

SACRAMENTO FARM-TO-FORK ITINERARY



The Sacramento region has been an agricultural powerhouse for centuries, boasting a year-round growing season, ideal climate and a mouth-watering bounty of crops. Farm-to-fork adventures go way beyond the plate in the Sacramento region. Whether on foot or by bike, on the farm or down the street, there are countless options to give you a taste of our food and agriculture.

SAMPLE 4-DAY ITINERARY

DAY 1

Old Sugar Mill: Originally built in 1934 as a beet sugar refinery, it now hosts fifteen unique wineries offering varietals from all over Northern California. Taste a variety of wines including Zinfandel, Cabernet Sauvignon, Barbera, Tempranillo, Chardonnay, Chenin Blanc and Sangiovese.

R Kelley Farms: This is a family-owned farming venture providing seasonal fresh and healthy vegetables for more than two decades. Pick your own fresh produce, including their specialty: black-eye, purple hull and crowder peas. Depending on the season, don't forget the green beans, tomatoes, okra, and several types of sweet melons.

Hook & Ladder Cocktail Class: Join one of Hook & Ladder's talented bartenders for the ultimate cocktail class including a lecture and demonstration, tasting and hands-on drink creation. Enjoy your creation over a true farm-to-fork dinner.

DAY 2

California Agriculture Museum: Home to the nation's most unique collection of tractors and artifacts. The interactive exhibits and special events tell the history of farm-to-fork, dating back to the Gold Rush era.

Yolo Land & Cattle Company: Guests will learn about modern beef cattle production, riparian habitat and rangeland restoration, and their ongoing efforts to increase wildlife populations. After the tour, enjoy an authentic buffet-style western steak barbecue with all the trimmings.

Farm at Putah Creek: The farm hosts visitors interested in seeing real-world applications of the principles underlying its wildlife-friendly agricultural and conservation practices. This includes riparian buffer strips and upland restoration, insectary hedgerows—including native pollinatory habitat—and native windbreaks.

Park Winters: End your day with a farm-fresh dinner at the elegant Park Winters. The chefs and farm manager work closely to offer fresh produce at the peak of ripeness with many of the ingredients coming from their own organic farm and neighboring farms and purveyors.



EXPERIENCES

Grange Follow-the-Chef Tour
Each spring, foodies can catch a glimpse of how a local farm-to-fork chef selects his ingredients, and then taste the results.

GOOD EATS Cooking Class
Learn to whip up your own farmers market creations with local chef and instructor Paulette Bruce.

Taylor's Market Butchering 101
Learn the basics of butchering at one of the Sacramento region's best-known marketplaces

Sacramento Natural Foods Co-Op
From cooking classes and wellness seminars to gardening workshops and farm-to-fork events, there's something for everyone.

FARM-TO-FORK ITINERARY

DAY 3

Soil Born Farms: A Sacramento County urban farm along the banks of the American River that supplies produce for area eateries and farmers markets, while also offering educational opportunities for kids and adults.

Apple Hill: Visit the beautiful scenic roads filled with fruit farms and bake shops. Taste red wines at Boeger Winery, relax with a beer at Jack Russell Farm Brewery and don't miss out on hot apple cider donuts at Rainbow Orchards and a Walkin' Pie at Delfino Family Farms.

Gekkeikan Sake: Visit the state-of-the-art brewery, beautiful koi pond and Japanese garden. The tasting room offers complimentary tasting of plum wine "Kobai," as well as a variety of their locally produced sakes made with local rice.

Mulvaney's B&L: Close out the day with dinner in a historic 1893 firehouse specializing in hand-crafted New American cuisine with a menu that changes daily in step with the local growing season. Mulvaney's is a farm-to-table devotee that celebrates the efforts of the growers, ranchers, brewers and winemakers who are their neighbors, purveyors and friends.

DAY 4

Tour and Lunch at Sierra Nevada Brewery: Tour the pioneer of craft beer, get your hands on the ingredients, peer into brewhouse vessels, stroll beneath fermenters and take in the sea of solar panels. Enjoy a guided beer tasting of new and limited-release beers or sample straight from the fermentation tanks. Afterwards, enjoy lunch in the tap room and don't miss the beer cheese!

Local Roots Food Tour: Local Roots offers a variety of walking tours that use great food as an opportunity to connect guests with the diverse restaurants, chefs and shop owners, the great history of the city of Sacramento, and even the local farmers who provide the ingredients.



EVENTS

Midtown Farmer's Market

This free, family-friendly market takes place year-round, every Saturday and features local agriculture, prepared foods, artisans and crafters.

Legends of Wine

Sip award-winning wines paired with artisan cheeses and other delights at California's majestic State Capitol each September.

Farm-to-Fork Festival

The free festival boasts a delicious selection of farm-to-fork offerings that are produced and available in the Sacramento region.

Sacramento Beer Week

An entire week of hundreds of beer-related events celebrating Sacramento's craft beer scene.

Sacramento Burger Battle

Local restaurants and chefs cook up their best burgers and compete for the judge's votes and people's choice vote at this epic charity burger cook-off.



This is a sample itinerary to use as a guideline when you plan your own tour. When you're ready to personalize a tour for your group, please contact:

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