

A TASTE OF
Danville

from the farm to your town

Presented by Pacific Coast Farmers' Market Association
in partnership with the Town of Danville, California



A few words from the Farmers' Market Manager...

One of my biggest joys is being able to manage the Danville Farmers' Market every Saturday. The downtown market location, combined with the friendly, close-knit community, allows for a glimpse of the charm this historic town exudes. I am so grateful to the Town of Danville and the Town Council for giving Pacific Coast Farmers' Market Association (PCFMA) this opportunity to deepen the relationship between the farmers' market and some of the best local chefs. Many of the chefs in town frequent the market, so it seemed fitting to create something that captures the magical relationships these individuals have with cooking and where they source their ingredients. The PCFMA marketing team and I had a blast putting this cookbook together, and are so proud and excited to share it with the community.

The completion of this project reinforced not only the bond between the Danville Farmers' Market and local chefs, but also the exceptionally high standards these chefs take in creating their recipes.

I am genuinely excited to continue to cultivate the relationship between the community of Danville, the farmers, and foods unique to this special place. I believe that this book is a great way to encapsulate this relationship. Thank you to everyone who helped make this project a reality, and I can't wait to see where this book ends up in the years to come!



Elisabeth Garon

Danville Farmers' Market Manager
Pacific Coast Farmers' Market Association



Esin deCarion

Esin Restaurant & Bar

Esin brings to Danville a bit of Mediterranean flair that she lovingly integrates into new American dishes. She uses local, sustainable ingredients in a changing and inventive menu. Chef Esin and her husband, Chef Curtis deCarion, hold themselves, their staff, and the food they serve to a standard of excellence that is noticeable in every bite.

Chef Esin describes her style of cooking as “rustic and nutrition-forward, trying to utilize all of a vegetable without wasting too much.” She says that walking through the farmers’ market is very inspiring. “If different produce is hanging out together at the market, why not put them together in a dish?”

Her Beet Sandwich was inspired by the colors and flavors at the farmers’ market. As with all of her recipes, she reminds home cooks to taste as you go and adjust seasonings. “Everyone has a different palate,” she says.

Find your ingredients:

Beets – Tomatero Organic Farm
Olive Oil – O’Live Healthy





Roasted Organic Beet Sandwich

Sandwich Filling:

- 4 beets, sliced ¼-inch thick
- 1½ tsp salt
- 1 tbsp fresh thyme, chopped
- ½ cup extra virgin olive oil

Method:

Wash beets. Rub with extra virgin olive oil. Season with salt and fresh thyme. Lay beets on a parchment-covered sheet pan and roast at 375°F about 15-16 minutes or until done. Let cool.

Pounded Walnut-Parsley Pesto:

- 2 tbsp shallots, small diced
- ½ cup Italian parsley, finely chopped
- ½ cup walnuts
- 1 tbsp Moscatel vinegar
- ½ tsp salt
- ¼ cup extra virgin olive oil

Method:

While beets are baking, combine shallots and parsley in a mortar and pestle. Gently pound, add walnuts, again gently pound until walnuts are about ¼-inch in size. Add salt, extra virgin olive oil, and vinegar. Stir to combine. Adjust seasoning if necessary.

Assemble Sandwich:

- 4 ciabatta rolls
- 1 cup goat cheese (*omit to make vegan*)
- 2 cups dinosaur kale leaves
- 2 tbsp extra virgin olive oil
- 1 tbsp lemon juice
- ½ tsp salt

In a separate bowl, combine olive oil, lemon juice, and salt. Cut dinosaur kale into 1½-inch squares and combine with olive oil, lemon juice and salt mixture. Cut rolls in half and toast lightly. Spread parsley-walnut pesto on bottom half of roll and lay 6 to 7 beet slices over bread. Top with goat cheese and kale mixture. Place top part of bread over filling and cut sandwich in half.



Brian Bowen

Albatross

Chef Brian has been the head chef at Albatross since November, 2018. The restaurant has a large seasonal menu, coinciding with produce availability. His love of peaches and other stone fruit inspired this dish. It's a classic summer staple with peaches, basil, and bourbon.

His inspiration for new dishes comes from many sources. One very important source is the experience of shopping at the Danville Farmers' Market. Chef Brian says that by talking with customers and farmers, he is constantly discovering new ways to use fresh produce. Even though fall is his favorite season, he enjoys cooking with fresh ingredients throughout the year.

His favorite farmers' market ingredient is citrus. He says, "Aside from salt, acidity is the next most critical component in a dish." He uses a large amount of citrus in the restaurant, and Albatross preserves hundreds of pounds of specialty citrus throughout the year. His recommendation for the home cook is to "Taste everything! Be curious and have fun while you're doing it!"





Stone Fruit Basil & Bourbon Crisp

Filling for Crisp:

- 3 lbs mixed stone fruit, pitted, quartered
(yellow peaches, nectarine, pluots, plums)
- ½ cup brown sugar
- 4 large basil leaves
- 2 tbsp bourbon
- 1 tbsp cornstarch
- 1 tsp almond oil

Crisp Topping:

- ⅔ cup gluten free or all-purpose flour
(Chef uses Cup4Cup)
- ½ cup oats
- ¼ cup brown sugar
- ¼ cup melted butter
- Pinch of salt
- Pinch of cinnamon

Method:

Preheat oven to 350°F. Mix cornstarch, bourbon, and almond oil. Chiffonade (roll leaves together and slice thinly) basil. Combine in a mixing bowl; pour into a pie dish. Combine dry ingredients for crisp topping in a bowl. Melt butter and pour into the bowl of dry ingredients. Stir until ingredients become pea-sized pebbles; pour over fruit. Bake at 350°F for 30-35 minutes.

Whiskey Whipped Cream:

- 1 cup heavy cream
- 2 tbsp powdered sugar
- Small pinch of sea salt
- Whiskey or bourbon, to taste (optional)

Method:

Mix all ingredients with an electric mixer on medium speed for 15 minutes. Serve on top of warm crisp.
(Chef uses Kitchen Aid #3 Mixer)

Find your ingredients:

Basil — Lemon Grass Farm

Milk — Organic Pastures

Stone Fruit — Ken's Top Notch



Tim Humphrey

Cocina Hermanas

Cocina Hermanas, named after Darren Matte's three daughters, is famous for offering traditional Mexican favorites with a Northern California flair. They have an ever-changing menu using seasonal produce, always coming up with creative ways to take simple fresh ingredients and turn them into delectable dishes.

Chef Tim Humphrey says the seasonal fruits and vegetables that arrive throughout the year keep him in a creative mode when it comes to new recipes. Finding inspiration for his recipes can come from anywhere. His dishes are influenced by cooking for his family and experimenting with fresh California produce.

He says the colors and textures of the Grilled Baby Eggplant Tacos pleasantly surprised him with their simplicity and flavors. "I love making veggie tacos, there are just so many combinations of flavors you can use." For cooks at home, he recommends keeping things simple: "Let the ingredients do the work for you and make them shine."

Find your ingredients:

Avocado — Shoup Farm

Eggplant — J&M Farms

Red Pepper — Bautista Ranch





Grilled Baby Eggplant Tacos

Preparing the Eggplant:

- 4 baby eggplants, tops trimmed, quartered
 - 2 tsp lemon juice
 - 1 tsp Mexican oregano
 - 2 cloves garlic, minced
 - 1 tbsp olive oil
 - ½ tsp kosher salt
- (Makes 4 tacos)

Preparing each Taco:

- 1 tbsp of your favorite guacamole
- 1 tbsp of roasted red bell pepper, roasted, seeded, and chopped
- 2 heirloom cherry tomatoes, sliced in half
- 1 tsp grated queso cotija
- 1 sprig cilantro
- ¼ lime
- 1 tortilla

Method:

Mix all eggplant ingredients together and allow to marinate for at least an hour. When ready to assemble, grill eggplant until slightly tender. Grill tortilla, then spread on guacamole. Top with eggplant, roasted red bell pepper, and cherry tomatoes; sprinkle with grated queso cotija and garnish with a sprig of cilantro. Squeeze lime over taco and enjoy!

Old Oaxacan

Ingredients:

- 1 dash black walnut bitters
- 1 dash chili chocolate bitters
- ¼ oz Amaro Nonino
- ¼ oz crème de cacao
- 2 oz mezcal

Method:

Pour all ingredients into a chilled mixing glass and stir for 30 seconds. Fill serving glass with ice and strain mixture over ice. Garnish with an orange twist.

Drink recipe provided by Gregory Westcott
Beverage Director, Cocina Hermanas



Ely Flores

Danville Brewing

A passion for great brews and fresh local foods brought together the Maita family with Bridges and the Vine's Randy Negi. The alliance has provided customers with incredible locally-sourced food and award-winning craft beers. With Chef Ely Flores at the helm, they want to continue to introduce more dishes that are locally sourced.

Chef Ely is inspired by color, texture, and ultimately, the fresh flavors of seasonal produce. His favorite season to cook is fall because "that's when there is more produce to play with." Stone fruit is one of his favorite ingredients because it reminds him of going to the market with his mother.

Knowing instinctively what flavors go well with others, his Peppercorn Valley Salad is an example of his ability to throw seasonal ingredients together to make an amazing dish. Keeping things simple is his mantra. "It's hard to actually taste when there are too many ingredients" Flores says.





Peppercorn Valley Salad

Preparing the Salad:

- 1 handful of spring mix greens
- ½ cup cherry tomatoes, cut in half
- ¼ cup chopped bacon, cooked
- ¼ avocado, chopped
- 1 tbsp goat cheese
- ¼ cup peppercorn ranch dressing

Peppercorn Ranch Dressing:

- 2 tsp thyme, chopped
- 1 cup mayonnaise
- 1¼ cups buttermilk
- 1 tbsp mixed ground peppercorns
(*green, pink, black, white*)
- 2 tbsp lime juice
- Salt to taste

Method:

Cook and chop bacon. Peel, remove pit and slice avocado. Plate greens and add bacon, avocado, tomatoes, and goat cheese. Mix dressing ingredients together and drizzle over salad.

Top the salad with your favorite protein like grilled chicken, turkey or skirt steak.
(*Photo has grilled turkey patty.*)

Find your ingredients:

Avocado — Shoup Farm

Cherry Tomatoes — Houweling Nurseries

Spring Mix — J&M Farms



Tim Humphrey

Danville Harvest

This family-owned restaurant emphasizes locally-sourced fresh ingredients and offers a menu that changes with the seasons. Restaurant owner Darren Matte says, “We want to offer an honest and quality dining experience.” Even the Southern bourbon cocktails have fresh herbs, zests, and fruits from the farmers’ market.

Chef Tim Humphrey says he is inspired by farm-fresh, seasonal ingredients and wants to create a truly farm-to-table experience. Heirloom tomatoes are one of his favorite things to cook with. Humphrey says, “I just love the colors and flavors. I’m so excited when tomato season arrives.” When they finally appear he will always create a few dishes featuring them with other summer produce.

Stone fruit is another summer favorite, which inspired the Stone Fruit and Lemon Cucumber Salad. He wants you to ask yourself when you cook, “How does food speak to you?” Growing up on a sugar cane farm and being surrounded by fresh fruits and vegetables, he enjoys creating new recipes with farmers’ market produce.





Stone Fruit & Lemon Cucumber Salad

Preparing the Salad:

- 2 cups arugula
- 1 cup fennel, shaved
- 1 stone fruit, sliced
(plums, peaches, nectarines)
- 1 lemon cucumber, cut into eighths
- 2 breakfast radishes, sliced thinly
- 5 heirloom cherry tomatoes, halved

Preparing the Dressing:

- ¼ tsp sea salt
- ¼ tsp ground pink peppercorns
- 2 tsp olive oil
- 2 tsp bourbon barrel-aged balsamic vinegar

Method:

Drizzle fruit with olive oil and grill for 2 minutes on each side, until slightly charred. Mix arugula, fennel, radish, cucumber and tomatoes together.

Hi - Tide

Ingredients:

- 1½ oz blood orange infused tequila
- ¾ oz Ramazzotti Rosato
- ½ oz agave

Method:

In a tall cocktail glass, combine all of the ingredients. Mix for 30 seconds and serve on the rocks.

Find your ingredients:

Arugula — J&M Farms

Fennel — Tomatero Organic Farm

Lemon Cucumber — Tomatero Organic Farm

Radish — J&M Farms



Faz Poursohi

Faz

By visiting farmers' markets, farms, and orchards, Chef Faz Poursohi finds inspiration for new recipes that feature seasonal produce. The food at Faz is rustic and fresh. "I like to use the freshest ingredients when they're in season," Chef Faz says.

Chef Faz created his Passion Plate at the request of a customer who wanted a dip to go with their flatbread. Faz made tabbouleh and was inspired to add olive oil, herbs, and parmesan. He brought it to the customer, who loved it so much, they asked for a second dish. A neighboring patron saw the excitement and placed an order. He decided to name it a 'Passion Plate' since everyone was so excited by it, and it has been on the menu ever since.

Fresh herbs are his favorite go-to ingredient because they can be added to almost every dish to enhance flavor. He encourages home cooks to use them whenever possible. "Herbs make your dish delicious every time."

Find your ingredients:

Cucumber — Houweling Nurseries

Lemon — Rose Lane Farms

Mint — J&M Farms



Passion Plate

Tabbouleh:

- 2 cups dry bulgur
- 1 cup green onions, chopped
- 2 cups English cucumber, diced
- 1 cup tomato, diced
- 4 tsp dried mint
(fresh mint will make the dish bitter)
- 1 cup parsley, chopped
- 1/3 cup olive oil
- 1/2 cup lemon juice
- Salt and black pepper, to taste

Method:

Mix 2 cups dry bulgur with 1 quart hot water in large stainless steel bowl. Let soak about 30 minutes; drain. Add more hot water. Allow to sit about 1 hour. Toss periodically.

While bulgur is cooling, combine cucumber and tomatoes and let sit for at least 10 minutes. Finely chop the parsley and add to a separate large mixing bowl. Add cooled bulgur, dried mint, and green onions to the bowl of parsley. Strain and discard the cucumber and tomato juice that has accumulated at the bottom of the bowl. Add cucumber and tomato to parsley mix. (Makes 4 Passion Plates)

Preparing each Passion Plate:

- 1 tsp fresh garlic, chopped
- 2 tbsp Parmesan cheese, grated
- 1 cup tabbouleh (see above)
- 2 tbsp extra virgin olive oil
- 1 tbsp balsamic vinegar

Method:

Mix 1 cup of tabbouleh with 2 tablespoon of parmesan cheese and 1 teaspoon of fresh garlic. Spoon onto a small bread plate and pour 2 tablespoon of olive oil and 1 tablespoon of balsamic vinegar around the border of the other ingredients.

Serve with flat bread or focaccia bread as an appetizer or first course.





Jessica Puglia

Kick’N Mule

Kick’N Mule is famous for their drink menu, which includes over 25 handcrafted Moscow Mules. However, this place has much more than mules; they also have an extensive food menu with appetizers, salads, and full meals. Manager and resident mixologist, Jessica Puglia, has great fun creating new and interesting cocktails using farm-fresh herbs, vegetables, and fruit. She says, “I love taking different spins on traditional cocktails and thinking up creative new mules.” She arrived at the Danville Kick’N Mule in 2018, from Sacramento, and learned everything she could about both the food and drink menu. Now she manages, serves, and bartends. She also had a hand in helping to create the new upcoming menu.

Her must-have ingredient for both kitchen and bar recipes are fresh herbs. “We muddle all fresh ingredients into our mules,” she says. For home cooks she recommends tasting everything as you go. As a reminder she says, “You can always add, but you can’t take away. Less is more, especially with lime juice and ginger beer!”





Garden Mule

Ingredients:

4 cucumber slices
¼ cup blueberries
6 mint leaves (plus one sprig for garnish)
2 oz vodka
1 oz lime juice
8 oz of ginger beer

Method:

Place cucumber, mint leaves, and most of the blueberries in the bottom of a cocktail shaker. Muddle until crushed and juicy. Add a handful of ice and pour in vodka and lime. Cover shaker and shake for about 15 seconds, until shaker develops a nice coat of condensation on the outside. Fill a copper mug with ice and strain the liquid from the shaker into the mug. Top with ginger beer and remaining blueberries and garnish with a sprig of mint.

Seasonal Adjustments:

This recipe is great for the summer, but you can swap out the summer ingredients to make this drink all year long!

Fall – Add 4 oz of apple cider with 4 oz of ginger beer, 4 oz of fresh orange juice and a dash of pumpkin pie spice or cinnamon to taste. Garnish with fresh mint, cinnamon sticks, orange slices, or diced apples.

Winter – Add 4 oz of fresh orange juice and use cranberries, orange wedges, and fresh rosemary to garnish.

Spring – Pit and muddle 4 fresh cherries with 4 basil leaves. Mint is still a great option to bring added flavor to this recipe.

Find your ingredients:

Blueberries — Triple Delight Blueberries

Cucumbers — Houweling Nurseries

Lime — Borba Farms

Mint — J&M Farms



Sebastian Miller

Piatti

Piatti features an Italian-inspired, seasonally-dictated menu with an emphasis on local farms and specialty food producers.

The restaurant has a menu that emphasizes the flavor of the ingredients in simple, rustic recipes. Executive Chef Sebastian Miller has been with Piatti for ten years and makes sure his dishes are approachable and unpretentious.

Chef Sebastian says, “I go to the farmer’s market and get sample ingredients, then play with them until I get it right.” Even though fall is his favorite season to create new recipes, he loves farmers’ market tomatoes and strawberries. He says, “They are so far away from their GMO counterparts that, when they start appearing, I fully look forward to tasting them every time.”

For anyone weary of Brussels sprouts, this dish will change your mind. When trying it at home, he says to be sure the oil doesn’t get too hot – really dark (burnt) sprouts tend to taste bitter.

Find your ingredients:

Apple Juice — Smit Farms

Brussels Sprouts — Iacopi Farms

Honey — Pirate Creek Bees





Crispy Brussels Sprout Salad

Balsamic Agrodolce:

- ¼ cup local honey
- ½ cup pomegranate juice
- ½ cup balsamic vinegar

Method:

Warm honey in a small saucepan on medium heat. Once it begins to bubble, heat for one additional minute. Add pomegranate juice and balsamic vinegar; cook until reduced by 60-75% and thickened. Consistency should be like thick syrup when cool.

Cider Balsamic Vinaigrette:

- 1 cup apple juice
(Chef uses farmers' market fresh)
- ¾ cup balsamic vinegar
- 1 tbsp dijon mustard
- 2 tsp brown sugar
- 2 tbsp water
- 3½ cups canola blend oil
- Salt and pepper, to taste

Method:

Place all ingredients except oil into a blender and purée, slowly. Add oil while mixing on low setting. Finish with salt and pepper.

Preparing the Salad:

- 1 pound Brussels sprouts
- 2 hard-boiled eggs
- 4 strips bacon, cooked and chopped
- Pt. Reyes blue cheese, crumbled
- Balsamic agrodolce
- Frying oil
(sunflower, peanut, corn, safflower, etc.)

Method:

Quarter Brussels sprouts and fry in 350°F oil until golden brown; toss with cider balsamic vinaigrette (see recipe above), and chopped bacon. Top with diced hardboiled egg, Pt. Reyes blue cheese crumbles and drizzled balsamic agrodolce.



Esin deCarion

Revel

Chef Esin, also the owner and chef at Esin Restaurant, continues her well-known style of nutritious, fresh, and rustic dishes at Revel. Revel is an upscale, yet casual tavern offering local, sustainable and fresh ingredients. They also serve original cocktails and craft beers.

Chef Esin experiments in the kitchen combining a variety of items from the farmers' market in new and interesting ways. For example, fava beans and mint. She loves to read cookbooks written by other chefs to see how they combine ingredients and what methods they use.

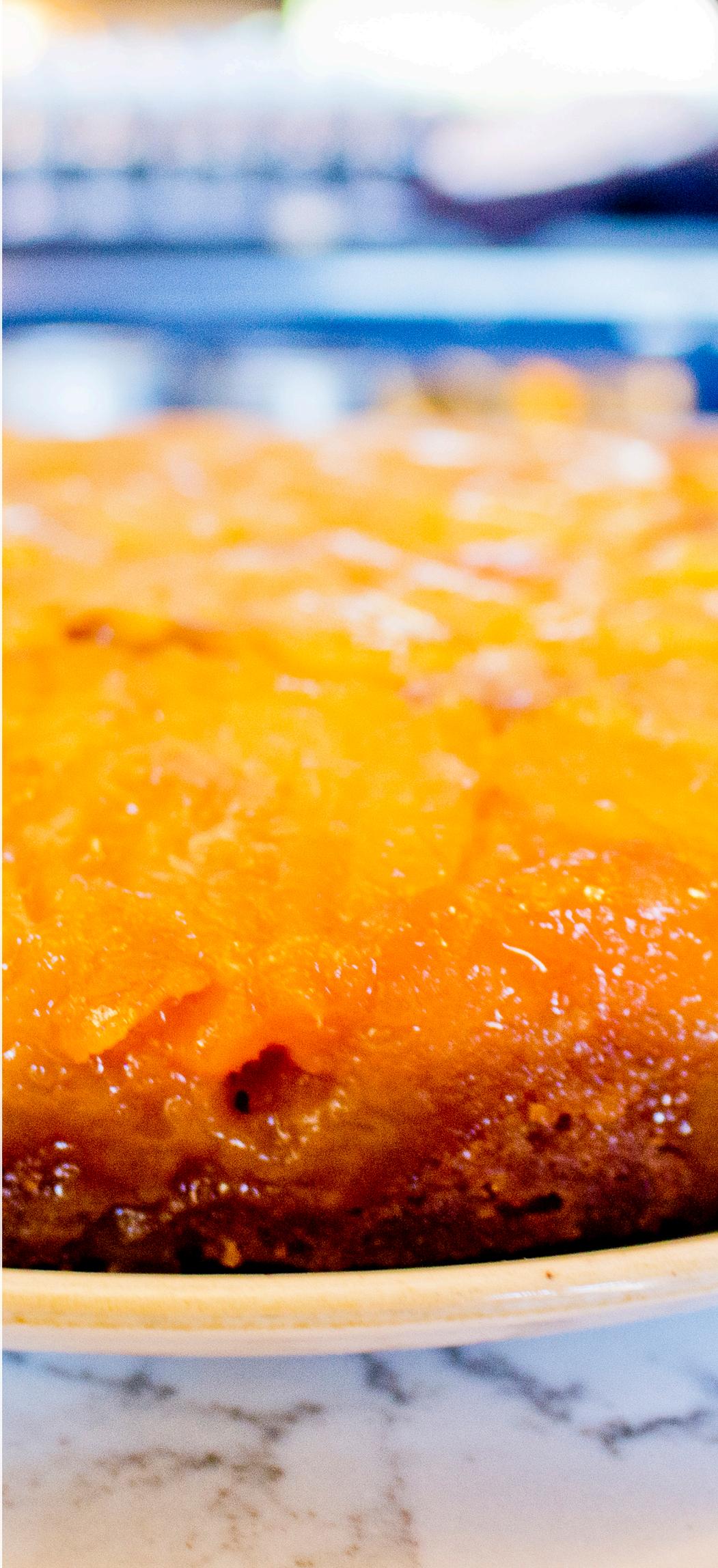
She says, "Recipes are just guidelines for creating dishes in cooking." Her Peach Upside Down Cake uses fresh summer peaches in a traditional recipe, adjusted for modern tastes. She recommends that when you try this recipe to "Follow the technique and baking times. Every oven bakes a little different so be sure to check that it's not over-done. Something baked less is going to be doughy where as something baked too long will be dry."

Find your ingredients:

Butter — Organic Pastures

Peaches — Frog Hollow Farms

Ginger — Lemon Grass Farms



Peach Upside Down Cake

Topping Ingredients:

- 6 tbsp unsalted butter
- 1 cup brown sugar
- ¼ tsp cinnamon
- 1 tsp ginger
- 5 peaches peeled, pitted, sliced ½ inch thick
(may use less or more depending on the size)

Method:

Combine butter, brown sugar, and spices in a saucepan. Bring mixture to a boil over medium heat, stirring constantly until it looks saucy. Turn off heat. Pour brown sugar mixture into buttered 9-inch cake pan. Shingle peach slices over brown sugar mixture.

Batter Ingredients:

- 1½ cup all-purpose flour
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher salt
- ½ cup unsalted butter, room temp.
- 4 tbsp olive oil
- ½ cup brown sugar
- ½ cup granulated sugar
- 2 eggs
- ¾ cup buttermilk
- 1 tbsp molasses
- ½ tsp ginger
- ¼ tsp cinnamon
- 1 tsp vanilla extract

Method:

In a mixer, cream butter, oil, and sugar until light and fluffy. Add eggs one at a time. Scrape sides and continue to cream. Add vanilla extract and molasses, cream until incorporated. Sift dry ingredients onto a parchment paper. While machine is running on low setting, add flour mixture into butter mixture, alternating with buttermilk. Do not over-mix once flour is added. Spoon batter on top of peaches. Smooth top with spatula. Bake at 350°F about 28-30 minutes or until done. Baking times may differ from commercial ovens to home ovens.





Erin Andrews

Sideboard

This restaurant is a converted old house and has been open in Danville since 2014 when they had to move from the old Danville Hotel. After being so successful in Danville, owners Erin and Ford Andrews decided to open a second location in Lafayette. Their rustic comfort food is prepared from scratch using local, organic, and sustainable ingredients that are sourced from nearby farmers and ranchers.

Chef Erin's style of cooking is one where the ingredients speak for themselves. "I like to create beautiful, rustic-looking dishes. It all comes down to having simple dishes with amazing ingredients." She loves the changing seasons. "I am a happy girl when summer arrives with heirloom tomatoes and sweet corn." But if she had to choose, she'd gather up farm-fresh eggs. Erin raves, "I love the Araucana blue and green eggs!"

Erin offers her take on corn pudding, using farm-fresh corn. This dish can change with the seasons, adding asparagus in the spring or mushrooms and sundried tomatoes during the colder months. She recommends home cooks follow directions the first time, and then change it to their liking later.





Corn Pudding

Ingredients:

3 cups of corn
3 eggs
2 cups cream
2 tsp salt
¼ cup Parmesan cheese

Method:

Place a rack in the center of the oven and preheat to 375°F. Combine eggs and yolks, add cream and salt, and whisk together until fully incorporated. Butter a 9-inch casserole dish. Evenly spread corn in bottom of pan (¾–1 inch thick). Pour batter over the top. Bake uncovered for 1 hour (may take longer, up to 1–1½ hours, depending on pan). It is done when a toothpick or knife inserted in center comes out clean. Cool for 10–15 minutes before serving.

Seasonal Adjustments:

This recipe can be dressed up in so many ways, but here are a few that can be made throughout the year. Feel free to get creative!

Fall – Add 1 cup of sundried tomatoes and 1 cup of mushrooms

Winter – Add 6 slices of crumbled bacon and 1 cup of mushrooms

Spring – Add 3 cups of asparagus

Summer – To spice up the original recipe, add 2 tbsp of minced jalapeno

Find your ingredients:

Corn — G&S Farms

Cream — Organic Pastures

Eggs — Great Valley Poultry

Danville Farmers' Market

Featured Farmers 2019



Achadinha Cheese
Specialty Cheese
Petaluma, CA



Alhambra Valley Pears
Pears
Martinez, CA



Allard Farms
Organic Stone Fruit & Nuts
Westley, CA



Bautista Ranch
Peppers, Squash, Tomatoes
Stockton, CA



Borba Farms
Organic Fruits & Vegetables
Aromas, CA



Cipponeri Family Farms
Stone Fruit & Nuts
Turlock, CA



Frog Hollow Farms
Organic Fruits & Olive Oil
Brentwood, CA



G&S Farms
White & Yellow Corn
Brentwood, CA



O'Live Healthy
Olive Oil, Olives, Lemons
Corning, CA



Gotelli Farms
Cherries
Acampo, CA



Great Valley Poultry
Eggs
Manteca, CA



Hasegawa Farms
Strawberries
Oxnard, CA



Houweling Nurseries
Tomatoes & Cucumbers
Oxnard, CA



Iacopi Farms
Legumes & Vegetables
Half Moon Bay, CA



J&M Farms
Vegetables
Reedley, CA



Ken's Top Notch
Organic Stone Fruit & Citrus
Fresno, CA



Lemon Grass Farms
Specialty Vegetables
Del Rey, CA



Medina Berry Farms
Berries
Watsonville, CA



Organic Pastures
Organic Dairy & Beef
Fresno, CA



Pirate Creek Bees
Honey
Sunol, CA



Rainbow Orchards
Apples, Pears, Blueberries
Camino, CA



Resendiz Farms
Stone Fruit, Citrus, & Melons
Hughson, CA



Rose Lane Farm
Cut Flowers, Vegetables
Brentwood, CA



Shoup
Avocados
Davis, CA



Smit Farms
Organic Fruit & Cider
Linden, CA



Tomatero Organic Farm
Organic Vegetables
Aptos, CA



Topete Family Farm
Specialty Grapes
Reedley, CA



Triple Delight Blueberries
Blueberries, Blueberry Jam
Caruthers, CA



Vasquez Farms
Organic Berries
Moss Landing, CA



Zuckerman Farm
Asparagus, Potatoes
Stockton, CA

A heartfelt thank you...

From everyone who played a role in the creation of this book; the incredible chefs, members of the Town Council, the community that has been so supportive of the market, and the PCFMA staff members that came together to make this happen, we are so incredibly grateful to you.

And most of all...

Thank you to all the fine California farmers for making the market happen each week, and for all the delicious produce you bring to our tables.

A Taste of Danville is a testament to how well-received the farmers' market is in the Town of Danville, and a love letter penned to everyone who supports California farmers by buying locally.

Enjoy these recipes with those you love.



A Taste of Danville

This book showcases the connections between some of the best places to eat and drink in the Town of Danville, the Danville Farmers' Market, and of course the local California farmers who feed us! Whether you're new to Danville or a Danville native, these recipes are a great way to gain insight on how the farmers' market inspires the finest local chefs.

The Pacific Coast Farmers' Market Association worked closely with the Town of Danville to hand select restaurants and chefs that epitomize the "Live Local" mantra by crafting seasonal dishes with farmers' market produce.

We hope you have as much fun trying these recipes at home with those you love as we did meeting the chefs, listening to the stories of their experience with the farmers' market, and of course...tasting all the delicious dishes!



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION