

## ARM-TO-TABLE 4th Annual OktoberWest Combines Fall Harvest from the West with Traditional German Favorites

n Saturday, Oct. 12, the community has a unique opportunity to sample Chef Eugenio Martignago's farm-fresh creations from 3-Acre West Farm in a fun, lively and festive environment. The event that runs from 11 a.m. to 3 p.m. is by Bistro West, West Steak and Seafood, and West Inn & Suites. 5 per person, (\$40 the day of the event), attendees can sample generous food and wine/craft beer pairings all under the tents at illage located at 4960 Avenida Encinas.

Hotel packages are available at the West Inn & Suites as they are offering a special rate for OktoberWest attendees starting at \$219 per room. This includes your choice of accomodations for Oct. 12 or 13 along with two tickets on Oct. 12, beer upon arrival, welcome amenity, complimentary shuttle service anywhere in Carlsbad, parking, Wi-Fi, DVD rental, cookies and milk at turndown, and a hot breakfast buffet.

To purchase tickets, call Bistro West at 760-930-8008. To reserve the OktoberWest hotel package, call West Inn & Suites at 760-448-4500. Attendees must be 21 years of age or older.

## HIGHLIGHTS INCLUDE:

hole ratisserie slow-cooked suckling pig itato salad with farm-grown cucumbers, red onions and bacon atwurst: House-made pork sausage with sauerkraut eissWurst: House-made veal sausage

einer Schnitzel: Breaded pork cutlets sautéed in a lemon caper sauce paetzle: German-style pasta made with parmesan cheese and butter ırrata: Fresh mozzarella. West Farm heirloom tomatoes and basil, and ive oil with balsamic vinegar

ets & Goat Cheese Terrine: Lavers of roasted beets from West Farm and rat cheese with olives, and cucumber salad with zucchini flower pesto at Cheeks: Braised yeal cheeks in red wine, carrots, onlons, celery and ish herbs, served with Yukon mashed potatoes rudel: German-style cake with apples and raisins

ack Forest Cake: Chocolate cake layered with cherries







