

## **SIZZLE AND SAUTE IN JULY**

***Freshness Guaranteed on the American Riviera®***

Santa Barbara sizzles in July with a host of culinary-inspired events, fresh-from-the-farm fare and seductive salt air! The county rolls out a variety of ethnic festivals under the sprawling oak trees in Oak Park, all free of charge.

### **Festivals**

For all things Feta, the **Greek Festival** is the place to start. Cured olives, moussaka, stuffed grape leaves and a variety of traditional dance performances round out a day.

For the beret and Brie crowd, the largest **French Festival** in the Western U.S. kicks up its can-can heels in July and offers delectable French flavors—from crepe to Cajun—including a poodle parade, succulent escargot, coq au vin and a selection of wonderful wines.

Brews take top billing at the annual **Santa Barbara Beer Festival & Motor Classic**, featuring a selection of microbrews, classic rides and motorcycles at Elings Park.

### **Fresh Fare**

July is also a ripe time to taste the region's local produce, including a variety of tomatoes, peppers and eggplant showcased in restaurants throughout the county. Many ethnic restaurants along Milpas Street turn the tomatillo into a terrific salsa this time of year. Try **Julian's** or **La Super Rica** for the real deal.

**Mission figs** are big in July as well. Carry a crate home, halve them, lightly soak in a bit of Balsamic then barbeque. Over ice cream, this is an amazing dessert!

With the lavender farms in full bloom, trek out to **Clairmont Farms Lavender Company**, a five-acre sea of purple, and slash your own stash. Better yet, bring a picnic and enjoy the fragrant fields at a leisurely pace. Culinary lavender is excellent in sorbets, as a light dusting for scallops on the barbeque or tossed in a salad of arugula and grapefruit!

After a day of sand and surf, hit one of the region's local breweries for a cool one. **Santa Barbara Brewing Company**, along State Street, serves up a mean "Santa Barbara Blonde" – and we don't mean the waitress. Pair it with the armadillo eggs (jalapeno poppers stuffed with cheese) and you're ready for take off.

### **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](mailto: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](http://www.santabarbaraCA.com) or [www.santabarbarafresh.com](http://www.santabarbarafresh.com).

### **Suggested Itinerary**

Start the day in downtown Santa Barbara on Santa Barbara Street (@ Canon Perdido St.) with a visit to **C'est Cheese**, a quaint fromagerie offering 85+ types of cheese. Pick out a few gems then step next door to **Our Daily Bread**, and craft your own picnic with some of the best goods west of the divide. Turn left on Canon Perdido and pop into the **Wine Cask** (@ Anacapa St.) for a stellar selection of local wines, including some of the best sauvignon blancs and viogniers in the county.

Back on track at Anacapa Street, turn right on De La Guerra Street and right on State Street. Turn left on Carrillo Street, to Highway 101 north and exit Highway 154 (San Marcos Pass). The 30-minute drive on the 154, en route to wine country, traverses through a tapestry of landscapes – all within the Los Padres National Forest.

Turn left on Highway 246 toward Solvang. Pop into **Gainey Vineyard** on the left for a quick palate pleaser. Continue on Highway 246 toward Solvang. Turn right on Alamo Pintado Road, and then turn right at the “Los Olivos” sign, Grand Avenue. Veer right immediately to Roblar Avenue.

Turn right into **Clairmont Farms Lavender Company**. If the sway of purple doesn't get you, the scent definitely will. The narrow drive lined with 100+ year old olive trees is backed with scenic horse farms, riding rings, classic wine country homes and organic grosso lavender swaying in the wind. A picnic table is on the premises. In the back of the expansive home, plants are distilled into oils and all types of lavender-infused products from culinary lavender to dog shampoo. Pop the cork, slather the Brie and let the day unfold under the Santa Ynez sun.

After a leisurely visit, return via Alamo Pintado Road and visit a few of the wineries on the way out – **Foley Estates, Rideau Vineyard, Buttonwood Farm & Winery** – then turn right on Highway 246 to Solvang and turn onto Highway 101 south.

Take Highway 101 south, along the Pacific, back to Santa Barbara. Exit at Las Positas Road and turn left over the freeway and right on the frontage road to Oak Park. Pop in for a crepes suzette at the **French Festival** and a bit of Edith Piaf. Head back downtown for a cold brew at the **Santa Barbara Brewing Company** and then off for lavender-infused duck at one of Santa Barbara's many fine-dining establishments. Get Fresh!

### **Details**

- **Buttonwood Farm & Winery:** 1500 Alamo Pintado Rd., Solvang, 805.688.3032
- **C'est Cheese:** 825 Santa Barbara St., Santa Barbara, 805.965.0318
- **Clairmont Farms Lavender Company:** 2480 Roblar Ave., Los Olivos, 805.688.7505
- **Foley Estates:** 1711 Alamo Pintado Rd., Solvang, 805.688.8554
- **French Festival:** Oak Park, Santa Barbara, [www.frenchfestival.com](http://www.frenchfestival.com)
- **Gainey Vineyard:** 3950 E. Hwy. 246, Santa Ynez, 805.688.0558
- **Our Daily Bread:** 831 Santa Barbara St., Santa Barbara, 805.966.3894
- **Rideau Vineyard:** 1562 Alamo Pintado Rd., Solvang, 805.688.0717
- **Santa Barbara Brewing Co.:** 1026 Santa Barbara St., Santa Barbara, 805.643.4675
- **Wine Cask:** 813 Anacapa St., Santa Barbara, 805.966.9463

