



PRESS RELEASE

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The Red Barn: A Fire-and-Ash Wine Dinner to be held at Centennial Farm on Nov. 4

COSTA MESA, Calif. (Sept. 25, 2017) – Centennial Farm at OC Fair & Event Center is pleased to announce The Red Barn's **Fire-and-Ash Wine Dinner** on Saturday, Nov. 4, 2017.

The exclusive event will feature live-fire exhibition-style appetizers, sparkling wines provided by Orange County Wine Society (OCWS) and tours of the farm and garden starting at 6:30 p.m. The Millennium Barn doors open at 7:30 p.m. for a multi-course family-style wine dinner curated by OC Fair Culinary Supervisor **Pam Wnuck**. Executive **Chef Jesse Lopez**, of Spectra Food Services, and **Chef Annie Morgan**, of KOCI Radio's Pots and Pans with Jack and Annie, will present a menu showcasing California's bountiful produce and artisan meats cooked exclusively on an open fire in ash.



Wines from California producers Angeline Vineyards, Martin Ray Vineyards & Winery and Courtney Benham Wines have been curated by Irv Wnuck, COO of Seize the Vine.

French-American artist **Guy Buffet**, whose restaurant-themed art has been featured in Food Arts and Wine & Travel magazines, will be the evening's honored guest.

Speakers include **Dan Kohler**, food scientist on Hallmark Channel's "Home & Family"; **Melissa Cortina**, butcher and owner of Bavette Meat & Provisions; and **Thom Curry**, owner of Temecula Olive Oil Company. Several local farmers and artisans will also be featured, including Melissa's Produce, OC Baking Company, M.O.F. Chef Stéphane Tréand of The Pastry School, and Orange County School of the Arts' Culinary Arts & Hospitality Students.

The menu, celebrating California's rich agricultural landscape, includes:

WINE RECEPTION AND APPETIZERS

Live-Fire Handmade Grilled Flatbreads

Mini Polenta Cakes (Short Ribs + Port, Black Garlic Reduction)

Roasted Butternut Squash Soup Shooters (Crème Fraiche + Pepitas Spiced Butter Crostini)

Angeline 2016 Rosé of Pinot Noir

California Sparkling Wine courtesy of OCWS

FIRST COURSE

Savory Waffle Panzanella Micro Green Tower (Grilled Pears + Candied Pecans)
Angeline Reserve Sonoma Sauvignon Blanc 2016

SECOND COURSE

Cracklin' Wrapped Porchetta + Blistered Fingerling Potatoes
Grilled Split Cornish Game Hen + Centennial Garden Fall Succotash
Ash-Roasted Autumn Squash Trio (Rosemary + Garlic + Honey)
Beef Steak Portobello + Lemon Wilted Spinach
Martin Ray Sonoma Chardonnay 2016
Martin Ray Sonoma Pinot Noir 2016
Bread Basket + Animal Farm Butters

DESSERT & CHEESE COURSE

French Triple Cream + Sweet Cheese + Fall Fruit + Honeycomb
Grilled Butter Cake S'mores (Chef Stéphane Tréand's Handmade, Fired, Passion-Toasted Marshmallows +
Dark Chocolate Bon-Bons)

THE FINALE

Affogato (Shot of Espresso + Vanilla Ice Cream) + Mini Donuts
Port Wine courtesy of OCWS or Bailey's Chocolate Cherry

Reservations for this unique dining experience are \$125 per person ([available on Ticketmaster](#)), which includes dinner, wines, gratuity, tax and parking. Guests 21 and older are welcome. Support of The Red Barn dinner provides year-round educational opportunities through Centennial Farm, Heroes Hall and Imaginology, and helps fund our community give-back programs.



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