BEN MORAHAN



Santa Ynez Valley Newsletter - June 2021 -Summer is finally here and the longer days and warm sunshine

seem to be lifting everyones mood. With the health laws changing we will soon see ourselves once again celebrating with loved ones near and far. Whether you are planning overdue soirees, much needed vacations, or just staying at home and firing up the grill, I hope your days are filled with great weather, great friends, and great food. - Ben

:: JUST LISTED::



laminate flooring, compliment the bright open floor plan. The

home is conveniently located around the corner from Solvang's vibrant downtown. The home's vaulted ceilings and wood

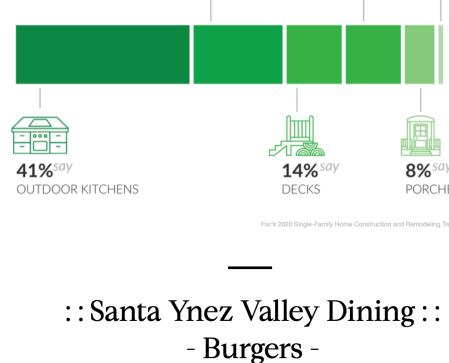
generous sized back yard features a covered pergola patio, mature xeriscape plantings, gravel pathways, and garden planter boxes that make for easy, peaceful outdoor living. Offered at: \$820,000 :: Design Trends::

- Outdoor Kitchens

Living in the Santa Ynez Valley, means being blessed with 300+ days of sunshine, which makes outdoor living and dining

a huge part of life. Outdoor kitchen are an amazing way to create more living and entertaining space, without having to add costly permitted square footage to your home. Whether it's elaborate kitchen masterpieces, built-in barbecue grills, or

wood fired ovens - there's no question that you will not only add value to your home, but delicious fun to your summer days with family and friends. **14%**^{say} **22%**^{say} **2%**^{say} OUTDOOR LIVING ROOMS **PATIOS** LOUNGES



S.Y. Kitchen:

Nothing quite smells more like summer than a juicy burger on the barbecue. For those who don't want to make their own at home, here is my round-up of local burgers from around the Valley that are perfect for getting your taste buds in the mood for the upcoming summer season. Enjoy!



Chomp:





Mad&Vin:

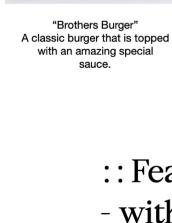
"The Grotto"

The crispy shallots, garlic aioli,

roasted mushrooms, and local

brioche bun make this burger

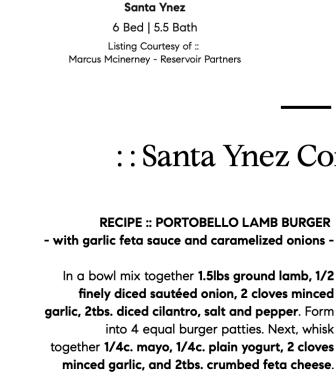
stand out.



- with Outdoor Kitchens -







portobello mushroom caps with olive oil and grill until slightly charred. In a pan over medium-low heat, sauté 1 thinly sliced onion until golden. To assemble, place patties on mushroom caps, top with a thick slice of tomato, a dollop of garlic feta

sauce, and grilled onions. Enjoy!

COMMUNITY SPOTLIGHT:: - FEED THE VALLEY -

WINE OF THE MONTH::

- BRICK BARN: 2017 Grenache -

"Presents fragrant aromas of red fruit with hints of blueberry, cola and cedar. A supple, rounded palate delivers jammy flavors of dried cherry, raspberry and pomegranate with intriguing notes of earth and white pepper. A juicy, supple finish lingers with fine acidity and beautiful structure."

1444 North Refugio Road





DECLAN'S BOOKCLUB::

Kobi Yamata // Mae Besom

- "What Do You Do With an Idea" -

"This is the story of one brilliant idea and the

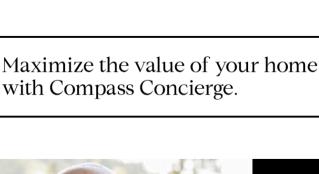


Feed The Valley is a nonprofit initiative that helps



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