

2017 PRESENTATION SCHEDULES

MAY 20-21, 2017



OUTDOOR KITCHEN STAGE

SATURDAY

- 11:30-12:00 Robert Masullo, Chef/Owner, Masullo
Roasted Mussels in the Wood-Fired Oven
- 1:00-1:30 Perry Hoffman, SHED, Culinary Director
Garden-Fresh Sashimi and Ceviche
- 2:30-3:00 Thomas McNaughton, Chef/Owner,
Flour+Water, Central Kitchen and Salumeria
Fresh Summer Pasta
- 4:00-4:30 Tyler Malek, Head Ice Cream Maker,
Salt & Straw, Wiz Bang Bar
Making Inventive Homemade Ice Cream

SUNDAY

- 11:30-12:00 Samin Nosrat, Author, *Salt, Fat, Acid, Heat: The Four Elements of Good Cooking*
A Surprising Spring Salad
- 1:00-1:30 Michelle Tam, Author, *Nom Nom Paleo*
Crowd-Pleasing, Finger-Lickin' Paleo
- 2:30-3:00 Ari Weiswasser, Chef, Glen Ellen Star
Whole Roasted Fish in the Wood-Fired Oven
- 4:00-4:30 Pamela Salzman, Cooking Instructor/Holistic Health Counselor/Author
How to Have Cheesecake and Be Healthy, Too

LIVE FIRE COOKING STAGE

SATURDAY

- 12:00-12:30 Ryan Scott, Chef/Proprietor, Finn Town
A Decadent Summer Burger and a Cool Cocktail
- 1:30-2:00 Morgan Robinson, Chef/Owner, SMOKE Open Fire Cooking, Southside Cafe
Cooking on a DIY Outdoor Grill
- 2:30-3:00 Gabriel Rucker, Chef/Co-Owner, Le Pigeon and Little Bird Bistro
Fire Pit Rib-Eye Steak for Camp
- 3:30-4:00 Dirty Gourmet
Gourmet Backcountry Cooking

SUNDAY

- 12:00-12:30 Alvin Cailan, Chef/Owner, Eggslut, Amboy and Unit 120
Filipino Chicken Inasal
- 1:30-2:00 Chris Cosentino, Chef/Co-Owner, Cockscomb, Chef/Co-Creator, Boccalone
A Gutsy Take on the Mixed Grill
- 2:30-3:00 Douglas Keane, Chef, Healdsburg Bar and Grill; Two Birds, One Stone
The Japanese Way with Skewers
- 3:30-4:00 Matthew Domingo, Culinary Director, Traeger Pellet Grills
Argentinian-Style Mixed Grill

MUSIC STAGE

SATURDAY

- 11:30-12:30 Stomp Jones
- 1:00-2:30 Fito Reinoso
- 3:00-5:00 Lavay Smith and Her Red Hot Skillet Lickers

SUNDAY

- 11:30-1:00 Sang Matiz
- 1:30-3:00 Andre Thierry Accordion Soul Music
- 3:30-5:00 Steve Lucky & The Rhumba Bums featuring Miss Carmen Getit

WINE & SPIRITS SEMINARS

Cost per seminar: \$20/person. Tickets can be purchased on-site. Wine Seminars have limited seating and are available on a first-come, first-served basis. Must be 21 or older.

SATURDAY

- 11:30-12:30 Wine List Secrets from the Sommeliers
- 1:30-2:30 Sunbrella Wine + Design (with complimentary gift)
- 3:30-4:30 Zinfandel: Back to the Future with California's Wine

SUNDAY

- 11:30-12:30 Wine List Secrets from the Sommeliers
- 1:30-2:30 Western Spirit: Exploring Locally Influenced Whiskies
- 3:30-4:30 Zinfandel: Back to the Future with California's Wine

GARDEN STAGE

SATURDAY

- 11:15-11:45 Robin Stockwell, Founder of Succulent Gardens, Author, *Succulents*
Robin Stockwell's World of Succulent Plants
- 12:00-12:30 Stefani Bittner and Alethea Haramopolis, Co-owners, Homestead Design Collective
HARVEST! Unexpected Projects from Extraordinary Plants
- 12:45-1:15 Aaron Dillon, Four Winds Growers
Juicy News in Citrus Care
- 1:30-2:00 Janet Sluis, Program Developer, Plant Development Services, Sunset Western Garden Collection
Beautiful Plants for a New California
- 2:15-2:45 John Greenlee, Grasses Expert and Owner of Greenlee & Associates
Making Meadows in a Dry Climate

SUNDAY

- 11:15-11:45 Robin Stockwell, Founder of Succulent Gardens, Author, *Succulents*
Landscaping with Succulents
- 12:00-12:30 Stefani Bittner and Alethea Haramopolis, Co-owners, Homestead Design Collective
Floral Bouquets from Sunset's Flower Room
- 12:45-1:15 Phil Pursel, Fruit Tree Expert, Territory Manager, Dave Wilson Nursery
Secrets to a Successful Backyard Orchard
- 1:30-2:00 Janet Sluis, Program Developer, Plant Development Services, Sunset Western Garden Collection
Beautiful Plants for a New California
- 2:15-2:45 John Greenlee, Grasses Expert and Owner of Greenlee & Associates
Making Meadows in a Dry Climate