

805 LIVING

Give Thanks Give Back



ADVERTISEMENT

Montecito Bank & Trust is proud to sponsor *805 Living's* fifth annual Dishing It Out for Charity challenge taking place at area restaurants through December 31, 2020.

Learn more on the following pages about this delicious and gratifying way to support local restaurants and give back to the community.

 Montecito
Bank & Trust®

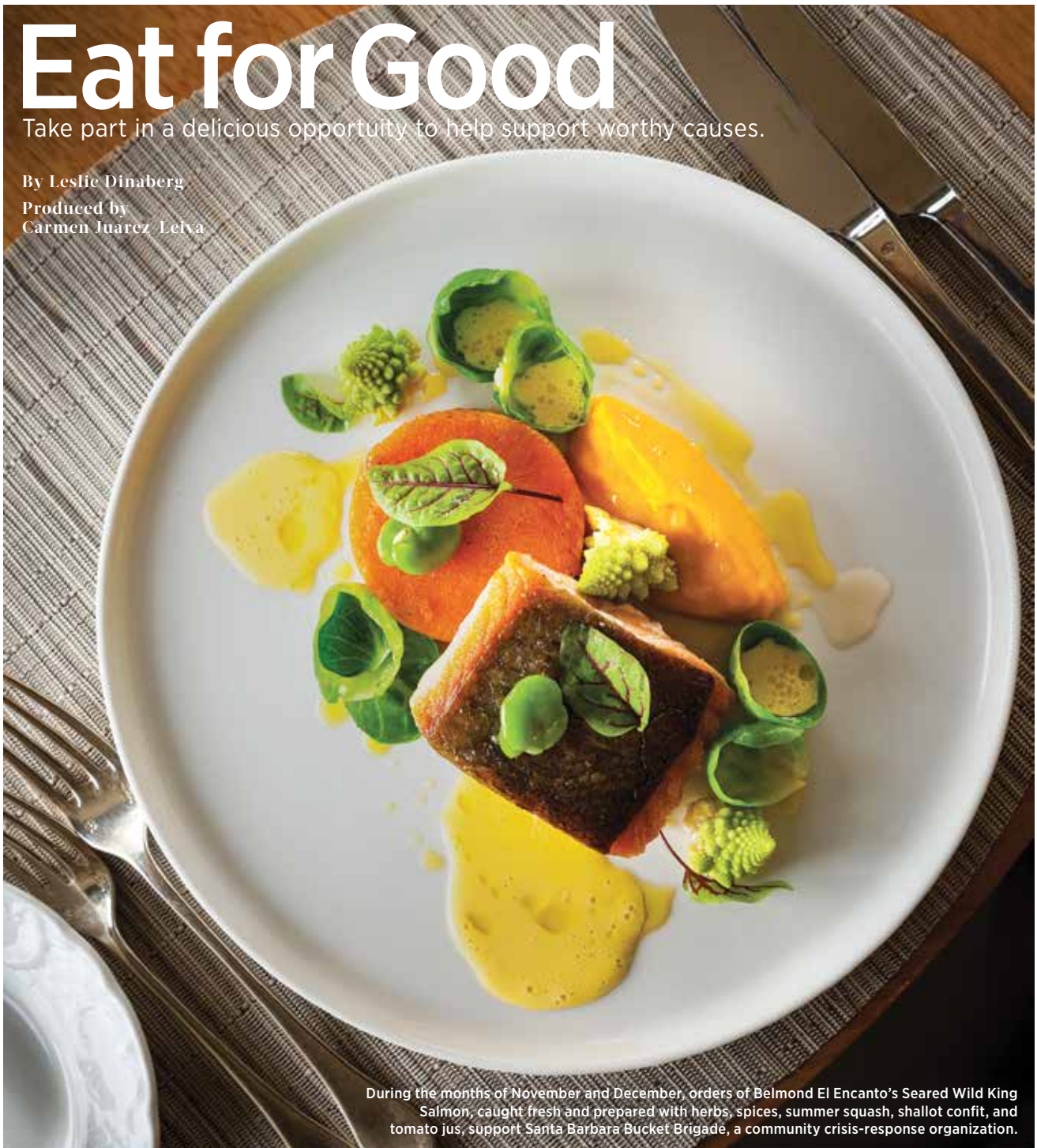
MONTECITO.BANK



Eat for Good

Take part in a delicious opportunity to help support worthy causes.

By Leslie Dinaberg
Produced by
Carmen Juarez Leiva



During the months of November and December, orders of Belmond El Encanto's Seared Wild King Salmon, caught fresh and prepared with herbs, spices, summer squash, shallot confit, and tomato jus, support Santa Barbara Bucket Brigade, a community crisis-response organization.

It's been quite a year, and the fact that 2020 is drawing to a close seems like reason enough to celebrate by dining at local restaurants in support of some worthy causes.

This issue marks the fifth *805 Living Dishing It Out for Charity* challenge, and a great selection of eateries in the region have agreed to participate once again this year. Each participant has selected a favorite dish or created a special new one for the challenge, and for each and every one sold during the months of November and December, they have

pledged to donate \$2 to the charity of their choosing.

Last year's challenge raised more than \$17,300 for 22 deserving nonprofits. Generous local restaurants have stepped up to the plate once again, even during this unprecedented time when restaurants themselves need support just like the charities they're supporting.

This spirit of giving is so heartwarming, we hope that you too will be inspired to participate by dining at these community-minded venues.

DISHING IT OUT FOR CHARITY

This year, Acme Hospitality's (acmehospitality.com) Funk Zone restaurants, Helena Avenue Bakery, The Lark, Loquita, and Lucky Penny have all chosen to support **Know Your Rights Camp** (knowyourrightscamp.com). "Acme Hospitality's company ethos is greatly aligned with Know Your Rights Camp," says spokesman Willie Simpson, adding "the equality and well-being of all employees is what builds a strong business and community. We know there is still much more work to be done in the fight for civil rights and equality for all Americans. We acknowledge our responsibility to be part of the solution. Know Your Rights Camp elevates a new generation of Black and Brown change leaders through education, self-empowerment and mobilization." Details about the individual restaurants' involvement follow.

Helena Avenue Bakery

SANTA BARBARA
helenaavenuebakery.com
Chef Isaac Hernandez's **Carpinteria Avocado on Sourdough Toast** layers fresh local avocado, Persian cucumber, sunflower seeds, French feta, and sprouts on a toasted slice of Helena Avenue Bakery's fresh sourdough bread; diners can further elevate the dish with a poached egg. Bakery manager Wyatt Davidson hopes the popular take on avocado toast will be a great selection to boost their donation.

The Lark

SANTA BARBARA
thelarksb.com
Executive chef Jason Paluska's **Hand-Cut Tagliatelle Pasta**, made with grilled sweet corn, sun-gold cherry tomatoes, garlic, serrano chile, shaved bottarga, preserved lemon, and Old Bay-seasoned breadcrumbs, is a hearty fall favorite at The Lark. The popularity of this locally sourced, handmade pasta plate makes it a promising candidate for the charity challenge.

Loquita

SANTA BARBARA
loquitasb.com
For this year's challenge, Loquita picked executive chef Nikolas Ramirez's signature **Mariscos Paella**, featuring locally sourced fish, scallops, octopus, *sobrasada* (cured pork sausage), manila clams, squid ink *sofrito* (a Spanish sauce made from onion, green pepper, and garlic), yuzu, and salmon roe. It was manager Stephanie Perkins who brought Know Your Rights Camp to Acme's attention. "I believe it is crucial for the younger generation to know their rights, to truly understand who they are, and to learn they have the power to change future generations for the better," she says.



Lucky Penny chef Dante Bogan

Lucky Penny

SANTA BARBARA
luckypennysb.com
Chef Dante Bogan chose the **Margherita Pizza** for this year's challenge, knowing its popularity among patrons getting takeout and eating on Lucky Penny's

new extended patio. A classic that appeals to many diners, including vegetarians, the wood-fired pizza is topped with San Marzano marinara, burrata, cherry tomatoes, and opal basil.

Bell's

LOS ALAMOS
bellsrestaurant.com
At Bell's, where the menu is "Franch-inspired" (borrowing from both French



Bell's Daisy Ryan, one of Food & Wine's Best New Chefs 2020



The Lark's Hand-Cut Tagliatelle Pasta

and ranch-style cuisines), chef Daisy Ryan's **Egg Salad Sandwich** is an iconic selection. "We feel something as simple and satisfying as an egg salad sandwich really speaks to our collaboration with **No Kid Hungry** (nokidhungry.org), whose mission is to end hunger and poverty," says Ryan, co-owner of the restaurant with her husband, Gregory Ryan.

Belmond El Encanto

SANTA BARBARA
belmond.com
"While our doors were closed to the public due to the global pandemic, we partnered with **Santa Barbara Bucket Brigade** (sbbucketbrigade.org) to make and provide masks for those in need, and we were able to provide hundreds of handmade masks," says Belmond Encanto spokeswoman Julia Solomon. "We look forward to supporting them in their future endeavors." To that end, the restaurant chose sous chef Carlos Ramirez's **Seared Wild King Salmon**, caught fresh and prepared with herbs, spices, summer squash, shallot confit, and tomato *jus*, as its featured menu item to benefit the community crisis-response organization.

Bibi Ji

SANTA BARBARA
bibijisb.com
"As a Latino business owner, I'm thrilled to be able to contribute to **La Casa de la Raza** (lacasadelaraza.org), an organization that helps educate Latino youth about their culture and build community," says Bibi Ji co-owner Alejandro Medina. "I am hopeful

RYAN: AUBRIE PICK

that one day any of these kids may own a local business themselves and be able to do the same.” The restaurant’s designated dish is **Chicken Tikka**, which Medina’s business partner Rajat Parr grew up eating at his home in Kolkata, India.

Cello Ristorante & Bar

PASO ROBLES

allegrettoresort.com

Chef de cuisine Ben Drahos opted for Cello’s **Certified Black Angus Filet**. The oak pit-grilled steak is served in a red wine demi-glace with horseradish mascarpone and seasonal vegetables. The dish will benefit the nonprofit **Bailliage de Central Coast Confrérie de la Chaîne des Rôtisseurs** (centralcoast.chaineus.org). Currently overseen by Allegretto Vineyard Resort food and beverage manager Thomas Humphrey, the organization supports the development of young chefs and recently raised money for the culinary program at San Luis Obispo’s Cuesta College.



Huevos Rancheros at Chulo’s Cafe & Cantina

Chulo’s Cafe & Cantina

TEMPLETON

chuloscafecantina.com

“The **Huevos Rancheros** is our signature dish,” says Chulo’s executive chef Luis Ruiz. It “speaks to our Mexican heritage, and we love sharing our delicious culture with our patrons.” The menu item will support the anti-racism organization **R.A.C.E. Matters SLO** (racematterslo.org). “We are so grateful to have a local charity on the ground here in SLO doing the work and fighting the fight for equality and justice for people of all colors, religions, histories, and sexual orientations,” he says. “We love to support them in any way we can.”



Finney’s Crafthouse corporate executive chef Eric Bosrau

Finney’s Crafthouse

WESTLAKE VILLAGE, VENTURA, SANTA BARBARA, SAN LUIS OBISPO

finneycrafthouse.com

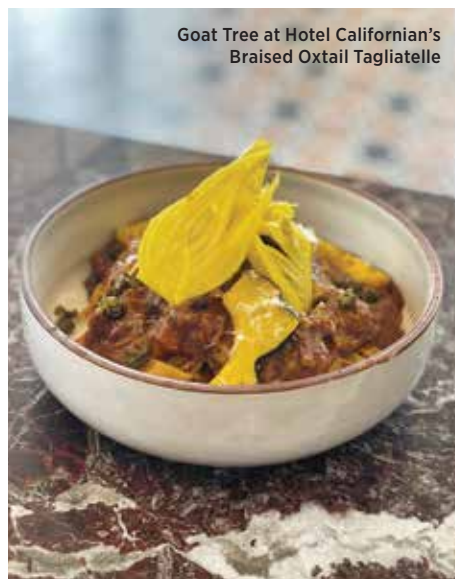
“My family has supported this amazing charity **Support for the Kids** (supportforthekids.org) for many years,” says Finney’s owner Greg Finefrock. Dedicated to providing educational enrichment and comprehensive services to underprivileged and foster children and their families in Ventura County, the organization provides essentials like food, clothing, and school supplies. For this year’s challenge, Finefrock has selected a new menu item: executive chef Eric Bosrau’s **Bison Burger**, made with bison sourced from Flocchini Family Ranch in Wyoming.

Goat Tree at Hotel Californian

SANTA BARBARA

goattreecafe.com

“In the wake of the current pandemic, it has become more important than ever



Goat Tree at Hotel Californian’s Braised Oxtail Tagliatelle

to feature whole-animal butchery,” says Goat Tree executive chef Travis Watson. “The **Braised Oxtail Tagliatelle** features an often-overlooked cut of beef in a dish that nurtures the soul as we welcome the cooler seasons.” The pasta entrée is earmarked to support the **Dream Foundation** (dreamfoundation.org), which helps realize the dreams of terminally ill adults and provides emotional support to them and their families.

Lido Restaurant & Lounge

PISMO BEACH

thedolphinbay.com

Lido’s picked **Crab Cakes**, a favorite starter among locals. “Being nestled along the Central Coast and having the privilege to



Crab Cakes at Lido Restaurant & Lounge

sit and watch the sunset while dining on these tasty morsels is the perfect recipe for a truly breathtaking experience,” says spokeswoman Christina Stieb. “That wouldn’t be possible without our beautiful Pacific Ocean. That’s why we chose the **Ocean Conservancy** (oceanconservancy.org) as our charity, to protect and conserve the very thing that gives us the main ingredients of the dish and many others.”

Little Calf Creamery

THOUSAND OAKS/WESTLAKE VILLAGE

littlecalfcreamery.com

“We are creating unique spins on a frozen dessert classic just in time for the holidays,” says Little Calf Creamery owner Scott Levin, whose two new treats will support **Special Olympics Ventura** (sosc.org/ventura), an organization that enriches the lives of nearly 600 athletes who have intellectual disabilities. For the **November** >



December Mud Pie, one of two Little Calf Creamery treats supporting Special Olympics Ventura

Mud Pie, a graham cracker crust is filled with Pumpkin Cheesecake ice cream topped with an oatmeal crumble. For the **December Mud Pie**, an Oreo cookie crust is loaded with peppermint-stick ice cream sprinkled with crushed peppermint candy.

Los Agaves Restaurant

WESTLAKE VILLAGE, OXNARD, GOLETA, SANTA BARBARA
los-agaves.com

Los Agaves Restaurant's **Land & Sea Molcajete**, a hearty stew with steak, chicken, fish, shrimp, pork, and grilled nopal, is the ultimate Mexican comfort food and a cult favorite, especially during the cold season. "We serve you so we can be of service to others," says owner Carlos Luna. "For every dish sold, Los Agaves will donate \$2 to the **Santa Barbara Zoo** (sbzoo.org) to support and sustain a beloved community treasure that educates so many children, families, and visitors in the region."

Milk & Honey Tapas

SANTA BARBARA
milknhoneytapas.com

"Burrata is always in season at Milk & Honey, so this is our nod to the cheese we love so much and the earthy flavors of fall," says chef-owner Alvaro Rojas of the **Falling For Burrata** plate he designated to support the **Organic Soup Kitchen** (organicsoupkitchen.org), which produces and delivers soup meals to the elderly and low-income cancer patients. "Take your food as your medicine or your medicine will be your food," is a quote that resonates with me, given that my father, grandmother, and uncle all died of cancer," says Rojas, who admires the nonprofit's nutritional approach to treatment.

Oku Restaurant

SANTA BARBARA
okusantabarbara.com

Oku executive chef Koji Nomura happily created a new dish for this year's **805 Living** challenge to support the work of **CADA** (Council on Alcoholism and Drug Abuse; cadasb.org), which provides addiction prevention, education, and treatment services to teens and adults in Santa Barbara County. The **805CADA Roll** is as delicious as it is beautiful, says co-owner Tina Takaya. Featuring fresh wild-caught salmon, crispy shrimp tempura, avocado, and cucumber, and a sauce made from fresh *shiso* leaf, miso, and yuzu, the roll is finished with flying fish roe and served with a side of sriracha aioli. "We enjoyed creating a special sushi roll for an amazing cause," Takaya says.



Executive chef Koji Nomura presents the 805CADA Roll at Oku Restaurant.

Olio Pizzeria

SANTA BARBARA
oliopizzeria.com

"Our **Umbra pizza** is a signature favorite," says Alberto Morello, executive chef and co-owner of Olio Pizzeria. "You may need to order an entire pizza just for



Olio Pizzeria's Umbra Pizza with Umbrian black truffles

yourself, it's so addictive." Morello selected the dish, which showcases Umbrian black truffles, to support **Teddy Bear Cancer Foundation** (teddybearcancerfoundation.org), an organization that provides financial, educational, and emotional support to Santa Barbara, Ventura, and San Luis Obispo county families with a child who has cancer.

Opal Restaurant & Bar

SANTA BARBARA
opalrestaurantandbar.com

Since they opened Opal Restaurant & Bar 20 years ago, owners Tina Takaya and Richard Yates have been deeply committed to supporting the **Arthritis Foundation** (arthritis.org) by participating in and often chairing its Taste of the Town fundraiser, Santa Barbara's oldest wine and food event. That event could not be held this year, but Takaya and Yates offer their continuing support to the organization that provides assistance to people living with the disabling disorder by taking part in the **805 Living** challenge with a riff on a local Opal favorite, the **Chicken & Wild Mushroom Chipotle Pasta Charity Special**.

The titular burger at Vina Robles Vineyard & Winery



coconut-chili-lime *agrodolce* (sweet-and-sour sauce). The starter manifests the chef's desire to share his experiences while traveling.

Santo Mezcal

SANTA BARBARA
santomezcal.com

Santo Mezcal executive chef Ricardo Garcia picked **Enchiladas Verde**—two chicken or beef enchiladas topped with special house-made verde sauce and served with rice and pinto beans—to support the **Santa Barbara Zoo** (sbzoo.org). A cause that's close to owner Carlos Luna's heart, the zoo relies on donations to provide the best possible care for its resident animals and to impart conservation education.

Vina Robles Vineyard & Winery

PASO ROBLES
vinarobles.com/visit/bistro

"Our communities rely now more than ever on the support of food banks for

access to wholesome nutrition," says spokeswoman Catherine Jaeger. "Vina Robles Vineyards & Winery supports the **SLO Food Bank** (slofoodbank.org) to raise awareness as it works to meet the increased demand in our communities." Served at the winery's alfresco bistro, the **Vina Robles Burger**—made with grass-fed beef and topped with roasted portabella mushrooms, garlic aioli, arugula, and red onions sautéed in a rosemary-infused reduction of Vina Robles Cabernet Sauvignon and balsamic vinaigrette—is the dish designated for the challenge.

Water's Edge Restaurant & Bar

VENTURA
watersedgeventura.com

"It's an ode to our local strawberries," says Water's Edge executive chef Alex Montoya of his **Straw-Brie Crostini**, which he says has "bright and light flavors, each with a different texture for you to enjoy in every bite." The starter will support **Make-A-Wish**

Tri-Counties (tri-counties.wish.org), because he says, "being able to make a child's wish come true or to even be a part of that process has always been a dream of mine."



Executive chef Ricardo Garcia of Los Agaves and Santo Mezcal restaurants

Wood Ranch

AGOURA HILLS, MOORPARK, CAMARILLO, VENTURA
woodranch.com

The rich, decadent **WR Butter Cake** is a proven favorite at Wood Ranch. Served with vanilla bean ice cream, fresh raspberries, and raspberry sauce, "it's popular beyond all our expectations," says director of culinary development Alejandro Benes. The dessert will benefit **Happy Trails Children's Foundation** (happytrails.org), a nonprofit whose mission is to promote the prevention and treatment of child abuse and provide fun activities and support for foster children. ♦



Straw-Brie Crostini at Water's Edge Restaurant & Bar

Pico Restaurant

LOS ALAMOS
losalamosgeneralstore.com

Earmarking Pico's donation to the **Save the Waves Coalition** (savethewaves.org), a nonprofit founded by the restaurant's co-owner Will Henry to protect surf ecosystems across the globe, executive chef John Wayne Formica designates his **Crispy Viet Brussels**, made with garden herbs, carrot, red onion, chilis, fried shallot, and



Pico Restaurant's Crispy Viet Brussels

CRISPY VIET BRUSSELS: JESSICA KUIPERS/ONYXANDREW.COM; CROSTINI: COURTESY OF WATER'S EDGE RESTAURANT & BAR

To see more 805 Living Dishing It Out For Charity challenge chefs and dishes, visit 805living.com.