You can taste their renowned cabernet paired with artisan cheese and dried cured meats and fruits, as well as olives grown on their ranch. For more information on wineries of The Napa Valley, visit the destination's official website at www.LegendaryNapaValley.com. Or, check out a cooking demonstration at **Culinary Institute of America** (www.ciachef.edu/california/default.asp) at Greystone or enjoy a meal in their **Wine Spectator Greystone Restaurant**. You could also try a "Weekends at The CIA" class at the CIA and unlock the foodie in you (www.ciachef.edu/enthusiasts/programs/weekends). Another fun stop is **Domaine Charbay Winery and Distillery** (www.charbay.com), where the Karakasevic family have been producing small, handcrafted releases of wines, ports, brandies, spirits and liqueurs since 1983 on Spring Mountain, overlooking The Napa Valley.

If money is no object, give your taste buds a once-in-a-lifetime experience at **French Laundry** (www.frenchlaundry.com) in Yountville, where culinary wizard Thomas Keller weaves a spell over nine courses of American cuisine with French overtones. The restaurant takes reservations two months in advance, and spaces fill up quickly, so be sure to call well in advance for dinner (lunch is only served on weekends). If you're a mover and shaker of another sort, board the **Napa Valley Wine Train** (www.winetrain.com) for a gourmet lunch or dinner with wine pairings as you wind your way through the rustic Napa Valley. For more casual gourmets, try gastropubs such as the **Silverado Brewing Company** (www.silveradobrewingcompany.com), **Calistoga Inn, Restaurant & Brewery** (www.calistogainn.com) or **Downtown Joe's** (www.downtownjoes.com). Lovers of "locovore" – food grown and prepared locally – will find many restaurants in Napa – and throughout the state from which to choose. For restaurant and other visitor information, visit www.LegendaryNapaValley.com.

If you're a cheese worshipper, head south about an hour and try the **Cheese Board Collective** (cheeseboardcollective.coop), located in Berkeley's "Gourmet Ghetto" area, the stretch of Shattuck Avenue between Rose and Hearst streets. One of the last true collective businesses, it offers an astounding variety of cheeses (about 200), along with olives, fresh butter and a wide selection of scones, rolls and breads, including scrumptious cheese-filled loaves. Or, if you prefer a liquid brunch, head over to **Takara Sake, USA** (www.takarasake.com), a sake brewery specializing in "Sho Chiku Bai" Sake, "Takara Mirin" and Plum wines. Visit the museum and sample superior sakes in the tasting room. Critically-acclaimed **Rosenblum Cellars** (www.Rosenblumcellars.com) is located nearby on Alameda. The winery makes Zinfandel from 18 different California appellations, among others. A must for dinner if you're in town is Berkeley bistro **Chez Panisse** (www.chezpanisse.com), started by slow food pioneer legend Alice Waters and an assortment of idealistic friends. Named after a character in Marcel Pagnol's 1930s trilogy of movies ("Marius," "Fanny" and "Cesar"), the restaurant and café are a homage to the sentiment, comedy and informality of these classic films. So they can treat diners to vegetables straight out of the garden, fruit right off the branch and fish straight out of the sea, Chez Panisse has stitched together a patchwork of over 60 nearby suppliers whose concerns, like the restaurants, are environmental harmony and optimal flavor. For more information on Berkeley, visit www.visitberkeley.com. For more information on Napa Valley, check out www.napavalley.org. For Napa more vintner details, go to www.napavintners.com.

Day Two: San Francisco

In the morning, visit San Francisco's Fisherman's Wharf to soak in the cheerful chaos of fishermen hawking their fresh-off-the-boat wares, while sea lions bark in the distance at Pier 39's shops and seagulls chase honking ferries carrying hundreds to passengers to Alcatraz Island. Stop by **Boudin's** (www.boudinbakery.com) for a steaming bowl of clam chowder in a colossal and crusty artisan sourdough roll. Then stroll over to Ghirardelli Square to enjoy their famous chocolate emporium and numerous boutique shops and wine tasting rooms, such as **Cellar 360** (www.cellar360.com).

In the afternoon, head over to the historic **Ferry Building** (www.ferrybuildingmarketplace.com) on the Embarcadero at the foot of Market Street, where shops large and small celebrate food in all its forms, offering everything from artisan cheeses to the freshest of local fish. Rub elbows with celebrity chefs in the farmer's market on Tuesdays and Saturdays. Enjoy restaurants and cafés serving cuisine representing the quality and cultural diversity of San Francisco's best chefs, such as **The Slanted Door** (www.slanteddoor.com), a popular Vietnamese restaurant using organic and premium quality products. Serious foodies can book small or large group tours of the Ferry Building and farmer's market with **In the Kitchen with Lisa Culinary Excursions** (www.inthekitchenwithlisa.com), which follows the tour with a sumptuous three-course seasonal lunch paired with fine wines. **Ferry Plaza Wine Merchant** (www.fpwm.com) is a wine bar and shop with a great selection. Insiders go to **Boulette's Larder** (www.bouletteslarder.com), where you can eat from their daily menu at a communal table and also purchase specialty food items. Ingredients are selected primarily from local farms, based upon season, whim, quality and supply.

In the evening, learn why San Francisco is known as a "Mecca for the Mouth." Best known for combining fresh food with international influences, visitors can choose among 5,000 restaurants ranging from Asian fusion restaurants to Italian, Chinese, French and more. Notable ethnic favorites include: **bushi-tei** (www.bushi-tei.com) in Japantown, **Poleng Lounge** (www.polenglounge.com), **Shanghai 1930** (www.shanghai1930.com) and **Zazil** (www.zazilrestaurant.com) Mexican restaurant. Other culinary hotspots include **Michael Mina** (www.michaelmina.net) at the Westin St. Francis, **Spruce** (www.sprucesf.com) in Pacific Heights, **Fleur de Lys** (www.fleurdelyssf.com) in Union Square, the Mobil Five-Star-rated **Dining Room at The Ritz-Carlton** (www.ritzcarltondiningroom.com) or Aqua

(www.aqua-sf.com) downtown. Or, if you're in the mood for more casual cuisine, try gastropubs like **Magnolia Pub** (www.magnoliapub.com) in Haight-Ashbury or the downtown's **ThirstyBear Brewing Company** (www.thirstybear.com) with its Spanish cuisine. To round off the evening, stop by a trendy wine or champagne bar, such as **London Wine Bar** (londonwinesf.com/) or **Bubble Lounge** (www.bubblelounge.com). Or check out the vast collection displayed in the three-story "wine wall" at **Bacar Restaurant & Wine Salon** (www.bacarsf.com), featuring local and seasonal ingredients prepared by Robbie Lewis, and a subterranean wine salon with more than 65 wines by the glass and live jazz bands. For a complete listing of eateries, from holes-in-the-wall to elegant fare, visit www.onlyinsanfrancisco.com.

Day Three: San Mateo and Livermore Valley

For more hidden culinary gems, head south to Half Moon Bay in San Mateo County, home to the Mavericks Surfing Championships each year, named after the giant waves featured in the Sundance award-winning film *Riding with the Giants*. One the way down, if you're tired from your jam-packed days and need a java jolt, stop off at one of two Chit Chat gourmet coffee houses overlooking the sea in Pacifica, a laid-back coastal city on the coast just a few miles south of San Francisco. Feel the waves pound on the shore under your feet at the **Chit Chat at Pacifica Pier** (650-359-7025). Or head a few miles south to **Caffé Lucca** (650) 728-5229) in Montara, a cozy Italian style café with an outdoor patio great for sipping frappes overlooking the ocean across Highway 1. You'll be glad for the caffeine because you'll want to be fully awake to drink in the eye-popping ocean views as you head south on Highway 1 to Half Moon Bay. One of the main gourmet attractions here is the **Half Moon Bay Brewing Company** (www.hmbbrewingco.com/) which runs videos of the aforementioned surfing contest that takes place off the point across from the restaurant. In addition to their famous Maverick's Amber Ale, they make several microbrews on site, and feature a menu that is 80 percent locally grown or caught. Up the street is **Sam's Chowder House** (www.samschowderhouse.com/), which recently won fourth place in the "Today" show's national best lobster roll search, offers clambakes for groups as well as award-winning food. The stylish **Crab Landing** (www.crablanding.com) serves up fresh steak and seafood overlooking the harbor. Critically acclaimed **Pasta Moon Ristorante** (www.pastamoon.com) on Main Street presents home-made pastas and fresh local ingredients. **Café Gibraltar** (www.cafegibraltar.com), which serves an award-winning menu served in a unique setting with a spectacular ocean view, offers only organic free-range meat and fowl, organic produce and flour, and the freshest seafood.

Just a stone's throw up the coast is the **Moss Beach Distillery** (www.mossbeachdistillery.com), famous for its resident ghost, The Blue Lady, but known to clients as a great romantic culinary hotspot. Perched on a cliff overlooking the sea, the restaurant overlooks the marine reserve seen in the *Memoirs of a Geisha* opening. Staff give blankets to guests who want to sip cocktails on the terrace as they watch the sun sink over the ocean. You can also check out San Mateo County's other award winning restaurants (50), which have earned the county's "**As Fresh as it Gets**" (www.freshasitgets.com) award for buying and serving the freshest locally grown produce and locally caught seafood.

If you're wild about dairy, visit **Harley Farms** (www.harleyfarms.com) goat farm. The tours feature a walkthrough of the goat dairy pasture, milking room and a demonstration of their handmade goat cheeses, featuring edible flower decorations. Visitors can proceed to the shop for delicious tastings of the cheese, touted as a healthier alternative to cheese produced from cow's milk. San Mateo County has numerous wineries, many offering catering from "As Fresh as it Gets" award winners. The renowned **Thomas Fogarty** (www.fogartywinery.com) vineyards overlook San Francisco Bay. The huge **Domenico Winery** (www.domenicowines.com) in San Carlos is great for people traveling with a large entourage. For more information on more culinary and other attractions in San Mateo County, visit www.sanmateocountycvb.com.

Head east on Highway 92 across the San Mateo Bridge to uncover more undiscovered culinary treasures in **Livermore Wine Country** (www.livermorewine.com). Home to more than 42 burgeoning wineries, visitors can discover the roots of California wine in what is arguably the state's oldest wine region. Connoisseurs and novices alike can quench their thirst for quality, handcrafted wines among the vineyards and vistas of Livermore (a.k.a. Tri-Valley), California. The warm days and cool nights of the valley create ideal conditions for producing the Chardonnay, Merlot and Cabernet Sauvignon grape varieties the region is known for. The intimate atmosphere and neighbor-like feel of the local tasting rooms – such as the famous five-generation **Wente Family Estate** (www.wentevineyards.com) – give visitors the perfect opportunity to learn how grapes were harvested and selected, and how each wine was crafted. Livermore remains un-commercialized, offering tastings at little to no charge, providing free and ample parking, adhering to a high standard of quality, and extending to its visitors homegrown hospitality. Also try the historic Concannon Vineyard, famous for first bottling Petite Sirah (www.concannonvineyard.com). For more information on Tri-Valley/Livermore areas, check out www.trivalleycvb.com.

Day Four : San Jose/Santa Cruz

In the morning visit San Jose, an hour south of San Francisco. The Capital of Silicon Valley is known for more than just microchips these days. In the heart of the **Santa Cruz Mountain Wine Country** (www.scmwa.com), San Jose offers several options for the culinary traveler. Just about a half hour from the beaches at Santa Cruz Beach Boardwalk amusement park, **Santana Row** in San Jose bursts with trendy gourmet eateries, specialty foods and wine tasting rooms. **Tanglewood** (www.santanarow.com/dining/?id=151) restaurant offers seasonal ingredients, grown and raised on small, local sustainable farms, ranches and fisheries. **Citrus** (www.hotelvalencia.com) at the chic Hotel Valencia offers a creative menu from **Chef Victor Lopez**, a wide selection of California wines and the adjacent Vbar – the trendy watering hole for San Jose's fashionable crowd. The weekly farmer's market is popular here, as well as the **San Pedro Square Farmer's Market** (www.sjdowntown.com/eve_eve_far.html) downtown and nearby communities of Los Gatos and Campbell. San Jose boasts the largest Vietnamese population outside Vietnam, so places serving this cuisine abound. **J. Lohr Tasting Room** (www.jlohr.com/tasting_main.html) is a must-see if you're in the city, or you can drive to the seaside city of Santa Cruz and take a tour with the **Santa Cruz Experience Wine Tours** (www.thesantacruzexperience.com), which gives access to mountain wineries not typically open to the public. Just south of Santa Cruz is **Shadowbrook** (www.shadowbrookcapitola.com) restaurant in Capitola-by-the-sea, a quaint landmark eatery that is accessible by cable car. The restaurant features great food and wine, and does Winemaker Wednesday programs October through April, showcasing local vintners. **Bonny Doon Vineyard's** (www.bonnydoonvineyard.com) founder was a pioneer in the California "Rhone Rangers," America's leading non-profit organization dedicated to promoting American Rhone varietal wines. **Ridge Vineyards** in Cupertino has an international reputation for recently winning the rematch of the 1976 Paris Tasting where California wines bested French wines in a blind tasting by French wine critics. For more information on Santa Cruz, visit www.santacruz.org, and for San Jose visitor updates check out www.sanjose.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

CULINARY PROMOTIONS

Each January and June, the **San Francisco Convention & Visitors** Bureau organizes the eagerly anticipated **Dine About Town** promotion (www.onlyinsanfrancisco.com/dineabouttown/), featuring three-course meals at the most celebrated restaurants in town for a great flat price for lunch and dinner.

WINE PROGRAMS IN NAPA VALLEY

Robert Mondavi Winery - Vineyard to Bottle Tour through legendary Vineyard, Al Fresco lunch in the garden, The Essence Tour, Cheese and Wine - A perfect Match Tour; www.mondavi.com

Rutherford Hill Winery - Wine blending classes; www.rutherfordhill.com

Merryvale Vineyards - Sustainable vineyard with Wine Seminar Series, Wine and Food Pairings, Barrel Tastings, Winemaker's Dinners; www.merryvale.com

Franciscan Oakville Estate Winery - Taste Exploration Seminars, Sensory Evaluations; www.franciscan.com

Domaine Carneros - Sushi and Bubbles, Cheese and Sparkling Wine; www.domaine.com

TastingsCakebread Cellars - Wine & Food Pairings, "Good Life Series" Cooking classes; www.cakebread.com

Castello di Amorosa - Daryl Sattui's extraordinary medieval style Tuscan castle in the heart of the Napa Valley); www.castellodiamorosa.com

Beringer Vineyards - The Vintage Legacy Tour, Taste of Beringer Tour, Wine & Cheese Pairing Seminar, Wine & Food in Balance and Tasting in the Cellar; www.beringer.com

Hess Winery - Tour of the Palette and Cheese and Wine Pairings, Three-story modern art collection on display; www.hesscollection.com

Sterling Vineyards- Hands-on blending seminars, tram ride up to hilltop winery for spectacular view of Napa Valley.

WINE BARS

San Francisco Area

First Crush Restaurant Wine Bar & Lounge, www.firstcrush.com

EOS Restaurant & Wine Bar, www.eossf.com

Ferry Plaza Wine Merchant, www.fpwm.com

Hotel Biron, www.hotelbiron.com

Nectar Wine Lounge, www.nectarwinelounge.com

Varnish Fine Art, www.varnishfineart.com

Bacchus ,(415) 928-2633

Bacar Restaurant & Wine Bar, www.bacarsf.com

Place Pigale, www.place-pigalle.com

San Mateo County Area

Savvy Cellars

Savvy Cellars is a wine bar in downtown Redwood City, often featuring live jazz. www.savvycellar.com

Nectar

Nectar is a wine tasting bar and restaurant in downtown Burlingame. www.nectarwinelounge.com/.

MORE GOURMET ATTRACTIONS

Napa Valley Area

Oxbow Public Market, www.oxbowpublicmarket.com

Dean & Deluca, www.deandeluca.com

Oakville Grocery Co., www.oakvillegrocery.com

St. Helena Olive Oil Company, www.sholiveoil.com

Casa Lana Bed & Breakfast - "Gourmet Retreats" Cooking Classes; www.casalana.com

Cedar Gables - Cooking Classes and Wine Making Dinners; www.cedargablesinn.com

Cooks, Books and Corks (Hands-on Cooking Classes and Basic Skills Series); www.cooksbookscorks.com

Pilar -Cooking Classes; www.pilarnapa.com

Bounty Hunter, www.bountyhunterwine.com-

Napa Valley Balloon Rides, www.napavalleyballoons.com/

St. Helena Farmer's Market, www.sthelenafarmersmkt.org/

Wine Country Helicopters, www.winecountryhelicopters.com/

Mondavi Summer Concerts, www.mondavi.com/summerfest.asp

Pure Luxury Transportation, www.pureluxury.com

Beau Wine Tours, www.beauwinetours.com/

California Wine Tours, www.californiawinetours.com

Wine Tours-Napa Valley River Adventures, www.napariveradventures.com

Berkeley Area

Kitchen on Fire Cooking School

The vision for Kitchen on Fire® is to help bring together friends and family with food and spirits. Through fun and educational hands-on cooking classes, culinary demonstrations, and lectures taught by top chefs and food professionals, they demystify home cooking and entertaining. They work principally with organic food and support organic local small growers and winemakers. www.kitchenonfire.com/about.php

Epicurious Garden

Epicurious Garden is the home of various upscale specialty retail stores and restaurants specializing in gourmet food. www.epicuriousgarden.com

Berkeley Farmer's Market

Berkeley Farmer's Markets are committed to supporting small-scale farmers who practice sustainable agriculture, so more than half of the produce available at the markets is registered or certified organically grown. The markets feature an abundance of fresh baked goods, jams and preserves, juices, olive oils, goat's milk and cheeses, prepared foods, nursery plants, and flowers. Musicians often entertain the shoppers, and special cultural and educational events are scheduled regularly throughout the year.

www.ecologycenter.org/bfm/

San Mateo County Area

Draeger's Cooking School

The cooking school at Draeger's has been written up in numerous gourmet magazines and offers many classes open to the public. www.draegers.com/DCS/

The Rogue Chefs in Half Moon Bay

Chef Kevin Koebel's Rogue Chefs is a restaurant committed to showcasing the best of the area's produce, fish and livestock, and to fostering the bonds between farmer, chef and diner. Featuring an open kitchen format, guests can experience the full whirl of the cooking process while engaging in conversation with the chefs, all of whom are deeply passionate about sharing their art. www.roguechefs.com/

Livermore Valley Area

Pans on Fire

This gourmet cookware retail store offers recreational cooking classes in downtown Pleasanton. They carry beautifully designed cookware and the latest in kitchen gadgets to delight folks looking for just the right tools for their skill level. pansonfire.com

Santa Cruz Area

Shop with the Chef

This program features professional chefs from local restaurants, caterers and cookbook authors who provide cooking demonstrations throughout the year at the market, from May through November.
www.montereybayfarmers.org/chef_shop.html

Freedom Rose House Bed and Breakfast

Visit "It's All About Food," an extensive cookbook library – featuring 12,000 books, pamphlets and videos – lovingly built over the last 25 years by Jean Fortenbery, a culinary expert who lives next to the B&B. Jean has a wide range of experience, from offering cooking classes in the early days of microwave cookery, to food industry sales and most recently as the current food writer for the *Watsonville Register-Pajaronian* newspaper. The library is free for guests and available for visitors at a nominal fee. www.freedomrosehouse.com/cookbook_library.html

New Leaf Community Market

Market devoted to high-quality organic, sustainable and local food. www.newleaf.com

GASTROPUBS

San Francisco Area

Triple Rock Brewery

America's Oldest Original Brewpub, the main attraction here is the great beer. However, it's also known for its delicious "comfort food," including a tasty sandwich menu, famous nachos and hearty soups. The house specialty is an ever-changing variety of house chili (more than 100 proprietary recipes rotated).
www.triplerock.com

Jupiter Beerhouse

One of the East Bay's most popular beerhouses, locally owned & operated, serving its own handcrafted beers & ales along with "award-winning" wood-fired pizzas. Housed in an old livery stable from the 1890s, Jupiter exudes a European atmosphere found in the heart of Berkeley. www.jupiterbeer.com

Pyramid Brewery & Alehouse

With over 15 beers on draft including their year-round, seasonal and alehouse exclusive styles, visitors will find the perfect brew to match a tasty selection off their menu of classic Brew House Cuisine – including Kettle-Brewed Soups and Brewer's Plates. Pyramid offers tours, including tasty samples. Thomas Kemper Soda samples are offered to those under 21. www.pyramidbrew.com/alehouses/berkeley.php

San Mateo County Area

Steelhead Brewery

This Burlingame favorite, a large restaurant with great pub food, features several microbrews made on-site and a large back room and bar with multiple pool tables for upscale play. www.steelheadbrewery.com

Livermore Valley Area

Hop Yard Ale House & Grill

Voted Best of Pleasanton six years running, the Hop Yard Ale House & Grill features hometown favorites from the Hoptown Brewery, located conveniently next door, rotated regularly. www.hopyard.com

San Jose Area

Gordon Biersch (downtown San Jose's San Pedro Square)

A wonderfully renovated restaurant in downtown San Jose, the hub of Silicon Valley, Gordon Biersch boasts one of the area's premier outdoor dining courtyards. A cross between New Orleans funk, German beer gardens and a World War II Era farmhouse, this truly is a unique destination. The Courtyard stage is home to the area's top jazz, swing, blues and ska bands.

gordonbiersch.com/restaurants/index.php?pg=location&sub=loc&location_id=19

Tied House (downtown San Jose)

At Tied House, young professionals mingle with serious beer connoisseurs in a sports fan-friendly environment. Tied House brews have received many awards, including 13 Great American Beer Festival medals. Pair your pints with pub grub like burgers, a sausage sampler plate and the huge servings of black bean nachos. www.tiedhouse.com/locations/san_jose.html

AGRITOURISM

Napa Valley Area

OXBOW Public Marketplace, www.oxbowpublicmarket.com

Cooking with Julie, www.cookingwithjulie.com

FARM, The Carneros Inn, www.thecarnerosinn.com/pj_dining.html

St. Helena Olive Oil Company, www.sholiveoil.com

Long Meadow Ranch, www.longmeadowranch.com/events/index.events.html

The Napa Valley Reserve, www.thenapavalleyreserve.com

Round Pond Olive Oil Company, www.roundpond.com

Livermore Valley Area

Pleasanton Farmer's Market

Visit the tree-lined streets of Pleasanton's historic downtown and stock up on picnic fixings, snacks and more at the year-round farmer's market. www.ci.pleasanton.ca.us/community/visiting

City of San Ramon Farmer's Market

The neighboring city of San Ramon plays host to some 30-40 local vendors offering some of the finest and freshest local and organic produce, fruits, vegetables, artisan foods including olive oils and vinegars, cheese, bread, honey, seafood, fresh cut-flowers, and live music each week. This market runs annually from May to October and is located on a beautiful 16-acre historic farm site called Forest Home Farms.

www.ci.san-ramon.ca.us/market/

San Mateo County Area

Swanton Berry Farm

Swanton Berry Farm has two ranches that are open seasonally to the public. The Farm Stand is open yearround,

selling baked goods and organic strawberries, along with you-pick strawberry fields. Coastways ranch features you-pick kiwis and olallieberry fields. www.swantonberryfarm.com

Andreotti Family Farm

Andreotti Family Farm is open January through November, with weekend visits allowed. They have a historic barn out of which they sell fresh produce, eggs and locally made honey. Tours available. (650) 726-9151

Green Oaks Creek Farm

Green Oaks Creek Farm offers groups educational tours and fresh local produce. www.greenoakscreek.com

Yerba Buena Nursery

Yerba Buena California Native Plants Nursery is open Tuesdays through Mondays, with over 500 types of native California plants on their 40 acres. The facility offers tea and/or lunch during different times of the year. Additional tours may be set up through the San Mateo County Convention & Visitors Bureau and San Mateo County Farm Bureau. www.yerbabuenanursery.com

San Jose Area

Gilroy Garlic Festival (annual)

Where else can one feast on food laced with over 2 tons of fresh garlic, enjoy three stages of musical entertainment, shop in arts and crafts, view the great garlic cook-off and other celebrity cooking demonstrations, spend time in the children's area, visit interactive displays, soak up some glorious sunshine, and mingle with a fun bunch of garlic-loving people? gilroygarlicfestival.com

Mushroom Mardi Gras (Morgan Hill, annual)

Annual festival celebrating mushrooms, with gourmet food booths, arts and crafts, musical entertainment, and wine garden with microbrews. www.mhmushroommardigras.com

MORE RESTAURANT RECOMMENDATIONS

Napa Valley Area

Cindy Pawlcyn's Cindy's Back Street Kitchen, www.cindysbackstreetkitchen.com

GO FISH, www.gofishrestaurant.net

Mustards Grill, www.mustardsgrill.com

Greg Cole's Cole's Chop House, www.coleschophouse.com

Celedon, www.celadonna.com

Ken Frank's La Toque Restaurant, www.latoque.com

The Martini House, www.martinihouse.com

Richard Reddington's REDD Napa Valley, www.reddnapavalley.com

Hidden Napa Valley Gems- Taylors Refresher, www.taylorsrefresher.com

Auberge du Soleil- Restaurant at Auberge du Soleil, www.aubergedusoleil.com/

Meadowood- The Restaurant at Meadowood, www.meadowood.com/

Domaine Chandon- Etoile, www.chandon.com

Bistro Jeanty, www.bistrojeanty.com

Hurley's Restaurant & Bar, www.hurleysrestaurant.com

Brannan's, www.brannansgrill.com

Berkeley Area

Lalime's Café

This local favorite features organic, ecologically sound cuisine, its menu based on the availability of local seasonal fruits and vegetables as well as sustainably produced fish. www.lalimes.com

Eccolo

Eccolo is a casual, elegant restaurant serving delicious, Northern Italian-inspired seasonal dishes with an Italian-only wine list. Chef Christopher Lee, formerly of Chez Panisse, opened Eccolo on the bustling, shopstudded Fourth Street. www.eccolo.com

Rivoli

The menu at this moderately priced restaurant relies on seasonal, local and fresh ingredients, using mostly organic produce, sustainably caught fish, and naturally raised meats and poultry. The wines are selected for their affinity with the food, and offer the best values from the cooler regions of California and the Old World. www.rivolirestaurant.com

Cesar

In the heart of what has affectionately become known as the "gourmet ghetto" in north Berkeley, next door to Chez Panisse, César combines freshly made tapas with a large and thoughtful selection of fine wines, beers and spirits. César has been included in the *San Francisco Chronicle's* "Best 100 Restaurants of the Bay Area" every year since it opened in 1998. www.barcesar.com/shattuck

O Chamé

For 14 years, David Vardy has been a pioneer in fusing east and west. His food has a fresh, light Japanese sensibility with a gentle California vibe. The stucco walls, rustic chairs and large communal table in the middle of the dining room feel like it could be someone's home.

www.themenupage.com/ochame.html

Fonda

Fonda Solana, loosely interpreted in Spanish as "café on a sunny corner," features dinner created by Chef August Churchill. The menu offers a large selection of Latin American small dishes, a full bar menu and an extensive wine list. www.fondasolana.com

San Mateo County Area

Cetrella Bistro and Cafe

A Zagat-rated beacon in the foggy night. Located in the iconic Half Moon Bay Growers Association building, Cetrella has three dining areas offering Mediterranean cuisine, cozy fireplaces, Oriental rugs, a 3,500-bottle wine cellar and a cheese room. www.cetrella.com

Quattro

The award-winning restaurant at the Four Seasons Silicon Valley, Quattro showcases northern California cuisine with an Italian twist at breakfast and lunch. The dinner menu features contemporary Italian cuisine, accompanied by boutique wines from California, a wide selection of Italian wines, as well as wines from around the world. www.fourseasons.com/siliconvalley/dining.html

Ellsworth

Ellsworth is renowned for its creative dinners featuring locally grown and caught foods and local wines. www.231ellsworth.com

Don Pico

Don Pico is a hidden gem, featuring not only incredible fresh Mexican cuisine with a Mediterranean flare, but such memorabilia as the sombreros from famous movies. www.donpicobistro.com

Cool Eatz

Jesse Cool, the renowned chef who was a pioneer in the slow, fresh food movement, operates this restaurant company featuring organic and sustainable food. Local gems include Flea Street Café, Zcool Eatery and Cool Café. www.cooleatz.com

Livermore Valley Area

Wente Vineyards Restaurant

Wente Vineyards, a five-generation family winery, is one of the “must sees” of Livermore (a.k.a. Tri-Valley), located among the rolling vineyards in the region’s burgeoning wine country. Wente Vineyards Restaurant offers dishes prepared with wine in mind. The award-winning menu reflects the Wente family’s spirit of innovation and generosity, and features American dishes influenced by Italian, French and California cuisine. www.wentevineyards.com

Mudd's Restaurant

Billed as an “al-fresco delight,” Mudd’s Restaurant in San Ramon stays true to owner John Ebert’s philosophy: A dining experience should be a two-hour vacation. Mudd’s boasts five outdoor dining areas lining a city-owned garden, which was once the sole source of organic vegetables and herbs for the restaurant when it was opened 26 years ago. There’s a tropical edge to the appetizers, but the menu’s focus is on California. www.mudds.com

Stacey’s Café

Stacey’s Café, located on Main Street in downtown Pleasanton, serves fresh California cuisine in a fun, casual atmosphere. www.staceyscafe.com

Gay Nineties Pizza Company

One of the most popular eateries in downtown Pleasanton is Gay Nineties Pizza Company, which has been luring in crowds since the late 1950s with its sourdough pizza crust and handmade pasta. For many years guests have reported seeing a “full-figured lady” dressed in Victorian apparel in the second story window. The woman is assumed to be an apparition from the 1890s, when the building’s second story housed the town’s brothel. www.gayninetiespizza.com

San Jose Area

Village California Bistro and Wine Bar (Santana Row, San Jose)

This local favorite features California-inspired cuisine focused on the bounty of artisan-quality seasonal ingredients from the local wine country, Central Valley and coast. www.thevillagebistro.net

Plumed Horse (Saratoga)

Executive Chef/Owner Peter Armellino, formerly Chef de Cuisine at San Francisco's two Michelin star rated Aqua, presents contemporary California cuisine in a warm, modern setting designed by the renowned Walid Mando, of FORMA design. Commissioned art from New York artist and member of the National Council for the Arts, Makoto Fujimura, completes the decor. The *Wine Spectator* award-winning wine program continues with the addition of a glass-encased wine cellar housing more than 18,000 bottles of more than 1,800 international selections. www.plumedhorse.com

19Market (San Jose)

A modern Vietnamese Bistro & Bar in the heart of downtown San Jose. 19market.com

Arcadia (San Jose)

Located at the Marriott San Jose, Arcadia features the cuisine of internationally acclaimed Chef Michael Mina. Stylish surroundings encourage meetings and conversations that have a pleasant spark of electricity as sumptuous flavors and aromas abound. The menu offers innovative twists on classic American dishes, while the sommelier uncorks bottles of wine from California, Europe and beyond. www.sanjosemarriott.com/dining.html

Manresa (Los Gatos)

Manresa is the showcase for the inventive cuisine of Executive Chef David Kinch. Influenced by French and modern Catalan cooking, Chef Kinch finds inspiration from European traditions and refinement, American ingenuity, and the vast bounty that California has to offer. Manresa's biodynamic vegetables are grown exclusively for Manresa at Cynthia Sandberg's Love Apple Farm in the nearby Santa Cruz Mountains and harvested in the morning for the evening menu. www.manresarestaurant.com

La Foret (San Jose)

La Foret offers fine French dining in an old country setting. The historically significant building rests next to a quietly meandering stream in the verdant foothills of New Almaden. La Foret has been listed among the 50 best French restaurants in the U.S. www.laforetrestaurant.com

Parcel 104 (Santa Clara)

A collaborative venture of renowned chefs Bradley Ogden and Robert Sapirman, the American-themed restaurant celebrates a daily changing menu of seasonal ingredients – the finest efforts of local growers, ranches and dairies available each day. www.parcel104.com/about.htm

ARTISAN CHOCOLATE FACTORIES

Napa Valley Area

Woodhouse Chocolates, www.woodhousechocolate.com

Anette's Chocolates, www.annes.com

San Francisco Area

Ghirardelli Chocolate Shop, www.ghirardelli.com

The San Francisco Chocolate Factory, www.sfchocolate.com

Richart Chocolates, www.richart-chocolates.com

San Jose Area

Schurra's Candy Factory

www.schurrasfineconfections.com

See's Candies

www.sees.com

For more information check out www.landofwineandfood.com.

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