

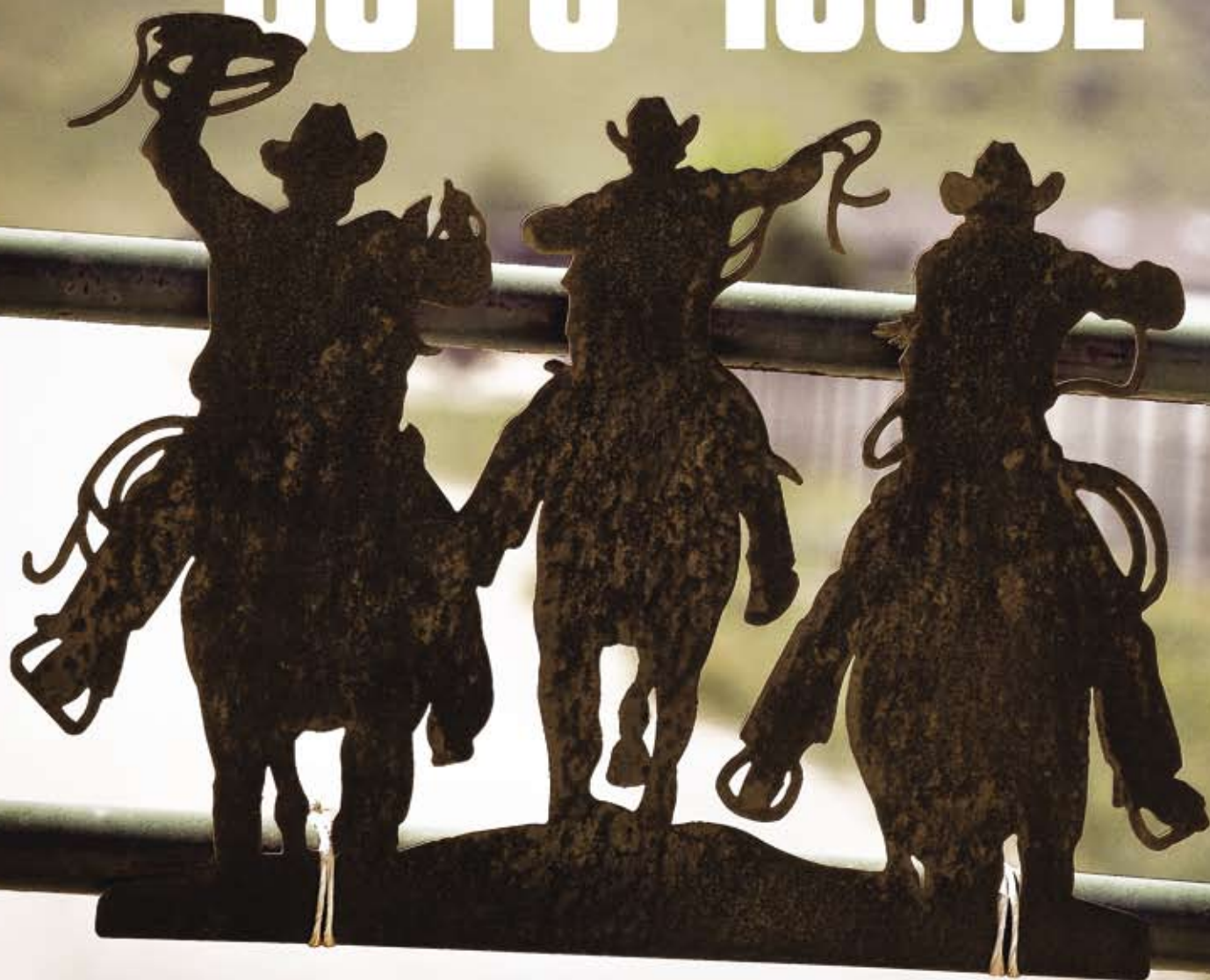
HOME DINING RECREATION TRAVEL COMMUNITY

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The
Second Annual

GUYS' ISSUE



Taste of the Town

By Angela Pettera Photograph by Gary Moss

GUY FOOD

Three chefs offer food and classes that are anything but precious.

CHEFS ARE A MACHO BUNCH. They work in searingly hot environments standing on their feet for up to 12 hours straight—while wielding very sharp implements. Even women chefs are tough, able to plunge their fingers into boiling water and bench-press 100-quart stock pots full of hot liquid.

While the food that is spun from such hardy fingers can certainly become dainty edibles sitting prettily on fine china, it's the rustic eats geared toward a manlier sensibility that excites us this month. **Adam Horton** of **Saddle Peak Lodge** in Calabasas regularly serves up tenderloins of large, hulking beasts like elk and buffalo. **Alberto Vazquez** of **Mediterraneo** in Westlake Village keeps his Mediterranean cuisine from getting too precious by making use of a wood-burning oven and dishing up plenty of meat with his tomato sauces. **Andy Brooks** of **Brooks** restaurant in downtown Ventura regularly creates dinners around craft beers as well as cigars—drinking and smoking his way to perfectly paired menus. These three are men's men and chefs' chefs who can thump chests and talk trash as well as they can cook.

For June we asked them to come up with **events specifically targeted to our male readers.** They put their heads together on the patio of Saddle Peak Lodge while smoking stogies and throwing back some pale ale and scotch. After some serious teasing of Horton's too-soft hands (not enough burns and scar tissue for Brooks and Vazquez, apparently), they came up with the following events.

Adam Horton has decided that since so many of his customers actually know how to shoot their own dinner, he'll put together a cooking class geared towards hunters. On Saturday, July 18 at 10:30 a.m., he'll be showing his guests how to cook up game like venison, quail, and rabbit. Call for final pricing details. *Saddle Peak Lodge is located at 419 Cold Canyon Road, Calabasas, 818-222-3888, www.saddlepeaklodge.com.*

Adam Horton (left) welcomes Andy Brooks (center) and Alberto Vazquez (right) to the Saddle Peak Lodge for some guy time.





Alberto Vazquez will lead a “men only” cooking class on Saturday, June 27 at 4 p.m. He’ll demonstrate easy recipes for grilling while he and his guests throw back bottles of beer. You can smoke ’em if you got ’em, too (cigars will be available to purchase), because this class will take place on Mediterraneo’s back patio. The \$75 price includes a meal and the lager. *Mediterraneo is located at 32037 Agoura Road, Westlake Village, 818-889-9105, www.med-rest.com.*

Andy Brooks is hosting a dinner on Thursday, August 20 at 6 p.m. that features the beers of Sierra Nevada Brewing Company. Four beers (lager, pale ale,

extra IPA, and porter) will be paired with a scallop ceviche appetizer, lamb sliders, a grilled quail entrée with peach-ginger chutney, and pecan pie with chocolate malted cream. The price is \$65. Then on Thursday, September 24 at 6 p.m., Brooks will feature Tabacalera Perdomo in another one of his famous cigar dinners on the patio of Brooks. He’s matching three Cuban-style smokes to a seared halibut appetizer, buffalo steak with a romesco sauce, and chocolate-pudding cake with mint syrup. The price is \$85. *Brooks restaurant is located at 545 E. Thompson Blvd., Ventura, 805-652-7070, www.restaurantbrooks.com.* ■