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A foodie's triffecta: gourmet food, divine local wine, and an organic farm setting organic farm setting

Santa Cruz Restaurant Examiner

By Tara Fatemi Walker

Attention Santa Cruz foodies: on Saturday, September 12 you have the opportunity to tour a local farm, then be served gourmet food paired with special wine. Who can you thank for all this? The event is a collaboration between Blue Moon Organics, Bonny Doon Vineyard, and Chef Gabriel Cole. Their first group dinner was in September 2008 and quite a success; Chef Cole and Blue Moon also organized a well-attended event in July with Verve Coffee.

The Blue Moon Bonny Doon dinner begins at 4:30 p.m. and lasts "until all the wine is gone" (some guests at the 2008 dinner stayed until around 10pm). It begins with a tour of Blue Moon Organics led by one of the farm's two co-owners. Then guests will enjoy biodynamic estate wine poured by Bonny Doon founder and proprietor Randall Graham, accompanied by four courses of fresh-from-the-farm food cooked on site (in a greenhouse!) by Gabriel Cole.



Photo by Amber Turpin - 2008 Blue Moon/Bonny Doon Vineyard Dinner

Blue Moon is a family-owned farm, in business since 2004 and offering CSA shares since Summer 2009. Gabriel Cole's illustrious background includes working as a chef and opening three cafes for Google, helping organize the innovative and highly successful Slow Food Nation event in San Francisco (Labor Day weekend 2008 - more than 80,000 attendees!), and working as a food consultant specializing in restaurants and sustainable systems. Randall Graham founded Bonny Doon Vineyard in 1983 and adopted biodynamic vineyard practices in 2003. He expanded the Cellar Door Café - the restaurant located next to his tasting room in Westside Santa Cruz - in May 2009 (Charlie Parker, former sous chef of renowned Manresa, is executive chef).

Tickets cost \$150 for dinner and wine, or \$125 for dinner only. You can order online until Friday, September 11. For more information, call Blue Moon Organics at 831-274-6191 or email Gabriel Cole at sustainthefoodsystem@gmail.com.

EVENT MENU

(menu subject to change based on availability; all ingredients used will be from local, sustainable vendors who are committed to sound practices)

Sardines in Olive Oil

Grilled lemon, baby romaine and pickled cippolini red onion
2008 Ca' del Solo Albarino (75 Albariño, 20% Loureiro, 5% Treixadura)

Mixed Tomato Tartare

Arugula and cracklings
2008 Ca' del Solo Muscat (90% Moscato Giallo, 10% Loureiro)

Intermezzo

Melon shooters

Osso Bucco

In smoked tomatoes with toasted pistachio gremolata. Kale and quinoa sauté.

2005 Le Cigare Volant (50% Grenache, 24% Mourvèdre, 22% Syrah, 3% Carignane, 1% Cinsault)

Vegetarian Option:

Squash "lasagna"

In smoked tomatoes with house-made ricotta and toasted pistachio gremolata. Kale and quinoa sauté.

2005 Le Cigare Volant (50% Grenache, 24% Mourvèdre, 22% Syrah, 3% Carignane, 1% Cinsault)

Strawberry Caramel Cake

Macerated strawberries, caramel brioche toasts, fresh cream
2008 Vinferno (50% Roussanne, 50% Grenache Blanc)

If you enjoyed this article and would like to be alerted every time I post something new, please go to my Santa Cruz Restaurants home page and click subscribe (you can also see an article index at this page). Bon Appetit!

The Details:

September 12, 2009

4:30 p.m. "until all the wine is gone"

Blue Moon Organics, 770 Del Valle, Aptos 95003

