

# San Francisco Chronicle

SFCHRONICLE.COM | Sunday, November 27, 2016 | PRINTED ON RECYCLED PAPER | \$3.00 ★★★★★

## GUIDE BOOK



Carmel Valley Ranch photos



Carmel Valley Ranch and chef Tim Wood will co-host the mushroom-focused festival's Jan. 14 events.

### EVENTS

## Foragers Festival keeps growing

Fresh events and venues have sprouted up for the 2017 edition of the fungi-focused Big Sur Foragers Festival, Jan. 13-15.

Due to renovations at long-time host Ventana Big Sur, the traditional Fungus Face-Off and Grand Chef Foragers Dinner will take place at Carmel Valley Ranch. East Bay and Napa restaurateur Rodney Worth and Carmel Valley Ranch executive chef Tim Wood co-host the latter event on Jan. 14.

"By mid-January, we hope to have a couple secret harvest areas at Carmel Valley Ranch for porcini mushrooms and chanterelles," Wood said. "Rodney will shape one of the dishes around his award-winning lamb shanks that are braised overnight with Cabernet and porcini mushrooms. We're also making a chanterelle mushroom ragout to pair with fresh California sea bass caught right off the Big Sur coast that will be garnished with winter black truffles."

Wood, Chad Minton of Hyatt

Carmel Highlands, Angela Tamura of Peppoli and 10 other chefs will participate in the Fungus Face-Off, pairing dishes with samples from 16 wineries and breweries under a big tent on Carmel Valley Ranch's golf course. The event, which typically sells out, takes place from 1 to 4 p.m. Jan. 14.

A new artisans market follows from 4 to 5:30 p.m., featuring products from Carmel Honey Co., the Quail and Olive, Big Sur Sea Salt, Salt Roots Soap Co. and Moss Botanicals.

Other new events include winemaker's dinners at La Balena and Hyatt Carmel Highlands in Carmel and Will's Fargo Restaurant in Carmel Valley on Jan. 13. Post Ranch Inn's Sierra Mar will host a wine-themed dinner that night for the second year.

*The festival benefits the non-profit Big Sur Health Center. \$60-\$175. For details and tickets, go to [www.bigsurforagersfestival.org](http://www.bigsurforagersfestival.org).*

— Jeanne Cooper,  
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### TOURS

#### INNS OF DISTINCTION

Seven Carmel hotels will partner with local vintners and restaurants for the 2016 Inns of Distinction Tour, an annual event organized by the Carmel Heritage Society.

Guests on the self-guided walking tour, which takes place from 2 to 5 p.m. Sunday, Dec. 4, receive a commemorative wine glass to enjoy tastings at each inn along with food pairings and peeks inside their lodgings.

Two of the hotels debuted this year, after major remodeling and rebranding: Hotel Carmel, formerly the Dolphin Inn, and Hideaway, the San Francisco-based PlumpJack Group's transformation of the Cobblestone Inn. Others have longer histories, such as the Mediterranean-inspired Cypress Inn, built in 1929 and owned by Doris Day.

"The entire hotel will be lit and decorated," said Cypress Inn general manager Peter Radler. The boutique hotel will also offer a reception in Terry's Lounge and two rooms for showing to tour participants.

Other stops on the tour include the recently remodeled Candle Light Inn; the Carriage House Inn, built in 1980; the Lamp Lighter Inn, founded in 1912; and the Horizon Inn.

*Tickets cost \$35, available through [www.carmelheritage.org](http://www.carmelheritage.org). For details, visit the website or call (831) 624-4447.*

### OPENINGS

#### MORE SPOTS TO TASTE IN CARMEL VALLEY

New wine in old wineskins may not be advised, but new wine tasting rooms in a former antiques compound? That passed the sniff test for two wineries showcasing Santa Lucia Highlands varietals.

Testarossa Winery of Los Gatos opened a second tasting room on Friday, Nov. 25, in one of three cottages in Carmel Valley Village that used to house Jan de Luz Antiques. Joyce Vineyards, currently in a more modern facility a few doors down, plans to move its tasting room to another of the de Luz showrooms in February; the owners hope to open a wine bar in the remaining building by April.

A sunny courtyard, studded with oak trees and an impressive fountain left over from de Luz's vintage French trove, connects all three structures. The wine bar will eventually include a bocce ball court and stay open after the tasting rooms close.

Nine of the 17 vineyards used to produce Testarossa's Chardonnay and Pinot Noir wines lie in the hilly region, just east of Carmel Valley. Joyce Vineyards' bottlings from Santa Lucia Highlands include Chardonnay, Pinot Noir, Riesling and Syrah.

**Testarossa Carmel Valley Tasting Room**, 1 E. Carmel Valley Road, Carmel Valley. (831) 298-7726, [www.testarossa.com](http://www.testarossa.com). Open 11 a.m.-5 p.m. Monday-Thursday and 11 a.m.-6 p.m. Friday-Sunday. Cuvee tasting \$10 for four wines, Appellation/Single Vineyard tasting \$20 for five wines, refundable with purchase.

**Joyce Vineyards**, 19 E. Carmel Valley Road, Carmel Valley. (831) 659-2885, <http://joycevineyards.com>. Open noon-5 p.m. Sunday-Friday and 11:30 a.m.-5:30 p.m. Saturday. Monterey/Central Coast tasting \$10 for six wines, Carmel Valley Estate tasting \$15 for five wines, refundable with purchase.