



Sunday October 10<sup>th</sup>

-Evening Reception-

*Flannery Beef, Alisal Guest Ranch Team, Firestone Brewery, Holus Bolus Winery, Cattaneo Bros*

Cattaneo Brothers' Sausages: Linguica, Italian with Spicy Brown Mustard  
Old School Chilled Shrimp Cocktail  
Oak Grilled Artichokes, Smoked Tomato Garlic Aioli  
Ode to The Classic Relish Tray

-Dinner-

*Flannery Beef, Anthony Endy, Alisal Guest Ranch Team*

Flannery Beef, Oak Grilled *Santa Maria Style*  
Tomahawk Ribeye, New York Striploin, Hanger Steak  
*Chimichurri, Alisal Salsa*  
Santa Barbra Spiny Lobster Tails, Fresno Chile Butter, Cilantro, Lime  
Anthony's Oak Grilled Chicken  
Lompoc Valley Piquito Beans, Vegan  
Chopped Spinach Salad, Pepitas, Dried Cranberries & Corn, Quinoa, Basil  
Vinaigrette  
Grilled Local Seasonal Vegetables, White Balsamic Herb Marinade  
Grilled Mushrooms and Onions  
Santa Maria Style Garlic Bread

-Desserts-

*Valerie Gordon's*  
Mezcal Sticky Toffee Pudding, Basque Cheesecake

# Monday October 11<sup>th</sup>

## -Lunch-

*Elizabeth Falkner, Amevive Wine*

Collard Greens Salad with Tahini Vinaigrette  
Whole Carrot Salad with Lentils  
Brussels Sprouts and Parmigiano Reggiano Salad with Meyer Lemon  
Hazelnuts, Almonds, Pomegranate  
Masala Marseilles Pizza  
Cavolo Pizza  
Finochio Pizza

## -Sweets-

Parsnip Cake with Almond Praliné Crèmeux  
Cowboy Cookie Ice Cream Sandwiches

## -Evening Reception-

*Alisal Guest Ranch Team, Figueroa Mountain Brewery, Canbria Winery, Cattaneo Bros*

Cattaneo Brothers' Caballero Sausage  
Fire Roasted Poblano Queso Fundido  
Ceviche Tostadas  
Homemade Tortilla Chips, Alisal Salsa, Guacamole

## -Dinner-

*Michelle Muñoz and Alisal Guest Ranch Team*

Michelle's Smoked Beef Cheek Taco with Tomatillo Salsa, and Avocado Crema  
Anthony's Oak Smoked Beef Ribs  
Smoked Pork Ribs, Honey Lime Chili Glaze  
Pollo Asada with Achiote, Sour Orange, and Onion  
Yucatan Style Grilled Whole Fish  
Nana's Buttered White Rice, Tomato, Green Onion, Thyme  
Esquites, Elote Style Corn Salad  
Latin Caesar Salad with Cotija, Pomegranate, Pepitas, Poblano Caesar Vinaigrette

## -Desserts-

Butter Cake, Tres Leches Cake, Fresh Fruit Hand Pies, Mississippi Mud Pie