

# The New Agrarians



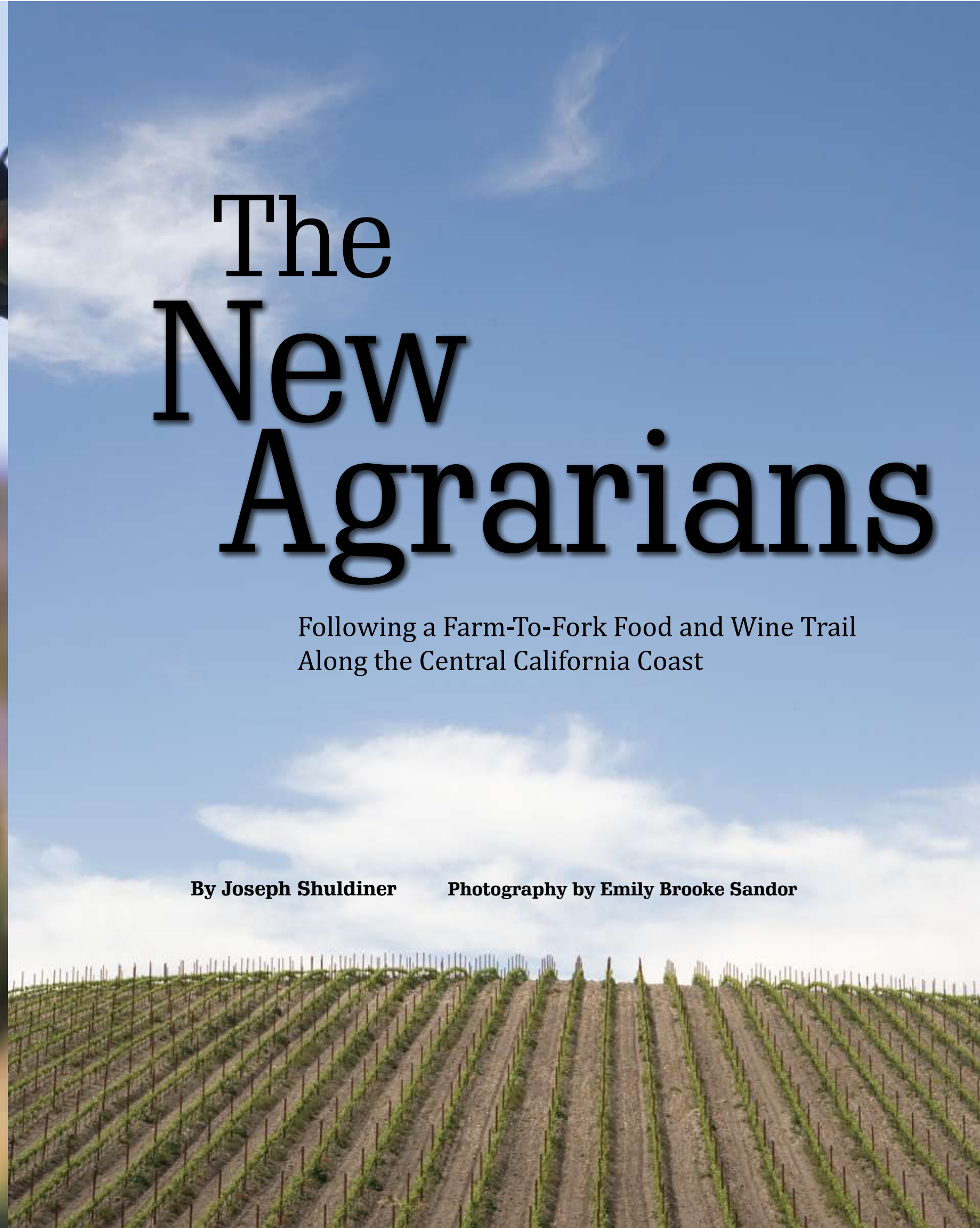


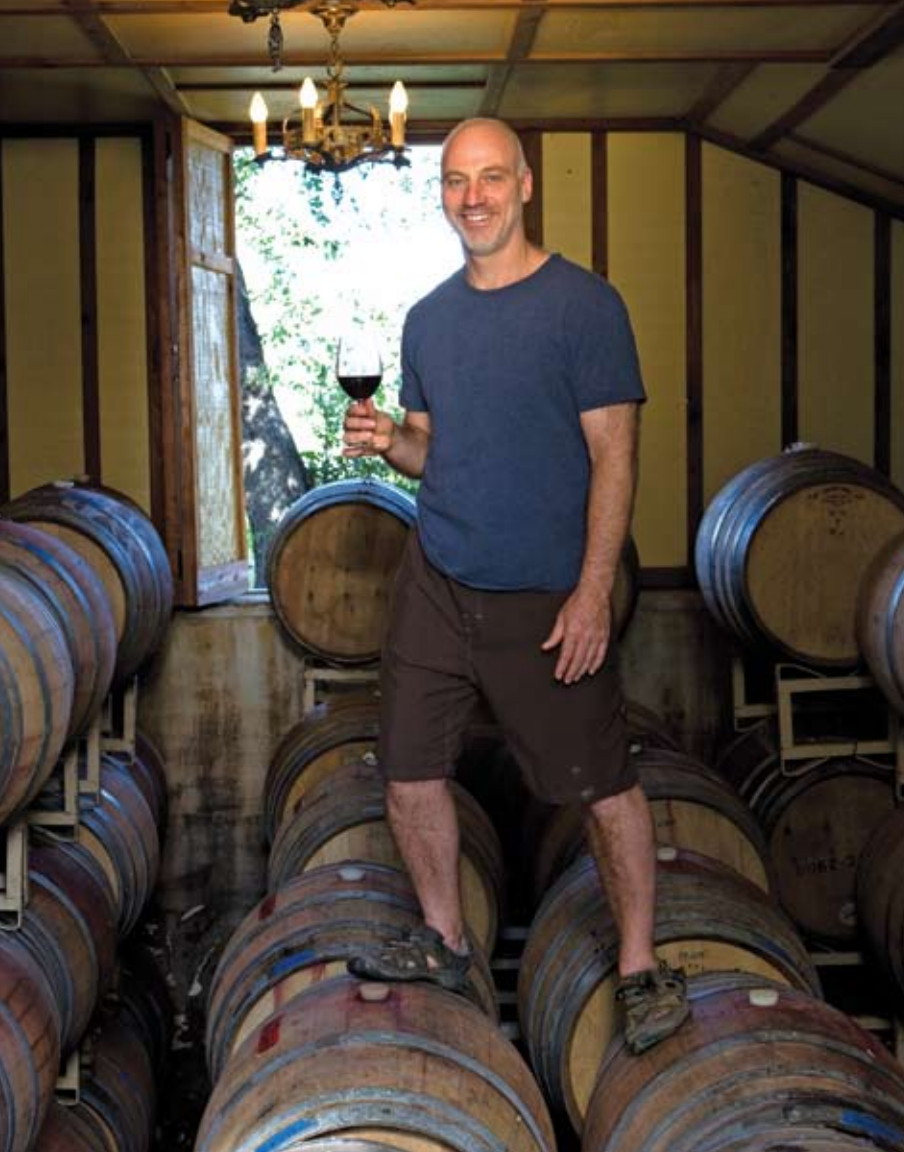
# The New Agrarians

Following a Farm-To-Fork Food and Wine Trail  
Along the Central California Coast

**By Joseph Shuldiner**

**Photography by Emily Brooke Sandor**





Walking the aisles of my neighborhood farmers' market recently, I stopped at a towering display of artichokes, Brussels sprouts and asparagus and suddenly asked myself, "Where do all these small farmers come from?" How are these growers, some with only three or four different crops, able to continue showing up every week with their goods?"

Growing up in the 60's and 70's, I mostly thought of farms as one, giant agribusiness supplying the ever-expanding sprawl of supermarkets blossoming like broccoli. The small mom and pop markets that predated my adolescence, began dropping like flies, no longer able to compete with their modern, corporate neighbors with their pristine displays of abundance.

Now, many years later and after that "light bulb moment" in front of a stack of organic asparagus, I

decided to answer my own question. Deploying a virtual rewind button, I set out to track, in reverse, where the food I was eating came from and, more importantly, who was growing it.

What I found was a group of passionate entrepreneurs, part artisan, part farmer, seeking to re-cultivate an agrarian connection to the earth. One thing all of these "New Agrarians" shared was the credo: "Small" is the new 'large', a paradigm shift from my childhood supermarket model.

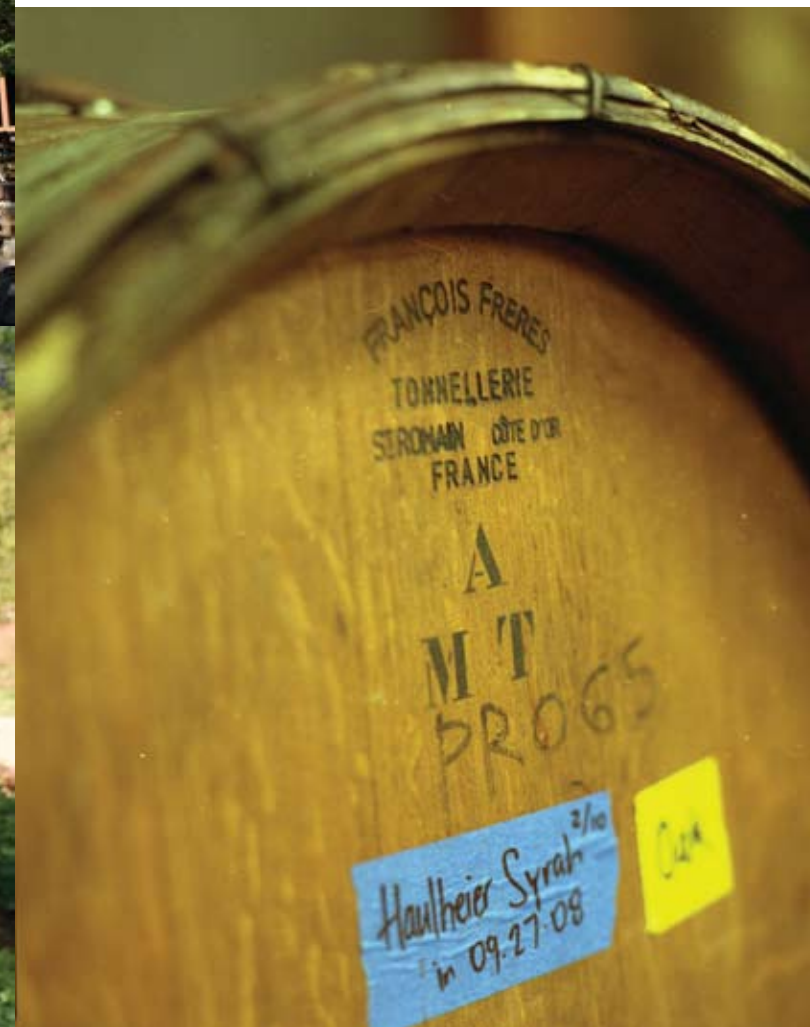
Armed only with my curiosity and a hunger to taste food grown by a hand I had personally shaken, I set out on my journey. I decided to explore a central coast swath of the California that stretches between Ojai and Paso Robles, an area not only rich in farmland, but also quickly being recognized as a winemaking region resembling Napa Valley forty years ago.

My first stop was Ojai. Ninety minutes northwest of Los Angeles, Ojai has had all the quirky incongruities you'd expect in a small, artsy town: spiritual leaders (like J. Krishnamurti), artists and millionaire horse ranchers all co-mingling with an air that implies, "Every small town is like this, isn't it?"

Located just north of Ojai's downtown lies Casa Barranca, a yoga retreat cum organic winery. Owned by winemaker Bill Moses, Casa Barranca boasts the historic Pratt house, a craftsman masterpiece designed by Greene and Greene.

A dropout from the world of finance, Moses bought the property and while operating it as a yoga retreat, became interested in wine. Starting out as a home wine maker, Moses planted a small vineyard. Then after a few years in France and a stint at a co-operative winery in Santa Maria learning from some of California's master vintners, he decided to launch his own label.

Casa Barranca is known for its Pinot Noir, as well as its estate grown Rhone varietal Viognier, Syrah,



**OJAI BOUNTY** Above: French oak barrel at Casa Baranca. Right: Colorado lamb chops from the Oak Grill at Ojai Valley Inn & Spa. Opp site page (clockwise from top left): Casa Barranca winemaker Bill Moses in his wine cellar; the Pratt House on the grounds of Casa Barranca; chef Jamie West of the Oak Grill; outside view of the accommodations at Ojai Valley Inn.



### OJAI Bart's Books

Billed as the largest independently owned outdoor bookstore in the U.S., Bart's adds to Ojai's local color with its exterior walls lined with thousands of used books selling from 15 cents to 50 cents. A sign reads, "When closed please throw coins in slot in the door for the amount marked on the book."

302 West Matlija St.,  
646-3755  
bartsbooksojai.com

### Westridge Market

A full service market carrying a bounty of local wines, produce, gourmet deli items and a meat market, which harkens back to the origins of the business as a place where hunters could have their game butchered. Pick up everything you need for a picnic and enjoy it al fresco just about anywhere in Ojai.

802 E. Ojai Ave,  
646-2762  
All area codes (805)



**ON THE WINE TRAIL** Left: the Finley Farms Salad at Root 246 restaurant; (right) award-winning chef Bradley Ogden at Root 246. Opposite page (clockwise from top left): the wine wall at Root 246; Michael Roth the winemaker poet at Demetria Estates; Brian Hope of Sustainable Vine Wine Tours and his biodiesel van; Johanna and Chris Finley in their fields at the Gainey Ranch.



Grenache and Semillon blends, whose grapes thrive in the hot Mediterranean-like climate of central California. After touring the property with Moses I follow him up the oak-laden hill to the “cellar,” or more accurately, a converted 100-year-old subterranean stone water cistern, now producing 5,000 cases of organic wine a year.

When asked, “Why organic?” with its higher costs and added steps, Moses responds in a manner I would hear throughout my entire agrarian journey: “Why wouldn’t I?” One reason I would have given is organic wine’s bad reputation, but that old canard is soon put to rest as we taste the beginnings of his ’08 Arts and Crafts blend. It’s so good it makes me wonder how long organic wines will remain in the dog house.

With the sun just about to set, I arrive at the Ojai Valley Inn & Spa with a slight wine buzz. The 80 year old resort sits on 220 acres, virtually a small village. In 2006, after a \$90 million renovation, 308 new guest rooms were added. Scattered throughout the property, they resemble Mediterranean hillside villas, most with their own terraces and fireplaces.

With a local artisanal food and wine movement, it’s only natural that you also get a crop of chefs eager to recognize and

support these new food and wine producers. I got my first taste of this while having dinner at the resort’s Oak Grill. Executive Chef Jamie West, formerly of the San Ysidro Ranch, has created a menu focusing on locally sourced ingredients. Even closer to home, herbs and salad greens used in some of his signature dishes are grown on the resort’s own three-acre garden.

The next morning, I make a coffee run on my way to explore Ojai’s famous Pixie Tangerines. Adhering to my number one travel rule – ferret out and support neighborhood coffee joints – I discover the Ojai Coffee Roasters. A sign on the cash register reads: “Unattended children will be given a cup of coffee and a free puppy.” This is local!

Just east of downtown, I find Bill and Karen Evenden’s 24-acre New Oak Ranch. The Evendens grow lavender, walnuts and olives, but I’ve come to taste their Pixie Tangerines. Sweet, seedless and easy to peel, they are now being grown by over 40 family farms spread throughout the Ojai Valley.

Bill, a retired technology consultant, and Karen, a social worker/food writer, both wanted to create a bit of the Mediterranean here in California and bought the property in 2004. They are both passionate about food, where it comes from and their mission to educate the consumer. “The modern organic movement has forged a renewed interest in personalization of our environment,” says Karen. She cites the overwhelming growth



**Pretend You're a Local**



**SANTA YNEZ Bulldog Café**

Adjacent to Solvang's Book Loft, the Bulldog is a clamoring coffee joint known for their strong coffee and freshly baked goods. A hangout for Lance Armstrong and a core group of cyclists, bike mechanics and mas-seuses are considered regulars.

1680 Mission Dr, Solvang  
686-9770 bulldogcafe-solvang.com

of farmers markets, and the increasing demand from consumers to know where their food comes from.

Farmers markets have, in turn, become a way to get a larger return to the farmer, rather than selling wholesale through a distributor. "If we sold all of our crop directly to the consumer, we'd actually make an honest living," jokes Bill, which reminds me that buying directly from a person growing food is enabling them to "earn an honest living."

This pioneering spirit is also alive and growing further up the coast at Finley Farms. An hour and a half northwest of Ojai in the verdant Santa Ynez Valley is the famed Gainey Ranch, where Chris and Johanna are farming organically on 30 acres. The Finley's met in their early 20s at UC Santa Barbara. Both came to farming armed only with some marketing experience, their youth and a determination to make a go of it.

Johanna dismisses the notion that going organic is a bureaucratic headache and feels that there is no reason others can't do it. "It's not that much paperwork or that expensive to become a certified organic grower. We can make up for it by being able to charge a bit more and being able to sell more because people value and want organic," says Johanna. "It's just an obvious factor. We would never think of farming any other way." Maybe it's just being part of their generation, who grew up with Al Gore and mainstream organic, but I find it refreshing to hear such optimism coming from this new generation of agrarians.

Confronted with a waiting list for the prestigious Santa Barbara Farmer's Market, the Finley's have used their ingenuity and marketing background to unleash a "do-whatever-it-takes" approach to selling their produce. Their neighbor, Marjorie Garland, the food and beverage manager at Bradley Ogden's new Solvang restaurant, Root 246, brought their organic greens to Bradley's attention, resulting in a "Finley Farms Salad" on the über-chef's menu.

Staying true to my mission of following my food's trail from farm to fork, I dined that evening at Ogden's Root 246 restaurant. With ten major restaurants under his belt, including the James Beard Award-winning One Market Restaurant in San Francisco and Bradley Ogden at Caesar's Palace, Las Vegas, Bradley Ogden was lured to Solvang, a faux Danish town five minutes from the Finleys' farm, by the new Hotel Corque. He named his new venture Root 246, a play of words on the neighboring agricultural history and the actual highway that slices through town.

The restaurant's architectural star is its wine wall, a glass-sided landing strip of floor-to-ceiling bottles. With a ninety-five percent focus on local wines, you could tour the entire region without leaving your chair.

My dinner begins with an Herb Garden Gimlet made with organic cucumber vodka, muddled with fresh basil and lime juice. Next arrives my salad of

Finley Farms greens, direct from the fields in which I had been standing only hours earlier. A main course of local Santa Barbara Prawns arrives prepared in Ogden's signature simple, fresh manner. The bill arrives in its own paperback copy of the *Wine Lover's Companion*. I wonder how many copies never make it back to the cashier?

Visionaries like Ogden are an important link within the farm-to-table food chain who help not only by supporting local farmers, but by challenging them to improve the quality and diversity of their crops to meet the exacting standards of an award-winning chef. Ogden spent the year prior to opening the restaurant sourcing his produce, meat and seafood, turning away most of the seafood from local Santa Barbara fishermen until their catch met his standards. Now farmers show up at his door with their latest wares, grown to his specifications.

Ogden sees the area, with its history of farming and its small-yield wineries made famous by the movie *Sideways*, as the next Napa Valley. It has a different feel than its northern California sibling, reflected in a deep sense of community, sharing and education. His plans for the future include a fried chicken and fresh farm produce stand. Try picturing that in Yountville!

Flush-faced from my wine wall dinner tour, I'm in luck: the Hotel Corque is right next door. Being the first boutique hotel to open in the area, it brings Solvang into the new millennium.

The 134-room hotel updates the old Royal Scandinavian Inn with a complete modern design overhaul. Gone is the dated "Danish" Solvang, making way for the new wine trail chic. Even the mini-bar in each room has been transformed into a mini-wine-rack to stash your bottles after a long day of tasting.

I set out the next morning to meet some of the visionary winemakers contributing to this "new Napa." I am meeting Brian Hope of Sustainable Vine Wine Tours. Brian leads tours of the area's organic wineries in his bio-diesel Mercedes van. Now with eight organic wineries on board and future plans for an organic farm tour, Hope's tours not only include pick-up at your hotel and a box lunch, but an entrée to the wine makers and growers that made the glass of wine you just tasted.

Our first stop is Demetria Estate. The vineyards were purchased from Fran and Jim Murray, parents of winemaker Andrew Murray in 2005 and have been biodynamically farmed ever since. I'm introduced to winemaker Michael Roth, the "winemaker poet", and am delivered a Cliffnotes soliloquy regarding biodynamic farming, based on

**GOOD TASTE** Opposite page (clockwise from top left): The Tasting Patio at Alma Rosa Winery; Richard Sanford of Alma Rosa; the lobby of Hotel Corque; freshly picked snap peas in the Finley Farm field.





the spiritual/scientific research of the Austrian scientist and philosopher, Rudolf Steiner. (For instance, days of the week are broken down to fruit days, leaf days, root days and flower days. This biodynamic calendar, based on constellations and astrology, posits that tasting the same wine on a fruit day and a root day will yield two entirely different experiences.)

Roth is using a combination of old world ways mixed with new technology. He lightheartedly calls this approach “Nouveau Retro.” Closing my eyes and tasting his Rhone-style wines, I create a picture in my mind of the estate’s vineyard outside, of Rudolf Steiner and today being a “fruit day.” I’m not sure if it’s my feeble biodynamic attempt or Roth’s Nouveau Retro kicking in, but that first sip is a different experience.

My next visit is to pay homage to Richard Sanford at Alma Rosa Winery, a pioneer in the Santa Ynez Valley who is credited with originally recognizing the Santa Rita Hills as a climate zone similar to the Pinot Noir-growing region of Burgundy, France, 38 years ago. In 1998, Sanford and his wife Thekla, took their first step in planting a 100% organic vineyard and now are growing over 100 acres which are yielding grapes for their Pinot Noir, Chardonnay, Pinot Gris, Pinot Blanc and a beautiful dry rosé, Pinot Noir-Vin Gris.

I’m determined to ask the same question: “Why organic?” Sanford replies without hesitation, “There comes a time when you can’t compromise your values.”

Two hours north from Santa Ynez, Highway 101 cuts through Santa Maria and San Louis Obispo before reaching Paso Robles, the half-way point between Los Angeles and San Francisco. “Paso,” as the locals call it, experienced a wine and artisanal food boom in the nineties similar to what Santa Ynez is going through now. With close to 200 wineries, a local food scene has emerged, a much-needed complement to the experience of wine-tasting.

One Paso entrepreneur taking advantage of this symbiosis is Joeli Yaguda of Pasolivo. She’s caring for over 9,000 Tuscan olive trees on the western edge of Paso Robles, home to an eclectic group of wineries who refer to themselves as the “Far Out Wineries.” Just like her Far Out neighbors’ tasting rooms, Yaguda has opened her own olive oil tasting room where I learn that there are twice as many types of olives than grapes. There, you can taste close to seven different oils, including her citrus-flavored oils made by crushing whole limes, tangerines or Meyer Lemons into her Italian Perialisi Mill, the Ferrari of

**ARTISANAL FARE** Opposite page (clockwise from top left): Cantimpalito, Soria and Bilbao chorizos, black pepper shortbread chorizo and piave del vecchio cheese on the Chorizo and Cheese plate from Villa Creek restaurant; chef Tom Fundaro of Villa Creek; goat and sheep’s milk cheeses ripening at Rinconada Dairy; happy grazing sheep at Rinconada.

olive presses, during the annual olive crush.

Next, I arrive at Rinconada Dairy, located 45 minutes south. I’m greeted by barking dogs, dozens of cats, and the dairy owner, Christine Maguire.

Rinconada Dairy was founded in 1999 with eight East Friesian ewes, and the dream of creating handcrafted sheep’s milk cheese. After years of careful tending, the flock has grown to 200 ewes with the addition of a small herd of Nubian goats. Due to the enormous expense, few individuals can enter the field and Maguire credits her husband Jim as her benefactor. “He’s the one that gets up at 5am to milk. Then he steps into a phone booth and turns into a trial attorney.”

Christine is now producing 8,000 pounds of goat and sheep milk cheeses a year. These are true farmstead cheeses, much like estate wines: grown, harvested and produced without ever leaving the property. They include her *Pozo Tomme*, a pressed raw sheep milk cheese and *Chaparral*, a complex flavored mix of sheep and Nubian goat milk. Her cheeses are available throughout the state and are featured on the menu at the Villa Creek, a downtown Paso restaurant specializing in sourcing local ingredients.

Eager to stay true to my farm-to-fork action plan, I arrange to meet Tom Fundaro, Villa Creek’s chef and a local organic food booster. Fundaro, a friendly hulk of a man with a shaved head and goatee, could easily be mistaken for a biker. He quickly shifts however to passionate food philosopher over glasses of Villa Creek Cellars 2008 White, the restaurant’s own namesake label, and a *Chorizo and Cheese* plate of house-made sausage, sheep’s milk cheese, olives, fruit and smoky, grilled, Black Pepper Shortbread.

Inspired by the food of Spain and its influence on the early California Mission padres, he describes his cooking style as the cuisine of early California. The food is intended to look like the landscape surrounding us: rocky, fertile, full of flavor and texture. “The ingredients I’m using – olives, olive oil and corn – have all been around here for 200 years. I take that and create a very simple rustic cuisine.”

He sources the menu’s ingredients from many local farmers such as the Maguires and wants to present the dishes as simply as possible, showcasing the *terroir* of central California. “I’ve been spending a lot of time and money building relationships with these farmers who are doing everything they can to grow the best food they can. I’m not going to puree their vegetables into nothing so you can’t taste the earth it was grown in.”

Fundaro answers my “Why organic” question with his take on the history of California. “It’s not about harkening back to the sixties, but harkening further back, to growing the way farmers grew before we all thought we knew something.”

Sourcing locally is also the mission of chef Chris Kobayashi who opened Artisan two years ago with his

**Pretend You’re a Local**



**PASO ROBLES Nature’s Touch Nursery and Harvest**

A gourmet grocery (pictured above) overflowing with locally grown organic produce, dairy, breads and meats. Order one of owner Melanie Blankenship’s Harvest Baskets, loaded with local organic gourmet items from her postage stamp size of a store, then have a picnic at one of Paso’s 200 wineries.

140 7th Street, Templeton  
434-3062 [naturestouch-nurseryandharvest.com](http://naturestouch-nurseryandharvest.com)

**Paso Robles Certified Farmers’ Market**

Paso Robles fresh produce twice a week.

Fridays at the Wal-Mart east parking lot, South River and Niblick roads from 9:00 a.m. - 12:30 p.m. Tuesdays at Paso Robles City Park, 11th & Spring St. from 3:00 - 6:00 p.m. 237-0345 [northcountyfarmers-markets.com](http://northcountyfarmers-markets.com)



**LOCAL LUXURY** Left: Winemaker Stephan Asseo, of L'Aventure Winery. Right: the olive oil tasting room at Pasolivo. Opposite page (clockwise from top left): A pancetta, micro-greens, fried green tomato, avocado and Cayucos Red Abalone "BLTA" at Artisan; the courtyard at Hotel Cheval; continental breakfast at the Hotel Cheval; Chef Chris Kobayashi of Artisan restaurant.



brother Michael. Chris, who trained at the California Culinary Academy in San Francisco and Michael, a Los Angeles music business dropout, decided to meet half way between the two cities to open their restaurant. They found their location, a former motorcycle dealership housed in a classic Art Deco building two blocks off the main square.

Artisan is classic California Bistro and wouldn't feel out of place in San Francisco or Los Angeles. But this is Paso. It's still a small town where you can bump into farmers or wine makers just walking down the street. In fact, on certain nights of the week the Kobayashis invite some of the area's most respected vintners to dinner where they're encouraged to mingle with the guests. Ordering a bottle of Grey Wolf Zinfandel, you might end up having it brought to your table by its boisterous winemaker, Joe Barton.

Dinner arrives with an appetizer of a Cayucos Red Abalone "BLTA," Kobayashi's take on the classic "BLT," with fried green tomato, local micro greens, pancetta and farm-raised Red Abalone from the nearby coastal town of Cayucos. (Note to self: add Cayucos to itinerary!) Next is a lamb loin with braised lamb neck, Boroliti Bean, rapini and leeks. For dessert, there's house-

made salted caramel ice cream and carrot cake cookies.

Once more, my California farm-crawl tucks me in to sleep in the lap of luxury. Paso's offering is the 16-room Hotel Cheval, stumbling distance from both Villa Creek and Artisan. Built by owners Robert and Sherry Gilson, Hotel Cheval has an equestrian theme and resembles a small European Inn. Many of the rooms have fireplaces, window seats and outdoor patios. At the Cheval's adjacent bar, The Pony Club, there's a zinc-topped, horseshoe-shaped wine bar. As I return to my room, a horseshoe-shaped chocolate has been placed on my pillow as part of the hotel's turn-down service. I half expect a Miniature Shetland Pony to come out of the bathroom and serenade me to sleep.

My stay in Paso Robles would not complete without visiting some of the area's wineries. Though few seem to be part of the State's organic wine trajectory, most wine makers are well aware of the growing consumer demand.

At Ancient Peaks Winery, I meet with owner Karl Wittstrom a self-proclaimed "farmer" now in the wine business. He's growing grapes at his Margarita Vineyard, an area 14 miles from the Pacific Ocean and first planted by Franciscan missionaries in 1774. . He takes me out to see Oyster Ridge, a



**LAND AND SEA** Opposite page (clockwise from top left): Ray Fields, president of The Abalone Farm; The Abalone Farm in Cayucos; Christine Maguire of Rinconada Dairy; Karl Wittstrom of Ancient Peaks Winery displaying the fossilized oyster shells that give their wines a distinctive minerality.

block of his vines growing in a geological formation that was once an underwater sea bed. The soil is strewn with fossilized oyster shells which give his wines a distinctive minerality.

With Karl, I turn my “Why organic” question on its head, and ask, “Why *not* organic?” He replies, “With a property this large, some of the processes that you have to go through to be organic create more of a dilemma on one side then they solve on the other in terms of reducing the carbon footprint.” He also feels that consumers’ demands for more sustainable products aren’t strong enough to withstand paying a premium.

Heading over to the west side of Paso Robles, prized for its cooler temperatures and the Templeton Gap, a geological slice through the mountain range that allows the cool ocean air into the valley, I visit with Stephan Asseo, owner and winemaker at L’Aventure Winery. Asseo has begun making wine since 1982, following his education at L’Ecole Oenologique de Macon, in Burgundy, France. He made wine in Bordeaux for the next fifteen years but eventually wanted to be more innovative in his blending than French AOC law would allow. After a yearlong global search, he found Paso Robles.

Moving into his tasting room, we taste his “Paso Blends,” The Optimus and Estate Cuvée. Both wines are Cabernet Sauvignon/Syrah blends. Although he is known for primarily his reds, he offers one Roussanne, but whispers, “Don’t tell anybody.”

My trip has come to an end, but I’m still curious about those Red Abalones served by Artisan chef Chris Kobayashi, and decide to stop by the seaside farm on my way home.

The Abalone Farm in Cayucos has been farm raising abalone

since the once-plentiful ocean population of abalone became unviable due to over-harvesting and pollution. Ray Fields, president of the Abalone Farm takes me on a tour, explaining in patient detail how the shellfish are raised from microscopic eggs to maturity, spending their golden years in tanks pumped with 6 million gallons of sea water a day. There are roughly 70 different species of abalone in the world, seven in California alone. They are apparently insatiable, thriving on constant servings of algae and seaweed, and take a full five years to mature before harvesting.


Fields explains that twenty years ago people knew what abalone was, but now, most people have never heard of it. He says the kelp beds dying out in Southern California and otters with voracious appetites depleting the supply up north are to blame. But now with a proven modern aquaculture technique, abalone is being reintroduced to chefs around California. My abalone “BLTA” at Artisan tasted like something between calamari, scallop and lobster.

My trip has come to an end, but as I leave the Central Coast behind on my drive back to Los Angeles, I think again about that “asparagus moment” at the farmer’s market and my original question: “Where does the food I eat come from?” I’m not so naïve as to believe that everything on my plate can be “sourced” locally at this point in time, now that industrialization and globalization have created a situation in which each meal has at least one or two ingredients that have traveled half-way around the world to end up on my fork. But I can’t help but think that the people I’ve met on this trip represent the future, when fresh, delicious, locally and sustainably-produced food and drink won’t be considered an exception or a luxury, but rather, will come to be what’s expected. Who knows? These New Agrarian pioneers could be in the vanguard of a revolution in our way of life as we continue to take our first steps into the uncharted terrain of this new century. ■

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### The Celeb Guide

<p><b>OJAI</b></p> <p><b>Ojai Valley Inn &amp; Spa</b> 905 Country Club Rd, Ojai 646-1111, <a href="http://ojairesort.com">ojairesort.com</a> doubles from \$400, The Oak Grill, Dinner for two \$80</p> <p><b>New Oak Ranch</b> 9599 Ojai-Santa Paula Rd., 640-1189, <a href="http://newoakranch.com">newoakranch.com</a> Open by appointment</p> <p><b>Casa Barranca Winery</b> 208 E Ojai Ave Ojai, 640-1255 <a href="http://casabarranca.com">casabarranca.com</a></p> <p><b>SANTA YNEZ</b></p> <p><b>Finely Farms</b> 686-0209 <a href="mailto:johanna_farm@hotmail.com">johanna_farm@hotmail.com</a></p>	<p><b>Sustainable Vine Wine Tours</b> 698-3911 Tours include door-to-door transportation, tastings at 3 locations and an organic picnic lunch, \$125 per person, <a href="http://sustainablevine.com">sustainablevine.com</a></p> <p><b>Demetria Estate</b> 6701 Foxen Canyon Rd Los Olivos, 686-2345 <a href="http://demetriaestate.com">demetriaestate.com</a> Open by appointment</p> <p><b>Alma Rosa Winery</b> 7250 Santa Rosa Rd, Buellton, 688-9090 <a href="http://almarosawinery.com">almarosawinery.com</a></p>	<p><b>Hotel Corque</b> 400 Alisal Rd Solvang, 624-5572 <a href="http://hotelcorque.com">hotelcorque.com</a> Studios from \$199</p> <p><b>Root 246</b> 420 Alisal Rd, Solvang 688-9003, <a href="http://root-246.com">root-246.com</a> Dinner for two \$100</p> <p><b>PASO ROBLES</b></p> <p><b>Rinconada Dairy</b> 4680 W. Pozo Rd., Santa Margarita, 438-5667 <a href="http://rinconadadairy.com">rinconadadairy.com</a> Open by appointment</p>	<p><b>Hotel Cheval</b> 1021 Pine St Paso Robles 226-9995 <a href="http://hotelcheval.com">hotelcheval.com</a> rooms from \$225-\$425</p> <p><b>Pasolivo Olive Oil</b> 8530 Vineyard Dr Paso Robles 227-0186 <a href="http://pasolivo.com">pasolivo.com</a></p> <p><b>L’Aventure</b> 2815 Live Oak Rd Paso Robles, 227-1588 <a href="http://aventurewine.com">aventurewine.com</a></p>	<p><b>Villa Creek Restaurant</b> 1144 Pine St, Paso Robles, 238-3000, <a href="http://villacreek.com">villacreek.com</a> Dinner for two \$80</p> <p><b>Artisan Restaurant</b> 1401 Park St Paso Robles 237-8084 <a href="http://artisanpasorobles.com">artisanpasorobles.com</a>, Dinner for two \$80</p> <p><b>The Abalone Farm</b> 995-2495 <a href="http://abalonefarm.com">abalonefarm.com</a></p> <p>All area codes (805). Dinner prices are food only.</p>
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