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Root 246

ANNE VIDOR



Menu Highlights

Starters

Smoked Salmon Pizza with lemon crème fraîche and American caviar

Berkshire Pork Belly, glazed pineapple and tamale pancakes

Local Squid Frito Misto with black cod, spicy rémoulade and cocktail sauce

Entrées

Iowa Short Rib Stew, parsley onion dumpling, charentay carrots

Roasted Arctic Char, with spring vegetables and fritters

Morro Bay Black Cod, white asparagus, coastal artichokes and orange mustard spaetzle

Dessert

Local Rhubarb & Strawberry Polenta

Upside-Down Cake and strawberry shake

Root 246 Banana Split "Taster" with house made fluff, local strawberries, and hot fudge

We've heard many rumors over the years about one celebrity chef or another coming to the Central Coast to open a restaurant, and it was inevitable that one would ultimately recognize the opportunities this region offers. Take the endless bounty of farm-fresh produce, add the ceaseless enthusiasm Central Coasters have for our dining scene, and throw in the visitors we draw from around the state and beyond, and you have a perfect setting for a high-profile culinary icon to put down a few roots.

Welcome Bradley Ogden. Not only is he the chef/consultant for the new Root 246 restaurant in Solvang, but Ogden now calls the Santa Ynez Valley "home."

When the Santa Ynez Band of Chumash Indians purchased the old Royal Scandinavian Inn with the intention of completely refurbishing it (it is now open and renamed Hotel Corque), reinventing the restaurant was a significant part of the plan, and targeting a big name chef was more than a move to garner attention.

"The Central Coast, and the Santa Ynez Valley in particular, is known as a spectacular wine region; but there are only two four-diamond-rated restaurants in Santa Barbara county, including The Willows—our restaurant at the Chumash Casino Resort," says Frances Snyder, Executive Director of Public Relations for the tribe. "We felt that a chef of Bradley Ogden's caliber could enhance an area already known for its wine. Chef Ogden's track record is impressive and we were confident that his brand of farm-to-table freshness would be a welcome addition to the region."

Ogden, one of the most vocal proponents of direct-from-the-farm fare, brings his famous "fresh American cuisine" to Root 246, where it is executed by one of his long-time protégés, Executive Chef Jonathan Hall, who was formerly Chef de Cuisine at Ogden's Parcel 104 in the Bay Area. It is under Hall's direction that the daily-changing menu takes shape, utilizing the best of our local artisan farmers and purveyors.

Physically, the restaurant is as different from its former incarnation as night is to day. The main dining room and bar area is light and contemporary, with intimate seating against a textural backdrop of stone, glass, and wood. A second bar offers a completely distinct environment—darker with modern furnishings and a significantly hip atmosphere. There's a rousing buzz in the air that comes from patrons who are truly excited to be there, happy to be sampling a master's menu and delighted to be served so expertly by the well-trained staff.

Root 246 is an excellent addition to the Central Coast, infusing a fresh fervor that will extend to the greater region, benefiting everyone who relies on our ability to attract attention. These are roots that will undoubtedly produce sustenance for many. **ccm**

Root 246
420 Alisal Rd., Solvang
(805) 686-8681