FOR IMMEDIATE RELEASE

Cabrillo College Culinary Arts Program Opens for Fall Semester
Dinners Begin Tuesday September 13, Lunches Begin Wednesday September 14

APTOS, CA— The Cabrillo College Culinary Arts Department announces the opening of fall semester lunch and dinner service as well as three special dinner events at the Pino Alto Restaurant in the historic Sesnon House, Aptos Campus, 6500 Soquel Drive, Aptos.

Starting tonight through December 1, students in the Advanced Culinary Arts classes will prepare and serve gourmet dinners in the Pino Alto Restaurant Tuesdays – Thursdays between 5:30 and 8:30 p.m. Casual dining on the Terrace is also offered Tuesdays – Thursdays from 5 to 8 p.m.

Beginning tomorrow, September 14, students in the Beginning Culinary Arts classes will prepare and serve lunches in the Pino Alto Restaurant Mondays - Thursdays, from 12 to 1:30 p.m.

All menus are created and dishes are prepared and served by students in the Cabrillo College Culinary Arts program. The Cabrillo College Horticulture class grows and harvests many of the organic lettuces, herbs, fruits and vegetables used in the meals. The talented Supper Club members of the Cabrillo College Ceramics Department handcraft the beautiful ceramics featured at the Pino Alto Restaurant.

In addition to lunch and dinner service, this fall the Cabrillo College Culinary Arts Program in the Pino Alto Restaurant will feature three special dinner events in the Pino Alto Restaurant: a Beermaker’s Oktoberfest Dinner with Seabright Brewery on October 7, the return of the ever-popular Jazz-N-Juice on October 27, and the Wine Maker’s Dinner on December 1. A complete listing of weekly menus and special events follows, for your reference and may also be found online, at www.pinoaltorestaurant.org.

**Dinner Menus & Special Events**

**September 12 – October 6: Golden Oldies Menu**

The best of student created dishes from seasons past such as

- Gnocchi with Summer Vegetables
- Veal Osso Buco, Crispy-Skinned Red Brick Chicken
- and Chocolate Torte with Hazelnut Ice Cream.

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Thursday, October 7: Beermaker’s Oktoberfest Dinner with Seabright Brewery
Students will create four German inspired courses to pair with four refreshing Seabright craft brews.

October 10 – November 3: New Releases Menu
An entirely new seasonal menu created by this semester’s class of aspiring chefs.

Thursday, October 27: Jazz-N-Juice
Proposed date for harvest celebration with Surf City Vintners. Taste the crush of different varietals, drink corresponding wines, taste deliciously paired dishes, listen to great melodic jazz.

November 8 – 30: Spanish Tapas
A large variety of small plates served for the final weeks of the semester. The restaurant will be closed on Thanksgiving Day.

Thursday, December 1: Wine Makers Dinner
Four courses to be paired with four wines from Alfaro Winery. Meet the winemakers.

Pino Alto always features:
Live classical guitar on Thursday nights
Baby lettuces, herbs and organic vegetables grown by Cabrillo’s very own horticulture department
Ceramics made by “The Supper Club”
Casual dining at the Terrace starting at 5 p.m.

Reservations are recommended for dinner and may be made by calling 831-479-6524 or by visiting the website at www.pinoaltorestaurant.org and clicking the Open Table icon. For lunches, reservations are only recommended for parties of six or more and may be made by calling 831-479-5750.

About Cabrillo College
Cabrillo College is a leading California community college serving Santa Cruz County with locations in Aptos, Scotts Valley and Watsonville. It is ranked #1 in transfers to UC Santa Cruz. Founded in 1959, the college offers over 100 academic and career technology programs that serve multiple educational goals such as A.A. and A.S. degrees, certificates of proficiency, skills certificates, transfer to four-year institutions or for lifelong learning and personal enrichment. Its mission is to enhance the intellectual, cultural, and economic vitality of our diverse community by assisting all students in their quest for lifelong learning and success in an ever-changing world.

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