

THE TOP 5

Santa Barbara-raised chef **Ron True**—a co-owner of Arlington Tavern, 805-770-2626, arlingtontavern.com, who has been working in kitchens here and abroad since the age of 17—stays true to his roots when selecting what to put on the menus at his new digs.



The **Brander Vineyard**, 805-688-2455, brander.com, offers a fantastic selection of wines that are easy to pair with a variety of foods. We carry the Mesa Verde Vineyard Sauvignon Blanc (\$8 per glass), which has a more earthy/grassy quality that goes well with our asparagus and egg salad (\$12, pictured).



I'm not typically an IPA guy, but the Hoppy Poppy (\$6) by **Figueria Mountain Brewery**, 805-694-2252, figmtnbrew.com, changed my mind. We have it on draft, and we can hardly keep it in stock.

We get a lot of vegetables—tomatoes, carrots, leeks, and beets—from **Roots Organic Farm**, at the farmers market, 805-962-5354, sbfarmersmarket.org, but the one thing we use most are the little gems romaine for our Caesar salad (\$9).

Over the years, I have purchased a lot of seafood from the **Santa Barbara Fish Market**, 805-965-9564, sbfish.com, and it has always been top notch. As owner Brian Colegate's business has grown, he has maintained the highest standards.

The Z Cuvée (\$10 per glass) from **Zaca Mesa**, 805-688-9339, zacamesa.com, is a great Rhône blend with structure that cuts the richness of our bone marrow appetizer (\$16).