FOR IMMEDIATE RELEASE

Cabrillo College’s Pino Alto Restaurant Open for Fall Semester

Special Events include November 7 Farm to Table Dinner and December 11-12 Wine Maker’s Dinner

APTONS, CA—The Pino Alto Restaurant at Cabrillo College is now open for lunch and dinner until December 12. The restaurant, run by Cabrillo College Culinary Arts students, features lunches served Monday through Thursday from 12:00 p.m. to 1:30 p.m., with three-course lunch menus ranging from $10-$12 that are created, prepared and served by students taking the beginning Culinary Arts courses. The Pino Alto Restaurant is located within the Sesnon House on Cabrillo’s Aptos Campus, 6500 Soquel Drive, Aptos.

Pino Alto Restaurant is open for dinner Wednesday through Friday nights, from 5:30 – 8:30 p.m., with gourmet dinner menus created, prepared and served by Cabrillo’s Advanced Culinary Arts students. Casual dining is also available on the outdoor Terrace, which is open from 5:00 – 8:30 p.m., Wednesday through Friday evenings.

Upcoming special events this semester include the November 7th Farm to Table Dinner with Jacobs Farm and Alfaro Winery. The dinner will feature a four-course meal of locally sourced, sustainably farmed foods paired with Alfaro Winery's award-winning varietals.

On December 11th and 12th, 2014, the Pino Alto Restaurant brings back its highly popular Wine Maker’s Dinner, in which Cabrillo’s advanced Culinary Arts students design and prepare a menu comprised of four delightful fall courses, paired with the local, award winning wines from Sarah’s Vineyard.

For both the Farm to Table and Wine Maker’s Dinners, seatings are available between 5:30 – 8:30PM and are limited to 65 people. To make reservations call 831-479-6524. Information about the restaurant can be found at pinoaltorestaurant.org.

All dishes are created, prepared and served by the Cabrillo College Culinary Arts advanced class. The Cabrillo College Horticulture class grows and harvests many of the lettuces and herbs as well as some of the organic fruits and vegetables served. The ceramics are hand crafted by the talented Supper Club members of the Cabrillo College Ceramics Department.

About Cabrillo’s Culinary Arts and Hospitality Management Program
Cabrillo Community College’s Culinary Arts and Hospitality Management program provides the student with basic culinary food preparation and service, advanced a la carte and buffet food production and service, and food service management training for the industry. Cabrillo
College offers both a Certificate of Proficiency and an Associates Degree in Culinary Arts and Hospitality Management.

**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 technical education programs that serve multiple educational goals such as A.A. and A.S. degrees, certificates of achievement, skills certificates, transfer to 4-year institutions or for lifelong learning and personal enrichment. Cabrillo College is a dynamic, diverse and responsive educational community that is dedicated to helping all students achieve their academic, career, and personal development goals.*

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