

805 LIVING



**Food
& Wine**

Pulse

TRACKING THE BEAT OF THE 805

By Leslie Dinaberg



An epicurean adventure (clockwise from left): Stroll Paso Market Walk. Stay in The Oak two-bedroom suite, one of six options at The Lofts. Sample the wares of vendors like Montello Olive Oil & Balsamic Vinegar Tasting Room. Shop at purveyors like Paso Robles Wine Merchant. Dine at restaurants like Momotaro Ramen.

A TASTE OF PASO

A new 16,000-square-foot, mixed-use complex, **Paso Market Walk** (pasomarketwalk.com), continues the foodie-centric development of downtown Paso Robles. “Paso Robles was ready for a public market housing various food purveyors to provide another destination for visitors,” says developer and proprietor Debby Mann. Some of the merchants included are Gather Urban Agriculture nursery, Montello Olive Oil & Balsamic Vinegar Tasting Room, Hog Canyon Brewing Company, Just Baked Cake Studio & Bakery, and a host of restaurants.

At Finca, the owners of Napa’s La Taquiza serve their traditional Mexican fare, while Momotaro Ramen showcases the popular Japanese noodles. Third Degree Grill dishes up American comfort food with flair. Paso Robles Wine Merchant, a wine shop, bar, and kitchen, turns out menu specials like grilled cheese, fresh oysters, and locally made organic pasta dishes. And coming in late fall, In Bloom will offer fresh California cuisine from a pedigreed restaurant team with operations in Chicago and Southern California.

Book a stay at one of six rooms and suites on-site at The Lofts to immerse yourself in this epicurean marketplace.

WINE SHOPPING 2.0

When it comes to selecting wines, the future is now. San Luis Obispo–based **Tastry** (tastry.com) uses patent-pending artificial intelligence to pair wine drinkers’ taste preferences with the bottles they’re most likely to enjoy. “It’s much less about the flavor and much more about the flavor matrix,” explains founder Katerina Axelsson, who began developing the technology while she was a student at Cal Poly San Luis Obispo.



Tastry founder Katerina Axelsson uses science and technology to help winemakers cater to drinkers’ taste preferences.

Using in-store kiosks at Gelson’s and California Fresh markets or the handy BottleBird app, shoppers take a 10-question quiz that uses a blend of machine learning, sensory science, and chemistry to match their wine palate to the bottles available for purchase. Once they select their wine, the app provides recommended food pairings.

In addition to helping consumers make smart choices, retailers use the information to optimize their product mix, and Tastry also provides science-based analysis to winemakers for product development.



BRING HOME THE BACON

Bacon enthusiasts will be in hog heaven with monthly offerings from **High on the Hog Catering** (highonthegocatering.com). Santa Ynez Valley natives and married chefs Brett and Amber Stephen cure and smoke one or two special flavors for in-the-know aficionados. “Our original flavor was Red Eye, which was a coffee cure,” explains Brett, who learned to make bacon while working at Kevin Costner’s Epiphany restaurant in Santa Barbara in the early 2000s, and mastered his method while working for Jeff Olsson at Industrial Eats and New West Catering in Buellton.

Monthly purchases are optional, but with intriguing flavors like Pumpkin Spice (which Brett says started as a joke but “really was an awesome bacon”), Bourbon-Cocoa-cured, and Jamaican Bacon, who can resist?

LOCAL INGREDIENTS AT YOUR DOOR

For home cooks, there’s nothing better than bringing the farm—or ranch or fishery—right to your door with a CSA delivery. With much of the food earmarked for restaurants going unclaimed, local purveyors have modified their financial models to deliver fresh food to consumers’ homes. With the enormous bounty of the Central Coast available, it may never be a better time to find businesses like these:

Santa Paula–based **Prancers Farm** (prancersfarm.com) delivers a fresh assortment of staples, including beans, rice, oranges, lemons, potatoes, tomatoes, avocados, strawberries, bananas, onions, and lettuce, with eggs, sweets, sauces, and other items available as add-ons.

Larder Meat Co. (lardermeatco.com) of San Luis Obispo supports small family farms on the Central Coast by delivering monthly options like pasture-



raised meats, heirloom chicken, heritage pork, and grass-fed and grass-finished beef. Owner and chef Jensen Lorenzen includes a pantry item, seasoning and recipes to make preparation a snap.

Get Hooked Seafood (gethookedseafood.com) is a community-supported fishery that delivers a specific type of seasonal seafood from Santa Barbara fishermen each week. Additional fish and pantry items can be added to orders, which also come with the scoop about who caught the fish and how and where it was caught, as well as cooking tips and recipes.

NEW FOODIE FINDS

Recently introduced by **Goleta Red Distillery** (goletared.com), La Patera Lemon Flavored Vodka is made from 100 percent cane sugar and flavored with organic local lemons. Owner Michael Craig, a history buff, points to the citrus fruit's long-standing presence in the area. "The Stowe family were pioneers, some of the first people to grow lemons commercially in California," says Craig, "and their property [Rancho La Patera and the Stow House, circa 1873, now stewarded by Goleta Valley Historical Society] is literally a mile from the distillery."



Mony's (monyssb.com), a buzzy Funk Zone taqueria where there are often long lines out the door, is now making its burritos available at other locations, too. Look for them in Santa Barbara under the **Mamacita's** brand at the Santa Barbara Roasting Company cafe, and the Dart Coffee Co. shop, where co-owner Erika Carter says, "We sell out every day."



"We wanted to offer consumers a made-fresh-daily breakfast option that was as accessible as their must-have morning coffees," says Carlos Diaz, who runs the catering end of the family business. "Culturally, the name Mamacita can be translated into 'little mama,' which in this case is an endearing way to honor my mother and the creator of Mony's, Mama Mony."

When it comes to comfort food, there's nothing quite like a bowl of pasta. Michael Glazer of Santa Barbara's **Mission Rose Pasta Company** (missionrosepasta.com) has been making fresh, handmade noodles in various restaurants and pop-ups since 1998. Now he and his wife, Val, have made their first packaged goods available with about eight rotating pasta products as well as creams, butters, and sauces. Join the pasta club, which offers pasta plus a sauce-of-the-week delivery, or order individual products as an add-on to CSA deliveries from Local Harvest Delivery, The Farm Box Collective, and Plow-to-Porch Organics.



Just out (from top): Goleta Red Distillery's La Patera Lemon Flavored Vodka, Mony's Mamacita breakfast burritos at Santa Barbara coffee shops, and noodles, like Smoked Paprika Rigatoni, sent monthly to members of the pasta club at Mission Rose Pasta Company.



EPISTOLARY ART

Spanish guitars, surf boards, beach balls, hula hoops, balloons, cascarnes, and the fans of flamenco dancers are among the vibrant imagery found in *Love Letters*, a new public art collaboration between Ojai artist **Cassandra C. Jones** (cassandracjones.com), **Museum of Contemporary Art Santa Barbara** (mcasantabarbara.org), and **Paseo Nuevo** (paseonuevoshopping.com). An eye-catching 600-tile mural inspired by Santa Barbara's Talavera tiles and Jones' experiences, the installation spans two walls in Paseo Nuevo's lower north court entrance, combining classic tile designs with contemporary digital photography that nods to both the past and the present.

"From day one, I called the piece a 'love letter,' even before I thought of it as a title," says Jones. "I like to say that the mural keeps on giving and that there is something new to discover every time one passes by the space."

On view indefinitely, *Love Letters* is one of many public art initiatives planned for Paseo Nuevo's current \$20 million redevelopment project.

To create her *Love Letters* tile exhibit at Santa Barbara's Paseo Nuevo, Ojai artist Cassandra C. Jones composed geometric patterns from the repetition of tiny images.



BURRITO: COURTESY OF MONY'S; PASTA: VAL SELVAGGIO; JONES: ALL RIGHTS RESERVED, © 2018 MARC ALT, MARCALT.COM

DESIGN | CONSTRUCTION | SERVICE

Custom Wine Cellars



— Est. 1990 —



CELLAR MASTERS

Our wine cellars are a timeless enhancement to any home or business. Made from the finest-quality woods and cut to precision, our wine cellars stand the test of time and will leave a lasting impression.



GRAZING TO GO

“Cheese was the hero we all needed,” jokes one of Crystal Paterson’s Moorpark neighbors. Paterson’s new grazing-box-to-go business, **Love and Fromage** (loveandfromage.com), is a great example of how culinary creativity has flourished in the days of COVID-19.

“Before COVID, I hosted parties at my house and would always make charcuterie grazing boards—the bigger the better,” says Paterson about her inspiration for the business. “I was always searching out new cheeses and ways to display and pair the cured meats and accoutrements.”

The curated boxes, which feature a new theme every week and are growing in popularity via word-of-mouth have fed participants on boating trips and date nights and at beach picnics, 50th anniversary celebrations, and driveway birthday parties. ♦

Love and Fromage delivers made-to-order meat-and-cheese platters in a box.



For inspiration, visit our website to see our beautiful designs, including wine walls, walk-in, and under-stair cellars.

Call for a free consultation
805.375.5040 | cellarmastersinc.com

