

## FEATURE HIGHLIGHT:

### 71 Palm's New Menu

Celebrating its 10<sup>th</sup> anniversary, **71 Palm Restaurant** introduced a new French-American Grill Menu. The fresh and seasonally inspired French-American cuisine reflects Chef Didier's passion for and expertise in creating a variety of signature dishes.

A new Grill menu offers favorites such as Kobe Burger with Grilled Onions on Country Bread, Kobe Flat Iron Steak with Ragout of Wild Mushrooms and aged New York Steak with Morel Sauce. Chef Didier has also brought back, by popular demand, his Country Macaroni and Cheese.

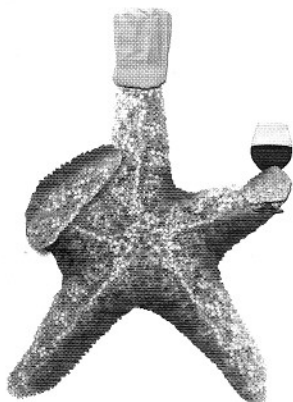
Lunch 11:30-2 Mon-Fri,  
Dinner 5-9 Mon-Sat,  
Located at 71 North Palm Street in Downtown Ventura, Reservations recommended, 805-653-7222.

### Fair Fare

For some, "fair" is synonymous with "food." The **Ventura County Fair** is well-known for the wide array of food offered, and the 2007 Fair will be no different with funnel cake, cotton candy, and corn dogs galore.

A favorite from last year's fair, Pink's Hotdogs, will be back again this year. Pink's offers the classic hot dogs featured at their Hollywood stand since 1939.

Spenser Makenzie's Fish Co. will be serving shrimp on a stick, seared ahi tuna pockets and salads, fish tacos and homemade sour lemon ice cream. Reasonably priced and boasting a brand new service vehicle with flat screen TVs mounted on the exterior, Spenser Makenzie's Fish Co. is sure to be a favorite.



Along with the wide variety of food available for purchase, the Fair also showcases the tasty creations of Ventura County residents. Jams, jellies, pies, fudges, cakes, vegetables, fruits, canned foods, wines and beers are only a few of the delectable delights that will be entered in competition this year. There will also be a pie eating contest that is sure to be fun for eaters and watchers alike.

With a theme of "An Old-Fashioned Fair," attendees of the Ventura County Fair can expect to enjoy the sights, smells and sounds they grew up with. But most of all, attendees can expect the old-fashioned *tastes* of the fair.

### Ventura Limoncello

Limoncello is an Italian liqueur, made with lemons, sugar and alcohol. Traditionally produced in Southern Italy, limoncello has been gaining International adoration for its refreshing and slightly sweet penchant.

**James Carling** and his wife **Manuela Zaretti-Carling**, both of Italian decent, have been making limoncello for personal consumption for many years. Using Ventura lemons and Manuela's family recipe, their limoncello was a hit at parties. Their friends loved it so much, they urged the couple to commercialize it.

"Ventura has amazing lemons, so we are able to make a product that's like nothing else in the world," explains James. "We make two styles: Originale and Crema. The Crema contains whole milk which creates a creamy taste - think lemon creamsicle."

"You can get creative: dump it over ice cream or white cake. Some use it as a mixer, think of a kick-butt lemon drop," cheers James.

**Ventura Limoncello** plans to bottle and sell in September, hoping to sell to restaurants and specialty liquor markets, offering a 375 ML and 750 ML. Initial production will begin at around 400 bottles a month.

For more information, email [james@venturalimoncell](mailto:james@venturalimoncell).

