

JUICY JANUARY!

Freshness Guaranteed on the American Riviera®

Orange you glad you came? January toasts the New Year with blood oranges, mandarin oranges and the continued picking of luscious Santa Barbara Meyer lemons. Many citrus varieties ripen during the first month of the year and local chefs offer up a zesty collection of offerings.

Fresh Fare

Blood oranges, grown locally, contain a pigment called anthocyanin, rare in citrus but common in other red fruits and flowers. The blood orange's exquisite dark red juice makes it a stupendous cocktail ingredient. Try one at hotspot **Rocks Nightclub and Restaurant** or as the primary ingredient in many of the specialty drinks at **Intermezzo**.

Mandarin oranges, the sweetest seedless citrus, were taken in 1805 to England from Asia where they predate human history. The local Owari variety has a kind of crackle when peeled. Brush up on the art of lunch with Mandarin Salsa and Chipotle Aioli on Crispy Crab Cakes at the **Arts & Letters Cafe**. The chic gallery of paintings is a must and the cozy patio café a masterpiece.

Santa Barbara's renowned Meyer lemon (*Citrus meyeri*) is thought to be a cross between a regular lemon and orange. This tart delectable originated in China about 400 years ago and is Santa Barbara County's eighth largest crop by dollar value. It looks like a large yellowish orange and is sweet, juicy, fragrant, and excellent in vinaigrettes.

The lemon law decrees a visit to **Chef Karim's Moroccan Restaurant** for his authentic Lemon Chicken with Olives, a messy must-do with your hands, followed by a sip of tea. Or, try the Sogliola Al Limone, whole fresh Dover Sole sautéed in a Meyer lemon beurre blanc sauce, at **Bucatini Trattoria & Pizzeria**, offering authentic Italian cuisine and the area's largest pizza menu. Another must-taste in January is the Tuesday Farmers' Market Menu at **31 West** restaurant in Hotel Andalusia; pop in for a snappy Lemon Drop prelude then get set for a wonderful fresh-from-the-garden repast.

Food Events/Winetasting

Winter is also a great time for foodies to cash in on the **Santa Barbara Museum of Natural History's Food Series**. These informative lectures examining food from a scientific, historic and cultural perspective are both unique and rewarding. Should the afternoon call for a swirl of something warm and spicy, make tracks on Santa Barbara's **Urban Wine Trail** including stops at **East Beach Wine Company**, **Intermezzo** (the only tasting venue for Margerum Wine Company's sell-out M5 cuvee), **Stearns Wharf Vintners**, **Santa Barbara Winery** and **Jaffurs Wine Cellars**.

Culinary Travel Planner & Visitor Information

Foodies rejoice! Planning a culinary adventure in Santa Barbara County just got simpler. Contact the Santa Barbara Conference & Visitors Bureau (tourism@santabarbaraCA.com or 800.676.1266) for your copy of the 32-page Get Fresh on the American Riviera® culinary travel planner. The free-for-the-asking guide highlights culinary attractions and tours, including gourmet food product purveyors, regional seafood specialties, farmers' markets, cooking classes, food and wine events, wineries, and much more! Visitor and culinary travel information is also available via www.santabarbaraCA.com or www.santabarbarafresh.com.

Suggested Itinerary

Make it a day of urban play along the American Riviera®. Start the day overlooking Santa Barbara Harbor with breakfast at the original **Sambo's** on Cabrillo Boulevard. From there, cross the street and saunter down the Pacific. If it's early enough, check out the **Santa Barbara Harbor Fisherman's Market** (Sat. 7:30 – 11:30a.m.). Here, the salt-of-the-sea comes full circle with the catch of the day, chefs vying for halibut and home cooks negotiating their filets.

Next, take the LiL' Toot across the water to Stearns Wharf for a visit to **Stearns Wharf Vintners**. Local pinot noir and chardonnay are on tap with a bird's eye view of the Channel Islands and Santa Ynez Mountains. From the wharf, continue up State Street and turn right on Yanonali Street to **Santa Barbara Winery** for a soothing syrah. Backtrack to State Street and take an invigorating walk to historic downtown for lunch at **Rocks**.

Let the afternoon unfold with a leisurely lecture at the **Santa Barbara Museum of Natural History**. From State Street, continue toward the mountains and turn right on Mission Street and follow signs "to mission." Continue to Mission Canyon; turn left on Las Encinas Road, and left on Puesta del Sol. Stop by Mission Santa Barbara, the Queen of the Missions, as you return to finish the **Urban Wine Trail** before dinner. Pop down to lower State Street to **Bucatini Trattoria** for home-made pasta or Dover Sole in Meyer lemon buerre blanc.

Details

- **3I West:** 31 West Carrillo St., Santa Barbara, 805.884.0300, www.andaluciasb.com
- **Arts & Letters Café:** 7 E. Anapamu St., Santa Barbara, 805.730.1463, www.sullivangoss.com
- **Bucatini Trattoria & Pizzeria:** 436 State St., Santa Barbara, 805.957.4177, www.bucatini.com
- **Chef Karim's Moroccan Restaurant:** 1221 State St. #2, Santa Barbara, 805.899.4780, www.chefkarim.com
- **East Beach Wine Company:** Fri. tastings, 201 S. Milpas St., Santa Barbara, 805.899.1535, www.eastbeachwine.com
- **Fisherman's Market:** Sat., 7:30 – 11:30 a.m., Santa Barbara Harbor
- **Intermezzo:** 813 Anacapa St., Santa Barbara, 806.966.9463, www.winecask.com
- **Jaffurs Wine Cellars:** 819 E. Montecito St., Santa Barbara, 805.962.7003, www.jaffurswine.com
- **Rocks Nightclub and Restaurant:** 801 State St., Santa Barbara, 805.884.1190, www.santabarbararocks.net
- **Sambo's at the Beach:** 216 W. Cabrillo Blvd., Santa Barbara, 805.965.3269
- **Santa Barbara Museum of Natural History:** 2559 Puesta del Sol Rd., Santa Barbara, 805.682.4711
- **Santa Barbara Winery:** 202 Anacapa St., Santa Barbara, 800.225.2633, www.sbwinery.com
- **Stearns Wharf Vintners:** 217-G Stearns Wharf, Santa Barbara, 805.966.6624