

805 LIVING



**GIVE THANKS
GIVE BACK**

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**UBS is proud to sponsor
805 Living's Dishing It Out for Charity challenge
taking place at area restaurants
through December 31, 2018.**

**Learn more on the following pages about this delicious
and gratifying way to give back to the community.**



UBS

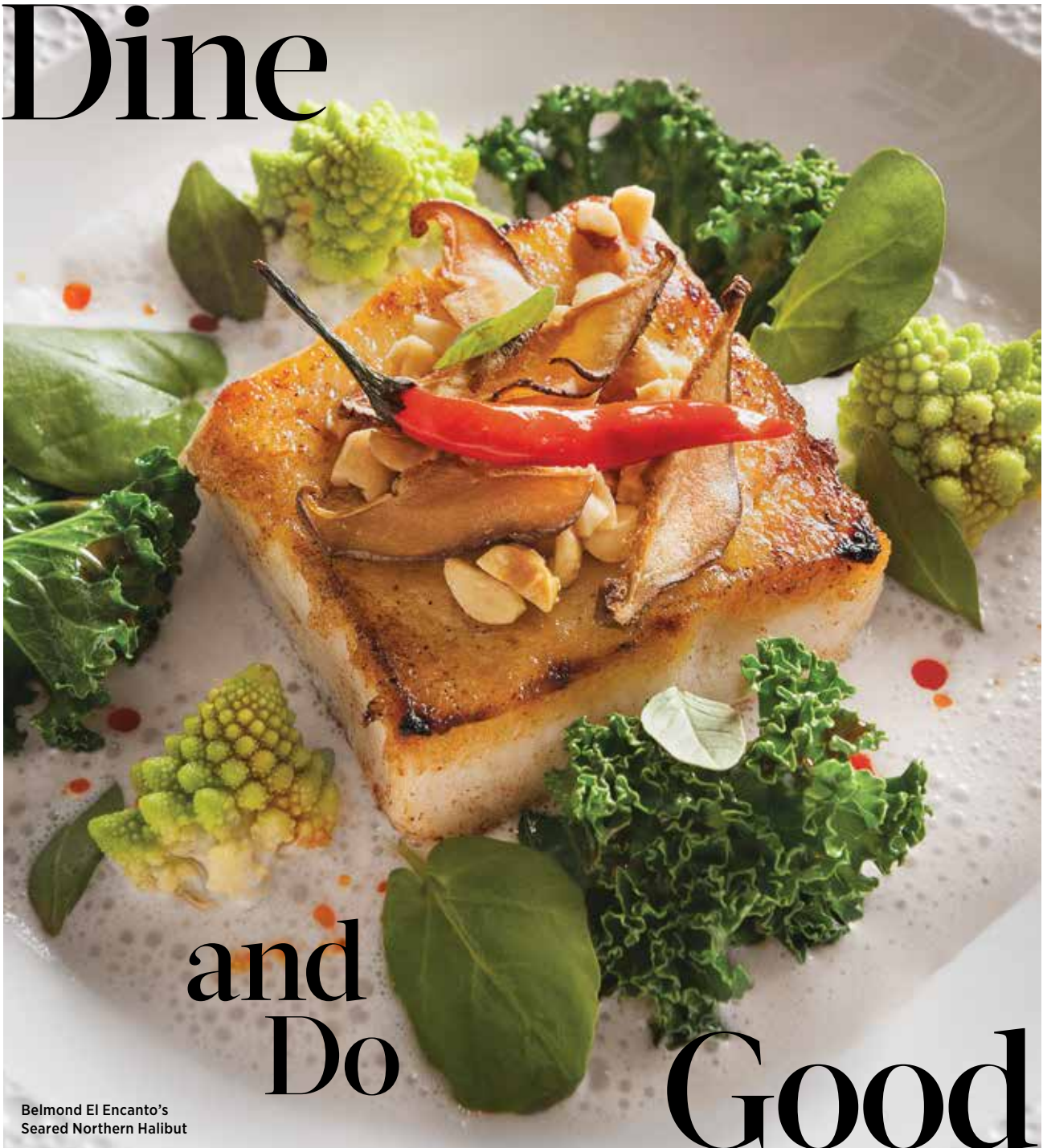
Westlake Village

<http://financialservicesinc.ubs.com/branch/westlakevillagehy/>

Santa Barbara

<http://financialservicesinc.ubs.com/branch/santabarbaraxn/>

Dine



and
Do

Good

Belmond El Encanto's
Seared Northern Halibut

ENJOY A DISH FOR A WORTHY CAUSE. By Hilary Dole Klein Produced by Carmen Juarez-Leiva

This marks the third year of *805 Living's* Dishing It Out for Charity challenge, which gives restaurants from around the region the opportunity to support local nonprofits with your help. Each participating restaurant has picked or developed a dish for the challenge. For each order of that dish sold during November and

December, \$2 will be donated to the eatery's chosen charity. Last year's challenge raised more than \$15,400, and with your support, 2018 holds the promise of generating even more. The combination of good tastes and good works is a tried and true recipe for success and a great way to celebrate the season of giving.

DISHING IT OUT FOR CHARITY

ACME HOSPITALITY

SANTA BARBARA

acmehospitality.com

Each of Acme Hospitality's four Santa Barbara Funk Zone restaurants—The Lark, Les Marchands Wine Bar & Merchant, Loquita, and Lucky Penny—has chosen a popular menu item to benefit the **Dream Foundation**. The only national request-granting organization for terminally ill adults, the foundation also provides inspiration, comfort, and closure at the end of life. “We chose a local nonprofit that is also a favorite amongst our guests,” says spokesperson Laura Ray.

THE LARK

thelarksb.com

Executive chef Jason Paluska chose the **Lark Cheese Board**, presented with Saint-André triple crème brie, lemon-thyme honey, spiced almonds, slow-roasted Thomcord grapes, and seeded lavash crackers.

LES MARCHANDS WINE BAR & MERCHANT

lesmarchandwine.com

Selected by executive chef Weston Richards, the **Steamed Santa Barbara Mussels** in green curry coconut broth with mint, cilantro, and crispy french fries is a classic Santa Barbara dish with global appeal.

LOQUITA

loquitasb.com

From among the restaurant's quartet of signature paellas, executive chef Peter Lee selected his Spanish-inspired **Mariscos Paella**, made with Hope Ranch mussels, Argentinian shrimp, calamari, charred lemon, and Spanish *bomba* rice.

LUCKY PENNY

luckypennysb.com

Wood-fired, artisanal **Nduja Pizza** takes its name from the particularly spicy, spreadable Italian pork *salumi* called *nduja*, which originated in Calabria. Chef Ron Batdorf marries a perfect thin crust with house-made marinara sauce, Manchego cheese, spring onions, and oregano.



The Bear and Star's Warm Acorn Spice Cake With Toasted Oak Ice Cream and Burnt-Yucca Syrup

THE BEAR AND STAR

LOS OLIVOS

thebearandstar.com

The recent wildfires inspired partner and chef John Cox's **Warm Acorn Spice Cake With Toasted Oak Ice Cream and Burnt-Yucca Syrup**. Roasted bits of oak steeped into the ice-cream base give it a deep woody flavor, while the syrup lends sweetness and smokiness. “Turning something so devastating into something beautiful and inspiring is what we should all strive for,” says Cox, who says he can't think of a more worthy nonprofit than **Direct Relief**, which provides essential medical resources to people affected by poverty or emergency situations and has helped many on the brink of disaster.



Loquita's Peter Lee

BELLA VISTA AT FOUR SEASONS RESORT THE BILTMORE SANTA BARBARA

SANTA BARBARA

fourseasons.com/santabarbara

Sous chef Rafael Frias uses only locally caught seasonal fish in his **Local Fish Tacos**, enlivening them with chipotle aioli and pineapple salsa. “We have been a partner with the **Ridley-Tree Cancer Center** for many years,” says spokesperson Rachel Rock. “It's an important cause for all of our Four Seasons properties, and we are thrilled to be able to support our Cancer Center here in Santa Barbara.”

BELMOND EL ENCANTO

SANTA BARBARA

belmond.com/hotels/north-america/usa/ca/santa-barbara/belmond-el-encanto

“The guests love seared **Northern Halibut** and come back for it again,” says executive chef Johan Denizot. He serves the fish in a light, fragrant Thai-flavored coconut broth with hints of galanga, ginger, and lemongrass, sprinkled with crispy shiitake mushrooms and toasted peanuts, and finished with chili oil. The dish benefits **Youth Interactive**, which provides after-school programs for economically disadvantaged teens to help them develop life skills necessary for success.

CIDER BAR

SAN LUIS OBISPO

slociderbar.com

Chef Nick DeShon's tapas-style **Tuna Tartare** is a nod to the beneficiaries of the charity it will support, the **Feline Network of the Central Coast**. Served with toast points, the dish combines ahi tuna, avocado, serrano chiles, cilantro, pear, and a white peach cider *gastrique* personally made by owner Kevin McLaughlin. "We are cat people," he says. "My wife and a coworker feed feral cats and trap them for spaying and neutering."

FINCH & FORK

SANTA BARBARA

finchandforkrestaurant.com

Each year, this restaurant at the Kimpton Canary Hotel holds fundraisers for **No Kid Hungry's Share Our Strength**, a charity working to end childhood hunger. The charity will also benefit from this challenge through sales of executive chef Peter Cham's **Seared Diver Scallops**, served with sweet corn relish, pickled Fresno chili, and chorizo vinaigrette.

FINNEY'S CRAFTHOUSE & KITCHEN

WESTLAKE VILLAGE AND SANTA BARBARA

finneyscrafthouse.com

"Who doesn't love truffles?" asks owner Greg Finefrock. In that spirit, the popular gastropub's corporate executive chef Eric BosRau has devised a rich, flavorful **Truffle Burger** that comes on a brioche bun with port truffle glaze, truffle cheese, truffle aioli, and, for a little heat, crispy jalapeños. The burger benefits **Support for the Kids**, a Westlake Village-based nonprofit that provides educational enrichment to underprivileged and foster children in Ventura County. Finefrock's family has been involved with the organization for many years.

FISH GAUCHO CALIFORNIA MEXICAN & TEQUILA BAR

PASO ROBLES

fishgaucho.com

Choosing **Wolf Hybrid Adoption & Rescue** (also known as WHAR), a Paso Robles-based organization that rescues and cares for wolves and wolf-dog hybrids, general manager Matthew Hanson says, "We want to support our friends and the vital work they do." Executive chef Chris Beckett offers **Dungeness Crab Guacamole**, a fresh guacamole with roasted Roma tomatoes, caramelized onion, and hand-picked Dungeness crab, served with house-made chicharróns or chips. "Crabbing season begins in early November, and our avocados never looked better!" says Beckett.

FOOD HARMONICS

OJAI

foodharmonicsojai.com

"Many of our staff, including kitchen chef Ciara Becerra, are avid lovers of nature and hiking, and they are proud to support the great work of the **Ojai Valley Land Conservancy**," says general manager



David Taylor. Sales from the plant-based **Raw Vegan Taco**, made with raw vegan nut pate, topped with avocado, fresh pico de gallo, and chipotle cashew cheese, all nestled in a romaine lettuce shell, benefit the Conservancy.

FOUR SEASONS HOTEL WESTLAKE VILLAGE

WESTLAKE VILLAGE

fourseasons.com/westlakevillage

Four Seasons Hotel Westlake Village has developed a long-standing partnership with **Casa Pacifica** because of the help it provides to youth and families

Finch & Fork's Seared Diver Scallops



DISHING IT OUT FOR CHARITY



to help them overcome some of life's most difficult circumstances. Executive chef Jose Fernandez shows his support while paying tribute to his own Spanish heritage with **Grilled Octopus Tacos**, assembled with house-made corn tortillas, smashed avocado, chipotle crema, and red cabbage slaw.

GASOLINA CAFE

WOODLAND HILLS
gasolinacafe.com

Young Noah Michaelis was a favorite customer at Gasolina Cafe. "She was the kind of girl who would light up a room, and her kindness always made fast friends of strangers," says chef and owner Sandra Cordero. Michaelis' namesake menu item at the cafe, **Noah's Chorizo Burger** with lettuce, tomato, *piquillo* aioli, and a sunny-side-up egg on a brioche bun, will benefit the **Live Like Noah Foundation**, which continues her efforts to raise money for children and families affected by CHD (congenital heart disease), the disease that cut her life short in 2017.

THE HITCHING POST 2

BUELLTON
hitchingpost2.com

"This off-the-menu dish is a favorite among The Hitching Post 2 staff and customers, so we want to make

it available to help raise funds for **Direct Relief**," says chef, owner, and winemaker Frank Ostini. "Every dollar donated to the organization provides \$30 of medical supplies." Ostini's chosen dish, **Grilled Corn Quesadilla**, consists of oak-grilled corn, onions, and red peppers seasoned with cilantro and jalapeño, sprinkled with cheddar and jack cheeses, stuffed into a flour tortilla, and grilled over an oak fire.

LA BODEGA

PISMO BEACH
labodegapismo.com

Executive chef Fernando Rodriguez supports **17 Strong** with his **Bodeg-Ka-bob**, a fusion of locally sourced grilled pork belly, tri-tip, bell peppers, pearl onions, mushrooms, and cilantro chimichurri. The organization provides Victory Trips to young adults who have suffered a catastrophic illness. "The dish created for this event is very timely, as it represents family," says restaurant co-owner Teresa Cordeiro. "It can be shared and reminds us of a family gathering, which is what anyone fighting a life-threatening disease needs."

LA DOLCE VITA RISTORANTE

OXNARD
theldv.com

Epitomizing the best of la dolce vita (the sweet life), **Meyer Lemon Pistachio Pasta** is tossed with pistachios, shaved Parmigiano-Reggiano cheese, and a touch of cream. Served with sautéed red

chard, the dish is dedicated to **Ventura County Caregivers**. "I have donated to this organization for several years," says owner and executive chef Michelle Kenney. "In the future, as the population ages, we will all be needing more volunteer caregivers."

MAD & VIN AT THE LANDSBY SOLVANG

thelandsby.com/dining

"We chose **People Helping People** because they are an amazing charity and do exceptional things for our community," says restaurant spokesperson Wendy Wilson. Chef Beto Huizar, once a beneficiary of the organization himself, shows his support with **Pan-Roasted Local Fish**, a skillet-charred fish served with grilled winter squash, local greens, and sparkling wine beurre blanc. "These locally sourced ingredients represent our neighbors, families, and friends," says Huizar, "and when they come together, they make something truly wonderful."

OLIO PIZZERIA

SANTA BARBARA
oliocucina.com

Choosing a fall-winter dish that is sure to please both adults and children, executive chef Alberto Morello puts forth his **Pizza con Zucca**, crafted with butternut squash, mozzarella, Gorgonzola, onions, crispy sage butter, and crumbled amaretto biscotti. It supports the **Teddy Bear Cancer Foundation (TBCF)**.

"I've been involved with TBCF since its inception," says co-owner Elaine Andersen Morello. "It's very dear to my heart for all it does to support families with children with cancer."

OUTPOST AT THE GOODLAND

GOLETA
outpostsb.com

Executive chef Damien Giliberti and his colleagues from Outpost support **No Kid Hungry's Share Our Strength**, which is working to end childhood hunger in



La Dolce Vita Ristorante's Michelle Kenney



Mad & Vin's
Pan-Roasted
Local Fish

America. The organization will reap rewards from Gilberti's popular **Crispy Cauliflower**—fried cauliflower served with caper aioli, charred lemon, chili, and garlic crunch—a hearty sharable starter.

PEARL DISTRICT RESTAURANT

WESTLAKE VILLAGE

pearldistrictrestaurant.com

Fall flavors abound in executive chef Richard De Mane's **Moroccan Braised Lamb** with black lentils, salsa verde, honey-roasted carrots, and za'atar yogurt. The dish benefits **Shred Kids' Cancer**, an organization started by a kid, which offers solutions to help fight childhood cancer. "Helping children dealing with cancer is incredibly important," says the restaurant's owner Peyman Afshar. "Plus, chef De Mane is a rocker from way back, and [Shred Kids' Cancer's] musical approach to fundraising really resonates."

ROBIN'S RESTAURANT

CAMBRIA

robinsrestaurant.com

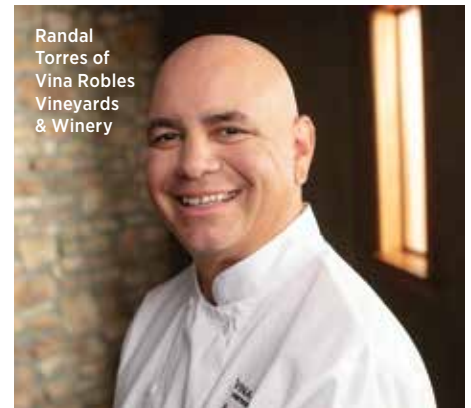
Showcasing handcrafted global cuisine, executive chef Sam Chesebro's **Thai Green Chicken Curry** is a longtime favorite that's well suited to the season. Succulent chicken and sugar snap peas in coconut-milk curry spiced with cilantro, kafir lime, and lemongrass are accompanied by pickled cucumber salad and brown basmati rice. "We love supporting organizations that provide services for children," says owner Shanny Covey. "And **CASA—Court-Appointed Special Advocates**—does just that."

SHARKY'S WOODFIRED MEXICAN GRILL

WESTLAKE VILLAGE, THOUSAND OAKS, NEWBURY PARK, SIMI VALLEY, CAMARILLO, OXNARD, VENTURA, GOLETA, CALABASAS, AND WOODLAND HILLS

sharkys.com

"November is National Alzheimer's month, and we feel this is an opportunity for us to bring more awareness and support to our local **Alzheimer's Association Central Coast Chapter**," says spokesperson Becky Larsen Marquez. For the challenge the restaurant



Randal
Torres of
Vina Robles
Vineyards
& Winery

created the **Chipotle BBQ Shrimp or Fish Burrito**, grilled or tempura shrimp or fish with chipotle barbecue sauce, buttermilk-cilantro slaw, avocado, *pico de gallo*, and chopped jalapeños served in an organic whole-wheat tortilla.

S.Y. KITCHEN

SANTA YNEZ

sykitchen.com

"**Globe Artichoke** is one of our signature dishes and is even featured on our logo," says executive chef and partner Luca Crestanelli. Because of the popularity of this dish, an artichoke roasted with thyme, Parmigiano cheese, and Mediterranean-style mayo, it is expected to make a significant contribution to the restaurant's designated charity, **Direct Relief**. "Among the highest-rated charities in the United States, [its] relief support was essential during the disasters that devastated our community last year," says Crestanelli.

VINA ROBLES VINEYARDS & WINERY

PASO ROBLES

vinarobles.com

Executive chef Randal Torres' **Äplermagronen** is a mac-and-cheese dish elevated to a new level, thanks to the Swiss heritage of the restaurant's owners. Made with penne pasta, Gruyère, raclette, bacon, sliced potatoes, and caramelized onions, it is served with a side of handmade See Canyon applesauce. **Boys & Girls Club of North San Luis Obispo County** is the beneficiary of this traditional Swiss comfort food. ♦



The Chipotle BBQ Shrimp Burrito at Sharky's Woodfired Mexican Grill

See more of the chef's dishes at 805living.com.