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**CELEBRATE**  
THE **CRAFT**

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**1 & 2**

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**GREG FREY JR. — Golden Door Country Store**

*Tzaddik Pork Andouille Jambalaya with Rabbit and Squab  
Longanisa Slider, Brioche, Black Garlic Kimchi, Toum*

**GOLDEN DOOR WINES**

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**3**

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**DREW DECKMAN — Deckman's Restaurant Group**

*Baja Raw Bar*

**NAVARRO VINEYARDS & WINERY**

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**4 & 5**

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**JACK FORD — TAJ Farms**

*Artisan Creamery: All Things Goat*

*Carving Board: Cured and Smoked Meats, Sausage, Rillettes*

**STEHLY FARMS SHRUBS**

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**6**

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**JACK FISHER — Jack Fisher Confections**

*Artisan Chocolates and Confections*

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**7**

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**DOUG SETTLE — The Ecology Center**

**FLOR FRANCO — Indulge Catering**

*Burnt Strawberries, Peanuts, Tahini, Citrus, Garden Herbs*

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**8**

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**ROBERTO ALCOCER — Valle**

*China Box Birria Tetela*

**DAOU VINEYARDS**

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**9**

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**BRAD WISE — Trust Restaurant Group**

*Lamb and Shrimp Shumai, Crunchy Garlic, Scallions*

**SILVER OAK CELLARS & TWOMEY**

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**10**

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**TIM KOLANKO — Urban Kitchen Group**

*Hot Smoked Sea Trout, Avocado Nasturtium Purée, Pickled Red  
Walnut and Scallion Relish, Temecula Olive Oil Orange Agrumato*

**FAR NIENTE WINERY**

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**11**

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**KAITLYN WEBER & PAUL ARIAS — Evans Hotels**

*La Bresse Chicken Roulade, Mushroom Farce,  
Green Garlic, Chicken Jus*

**JACKSON FAMILY WINES**

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**12**

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**JOJO RUIZ — Clique Hospitality**

*Robata Swordfish 'Pitaco', Pickled Onions,  
Crispy Shallots, Cilantro, Schug*

**FROG'S LEAP WINERY**

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THE **LODGE TORREY PINES.**

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13

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**ALY LYNG — George's at the Cove**

*Mezcal Kumquat Macaron: Kumquat Sherbet,  
Fortaleza Blanco, Makrut Lime*

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14

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**ELLIOTT TOWNSEND — The Fishery**

*Wild Mexican Shrimp Escabèche, Blood Orange,  
Avocado, Shiso, Vanilla Oil*

**LOUIS POMMERY**

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15

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**JAMES FORAN — Grossmont College**

*Chilled Lemon Soufflé Cake, Roasted Strawberries,  
Basil, Poppy Seed Tuile*

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16

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**ERIC GALLERSTEIN — Mastiff Sausage Company**

*Lamb Duo: Merguez Sausage with Spring Salad,  
Braised Lamb and Crispy Squash*

**ZD WINES**

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17

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**JASON KNIBB — Nine-Ten**

*Halibut Crudo, Avocado, Strawberry, Nasturtium Oil, Chili*

**TABLAS CREEK VINEYARD**

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18

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**JARROD MOILES — Pacifica Enterprises**

*Oxtail Toast: Brandt Beef Braised Oxtail, Herb-Grilled  
Focaccia, Charred Spring Onion Butter, Pickled Shallot,  
Grilled Citrus Aioli*

**RAMEY WINE CELLARS**

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19

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**ANDREW SPURGIN — Bespoke Event Styling**

**SHIHOMI BORILLO — Kinme**

*Burakkufisshu: Glazed Miso Cod, Kimchi Furikake,  
Pickled Chioggias, Smoked Trout Roe, Ivory Oca,  
Yuzu Butter, Sunset Oxalis*

**SD MIXOLOGY**

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20

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**RONNIE SCHWANDT & MATT SRAMEK**

**Blue Bridge Hospitality**

*Lamb Saddle, Green Strawberry Harissa,  
Sheep's Milk Yogurt, Spring Pea and Radish Salad*

**MERRY EDWARDS WINERY**

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21

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**ANTONIO FRISCIA — Curiosity Catering**

*Deadliest Catch Risotto: Dungeness Crab,  
Carnaroli Risotto, Asparagus, Piment d'Espelette*

**MERRY EDWARDS WINERY**