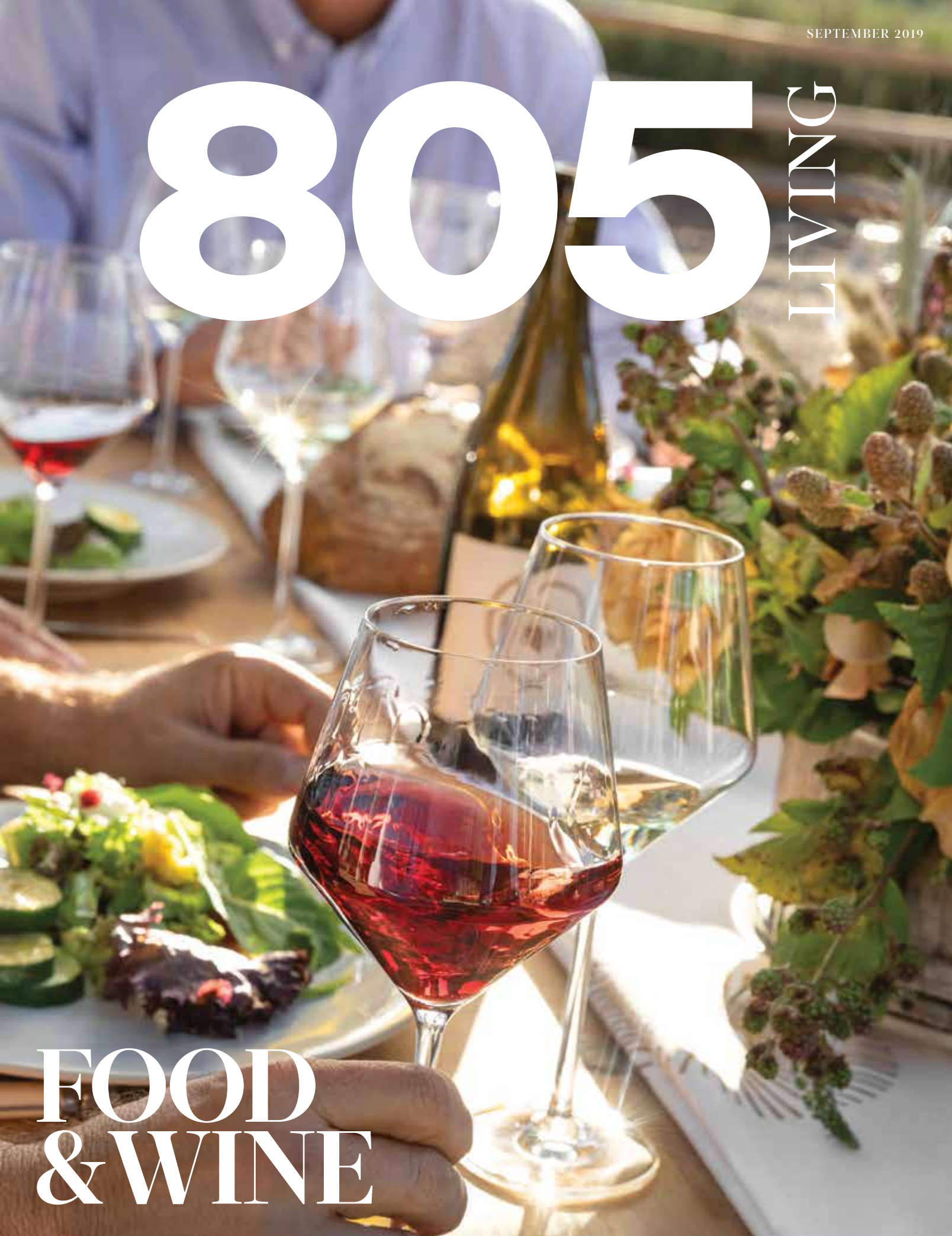


805

LIVING

FOOD
& WINE



By Nancy Ransohoff

Dining Guidance

MICHELIN-RECOGNIZED CHEFS
SHARE THEIR FAVORITE 805-AREA EATS.

The inaugural *Michelin Guide California* (guide.michelin.com), the first statewide version of the guide in the country, was recently released. Although no stars were awarded to 805-area eateries, 12 Santa Barbara County restaurants (along with Smithy's Kitchen + Bar, which has since closed) received recognition: The Plate designates restaurants that serve good food; Bib Gourmand is awarded to restaurants that serve exceptionally good food at moderate prices. We asked the chefs at these establishments to dish on where and what they like to eat in their rare spare time.



I haven't had a bad dish at Via Maestra 42 (viamaestra42.com) [in Santa Barbara]. From the service to the ingredients they use, I don't think you can beat it. If you haven't been before, order the Ravioli di Tartufo. You won't regret it.

—Tyler Peek
co-founder and head chef
Sama Sama Kitchen
Santa Barbara
samamakitchen.com
Michelin Guide Designation:
Bib Gourmand

I bring my daughters often to Via Maestra 42 (viamaestra42.com) restaurant and deli in Santa Barbara for Linguine Con Vongole and gelato (their favorite). I am from France but my mom's side is from northern Italy. It feels like Italy inside the restaurant, with the decor, cold cuts, cheeses, dry goods, panettone, and the pictures on the walls. Owner Renato Mosio makes you feel at home and really brings out the Italian tradition of hospitality.

—Johan Denizot
executive chef
Belmond El Encanto
Santa Barbara
belmond.com
Michelin Guide Designation:
The Plate



I don't have a chance to try other places much, but I like the flavorful pastas at Ca'Dario (cadariorestaurants.com), which is right near my restaurant.

—Yoichi Kawabata
owner and chef
Yoichi's
Santa Barbara
yoichis.com
Michelin Guide Designation:
The Plate

My favorite local restaurant would have to be Santa Barbara Shellfish Company (shellfishco.com). To me, it embodies exactly what I want when I think of dining in Santa Barbara: sitting on the pier with a view of the ocean and cracking open fresh steamed, local crab. It's fun, delicious, and getting your hands messy is not only accepted, it's the expectation.

—Blake Silberman
sous-chef
Blackbird, Hotel Californian
Santa Barbara
hotelcalifornian.com
Michelin Guide Designation:
The Plate



The Spoon Trade (thespoontrade.com) in Grover Beach is laid-back and inviting with an epic menu that changes all the time. I love the beef tartare they do there that is served with their sourdough. It's baked at their bakery across the street, which is killer. Also, the husband and wife team, Jacob and Brooke Town, are super-rad people and I was lucky enough to learn from them as colleagues back in San Francisco.

—**Jason Paluska**
executive chef
The Lark
Santa Barbara
thelarksb.com
Michelin Guide Designation:
The Plate



The mie goreng is a noodle bowl that is a super-umami experience at Sama Sama Kitchen (samasamakitchen.com) in Santa Barbara.

—**Greg Arnold**
executive chef
Mesa Verde Restaurant
Santa Barbara
mesaverderestaurant.com
Michelin Guide Designation:
Bib Gourmand

I like the Gold Shot at Arigato Sushi (arigatosb.com) in Santa Barbara. You can taste the freshness of local products and the mix of flavors between the uni and the quail egg.

—**Ricardo Garcia**
executive chef
Los Agaves Restaurant
Santa Barbara
los-agaves.com
Michelin Guide Designation:
The Plate



At Corazon Cocina (corazoncocinasb.com) [in the Santa Barbara Public Market], you can get the highest-quality Mexican food in town for a very reasonable price, with no frills. They perfectly balance the standards and creativity of a more upscale restaurant with the convenience of a fast-casual [place]. The Ensenada taco has light, crispy beer-battered cod topped with fresh cabbage, a raw salsa, chipotle mayo, and homemade corn tortilla. I think I could eat this fish taco every day.

—**Julian Martinez**
owner and chef
Barbareño
Santa Barbara
barbareno.com
Michelin Guide Designation:
The Plate

My go-to restaurant is a sushi restaurant called Anaba in Oxnard. I go for the crunchy garlic tuna belly. It's so good.

—**Matthew Johnson**
executive chef
The Stonehouse
San Ysidro Ranch
Montecito
sanysidoranch.com
Michelin Guide Designation:
The Plate



Every five or six months I can visit a place. I recently went to Brophy Bros. (brophybros.com) at the Santa Barbara Harbor and had a hamburger. It was very satisfying, with an appealing presentation.

—**Isidoro Gonzalez**
owner and chef
La Super-Rica Taqueria
Santa Barbara
facebook.com/
lasuperricataqueria
Michelin Guide Designation:
The Plate

My favorite place to go out to eat is the Hitching Post II (hitchingpost2.com) in Buellton. The food is on point and the staff is very friendly and well trained. My go-to dish is the burger on burger nights. Their burger is one of the best I've had in town. They use all the trimmings of their different cuts of steaks and grind it together to create a juicy delicious monster. ♦

—**Jose De Jesus (JJ) Guerrero**
executive chef
First & Oak
Mirabelle Inn
Solvang
firstandoak.com
Michelin Guide Designation:
The Plate



Note: Bella Vista at Four Seasons Resort The Biltmore Santa Barbara (fourseasons.com) received Michelin recognition under executive chef Marco Fossati, who recently relocated. Stay tuned for the announcement of the resort's new executive chef.