



Taste of Oakland Reception

Date/Time: Monday, November 7, 2011 6:30-9:30

Location: The Chabot Space and Science Center (10000 Skyline Boulevard, Oakland, Ca 94619)

Description: Enjoy the tastes, sounds, and diversity of the beautiful Bay Area. The Chabot Space and Science Center overlooks lush redwood forests with amazing views of the city. The reception will showcase local foods from an array of cuisines such as Thai, Mediterranean, Soul, and El Salvadorian. Attendees will also enjoy planetarium shows, an outdoor patio, live music, and exciting exhibits.

Tales of the Mayan Skies Planetarium Show

- + Enjoy a complementary planetarium show in the Ask Jeeves Planetarium at Chabot
- + Show times: 7:00, 7:45 and 8:30

Raffle

- + All attendees will be entered into a raffle to receive either:
 - o A bottle of newly created and released *Dreaming Tree Cabernet Sauvignon (Dave Matthews)*. A brand new collaboration between Steve Reeder, from Simi Wines and Dave Matthews, from the Dave Matthews Band.
 - o A Certificate for Private Tour & Tasting for four at Concannon Winery, a Concannon Logo Glass, plus a 25% discount on wines purchased the day of the tour only.

Transportation

- + Buses will be leaving the Marriott from 6:00-7:30. Buses will leave Chabot at 8:00, 8:30, 9:00 and 9:30 and as buses fill.
- + There is free, convenient parking at Chabot. Local residents are encouraged to drive and carpool to the event.

Music

- + Enjoy the music of The Berkeley High School Jazz Sextet!

Admission

- + Free to full conference registrants. **Please bring your conference name badge – it is your ticket to the event!**
- + Door registration - \$45



The Menu

We are showcasing 9 caterers from throughout the Bay!

- ✦ [SOL Catering](#) - Our passion is locally sourced, organic, and sustainable food... We create bright, bold flavors using only the freshest ingredients. Every dish is made by hand and from scratch. Our food is rich, satisfying, and sustainably produced.
 - Whole Roasted Pig – *roasted on-site at Chabot*
- ✦ [Estrellita's Snacks](#) - The company was born in San Francisco's Mission District – where Maria del Carmen began selling her freshly fried plantain and yucca chips to local business owners and families that missed the taste and crunch of tostadas from El Salvador.
 - Papusas
 - Fried Plantains
- ✦ [Souley Vegan](#) - Souley Vegan Owned by Tamearra Dyson a vegan and Bay Area native whose grandfather (Jimmy Williams) was from Louisiana. "I take pride in serving food that is not only delicious, healthy and hearty, but real food that you can consume on a daily basis without developing poor health." (Tamearra Dyson)
 - Black Eyed Peas
 - Southern Fried (tofu) Minis
 - BBQ Tofu
 - Potato Salad
- ✦ [The Bread Project](#) – We empower individuals with limited resources on their path to self-sufficiency through on-the-job training in our social enterprises and assistance for employment in the food industry.
 - Chocolate cookies
 - Quinoa Polenta with Caponata
- ✦ [Lois the Pie Queen](#) - A neighborhood institution for nearly fifty years. Although Lois herself is no longer running the show following her death some years ago, her son, Chris Davis, continues to honor his mother's legacy by providing diners with "food that warms the soul."
 - Sweet Potato pie
 - Mixed Berry Pie
 - Coconut Cream Pie
- ✦ [Asquew Grill](#) – A San Francisco favorite! We have been serving grilled skewers, homemade sides, fresh salads, all natural burgers and classic BBQ since we first opened our doors in 1999.
 - Portobello Skewers
 - Seasonal Vegetable Skewers
- ✦ [Champa Garden](#) – Champa is a white orchid from Southeast Asia, and it's an apt name for this scrappy 35-seat restaurant blooming in Oakland's San Antonio neighborhood, just south of Lake Merritt.
 - Lao Sausages
 - Fresh Vegetarian Spring Rolls
- ✦ [Scream Sorbet](#) – Because we start with whole fresh ingredients, our sorbet is denser, creamier, and more flavorful than anything else you can buy. Each week, we walk Bay Area farmers' markets in search of the best local, organic, and seasonal produce available, head back to our lab to experiment, and then finish by making our sorbet one quart at a time.
 - Peanut Vanilla
 - Chocolate
 - Pear Raspberry
- ✦ [House of Curries](#) – Delicious and locally owned Indian restaurant.
 - Vegetarian Pakoras
 - Vegetarian Somosas

Beverage Selection

Clos du Bois · Rock Wall Winery · Ridge Winery
Lagunitas · Sierra Nevada · Linden Street Brewery · Marin Brewing Co.

Thank you to our donors: Sierra Nevada, Linden Street Brewery, Ridge Winery, Bi-Rite, Rock Wall Winery and Roots of Change