



Paso Robles Culinary Adventures

With so many wineries, farms and ranches embroidered into the Paso Robles landscape, and with two fishing ports nearby, it's only natural that excellent restaurants would follow. Indeed, Paso Robles is known throughout our region as the place to dine.

Some of the mavericks of the national farm-to-table movement reside in Paso Robles and are encouraging locals and visitors to take a greater interest in where the food they are eating is grown and produced.

In that vein, there are a number of farms, experiences and culinary events to educate, inspire and nourish you in Paso Robles.

Annual Culinary Events:

- Pinot and Paella Festival – June 6, 2010 <http://www.PinotandPaella.com/>
- Lavender Festival - July 7, 2010 <http://www.centralcoastlavenderfestival.com/>
- Olive Festival – August 21, 2010 <http://www.pasoolivefestival.com/>
- Harvest Wine Weekend – October 15-17, 2010 <http://www.pasowine.com/>
- Basil Festival (2011) – <http://www.lonemadrone.com/>

Culinary/Wine Experiences:

- Alta Cresta Orchard olive oil tasting <http://www.altacresta.com/>
- cooking class at Dining with Andre <http://www.diningwithandre.com/>
- Farmer's Market in Templeton <http://www.northcountyfarmersmarkets.com/markets.htm>
- First Crush Winemaking Experience <http://www.firstcrushwinemaking.com/>
- Jack Creek Farms <http://www.jackcreekfarms.com/>
- Jardine Nut Ranch <http://www.jardineranch.com/>
- Limerock Orchards walnut oil tasting <http://www.limerockorchards.com/>
- Mt. Olive Organic Farm <http://www.mtoliveco.com/farm>
- Nature's Touch Nursery and Harvest <http://www.ntnah.com/>
- Pasolivo Olive Oil tasting and tour <http://www.pasolivo.com/>
- The WineYard educational vineyard experience <http://www.thewineyard.com/>
- Thomas Hill Organics Farm http://www.thomashillorganics.com/organic_farm.html

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- Vivant Fine Cheeses <http://www.vivantfinecheese.com/>

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- We Olive <http://www.weolive.com/>
- Windrose Farm <http://www.windrosefarm.org/>
- Wine Wrangler "City Slicker" Tour <http://www.thewinewrangler.com/>
- Zoller Wine Styling <http://www.zollerwinestyling.com/>

Notably Adventurous Restaurants:

- Artisan <http://www.artisanpasoables.com/>
- Bistro Laurent <http://www.bistrolaurent.com/>
- Buona Tavola <http://www.btslo.com/paso.html>
- Farmstand 46 <http://www.farmstand46.com/>
- Il Cortile <http://www.ilcortileristorante.com/>
- Panolivo <http://www.panolivo.com/>
- Pier 46 Seafood <http://www.pier46seafood.com/>
- Thomas Hill Organics Restaurant <http://www.thomashillorganics.com/>
- Villa Creek <http://www.villacreek.com/>

Wine Experiences:

- Meritage Tasting Lounge <http://www.meritagelounge.com/>
- Paso Wine Centre <http://www.pasowines.com/>
- The WineYard at Steinbeck Vineyards <http://www.thewineyard.com/>
- Vinoteca Wine Bar (winemaker Wednesdays) <http://www.vinotecawinebar.com/>
- Wine Shuttles <http://bit.ly/PasoWineShuttles>

For a complete list of wineries go to <http://www.pasowine.com/>

Culinary Lodging Packages:

- Hotel Cheval's "Paso Robles Artisanal Package" <http://www.hotelcheval.com/>
- Summerwood Inn's "Culinary Education Package" <http://www.summerwoodwine.com/>

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Suggested Itineraries:

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Farm-to-Table – The farm-to-table dining movement is alive and well in Paso Robles, as local chefs support local farmers and make sustainable culinary masterpieces available to the mere mortal. Leaders of the movement include Artisan, Il Cortile, Villa Creek and Farmstand 46.

Paso-Made – A handful of notable culinary items originate in or near Paso Robles. For an adventure in tasting, hit the road and go find: We Olive, Paso Robles Cheese Company, Pasolivo Olive Oil, Mt. Olive Organics. On your way to Hearst Castle, visit Brown Butter Cookie Company and Cayucos Abalone Farm.

All About Olives – There are a number of olive oil producers in Paso Robles, you could spend an entire day exploring just olives. Time your visit with our Olive Festival and come away with a whole new understanding of these little gems. Don't-miss producers include: Pasolivo, We Olive, Mt. Olive Organics, Olea Farms.

Dining in the Rhone Zone – Any culinary-centric visit here is not complete without wine. Paso Robles produces an amazing array of Rhone wines which are known traditionally as some of the best food-friendly wines on the planet. Paso Robles Rhone Rangers include: Tablas Creek, Adelaida Cellars, Terry Hoage Vineyards, Villa Creek Cellars and Four Vines Winery, among many others.

The French Connection – Paso Robles has attracted more than its fair share of French imports, including chefs, winemakers and bakers. For the Francophile or French-curious. Celebrate Bastille Day, or just take in the some French culture in California wine country. Start your morning with an authentic beignet and café au lait at Panolivo French Bistro; experience authentic French cuisine from Bistro Laurent; take a fully hands-on cooking class from French chef Andre Averseng; taste the iconoclastic wines of Stephan Asseo of L'Aventure winery who came to Paso Robles to make wines he was forbidden to make in France.