



Sustainable Seafood Recipe Contest Winners

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Recipes available online at SBMM.org



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SBMM Reopening

Members – December 3

General Public – December 17

Thursday – Sunday • 12pm – 5pm

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NOSH TOWN

by *Claudia Schou*

LOCAL EATERIES OFFER DINE-IN, TO-GO THANKSGIVING MEALS

Some of Santa Barbara's best flavors are savored during the holiday season: citrus, persimmons, sage, fennel, spicy pecans, Mexican chocolate, honey, fresh and dried chili peppers and, of course, seafood.

Chefs are relying on the state's bounty as a springboard for Thanksgiving, the year's most important dinner in these parts, when coastal ranch, Mediterranean and Mexican foods merge easily and deliciously.

This year, local restaurants are offering to-go and limited dine-in/outdoor Thanksgiving menus with Santa Barbara flair, from roasted, brined turkey and persimmon-glazed quail to herbed branzino and corn sage stuffing. Other traditional dishes can be ordered in full meal packs and à la carte on Thanksgiving Day.

Restaurateurs and local chefs – **Dario Furlati** of Ca'Dario, **Peter McNee** of Convivo, **Massimo Falsini** of Rosewood Miramar, **Carlos Ramirez** of Belmond El Encanto, and San Ysidro Ranch's **Matt Johnson** – create unique recipes using California ingredients and flavors for inspiration.

Some restaurants are offering indoor and outdoor seating with reservations only. So whether you're looking to skip cooking altogether or just need to order in a side or two, check out some of your Santa Barbara Turkey Day options below.



Local chefs are relying on the state's bounty as a springboard for their Thanksgiving menus

JOE'S CAFÉ

Comfort food rules this holiday season. Santa Barbara's oldest restaurant and bar, Joe's Café, will be serving a home-style turkey dinner with all the fixings from noon to 9 pm. If you want something different, try the prime rib or honey Dijon glazed ham along with your favorite sides of cornbread stuffing, mashed potatoes, gravy and more. The menu is offered to go by ordering 48 hours in advance.

Visit www.joescafesb.com.

LOUIE'S CALIFORNIA BISTRO

Relax this holiday and dine on California comfort cuisine while sipping local wines in the Victorian-era Upham Hotel. Executive Chef **Tony Manzanares** and his team will be serving a three-course traditional Thanksgiving meal with additional options such as baked salmon with lemon mustard and caper beurre blanc. A pumpkin cheesecake with cinnamon whipped cream is a perfect ending to your meal. The cost is \$60 per person.

Reserve seatings at 2:30 pm, 5 pm, and 7:30 pm. Visit www.louiescabistro.com.

BELMOND EL ENCANTO

Have a traditional turkey dinner or mouthwatering ribeye steak at The Dining Room & Terrace. It's perched in the foothills with stunning views of the coast. Chef **Carlos Ramirez** is at the helm, overseeing the creation of seasonal favorites: chestnut soup, roasted butternut squash, roasted turkey from Diestel Farms in Sonora, California, whipped Yukon potatoes and corn sage stuffing. For dessert: spiced pumpkin latte roulade and sweet corn brûlée.

The cost is \$125 per person; \$60 for children 12 and younger. Visit www.belmond.com.



Branzino, served Mediterranean-style, is a seafood selection that has made its way onto holiday menus locally