

Napa Truffle Festival Marketplace

Oxbow Public Market

Cooking Demos

11:30 am | C CASA



OWNER CATHERINE BERGEN

**Cooking Demo will take place
at CRU at the Annex**

C CASA is the culmination of Catherine Bergen's 25-year passion to meet the demand for good, clean food served in a fast-paced and fun environment. Catherine, a food guru, has combined her experience in food flavor development and her extensive travels in Mexico to create C CASA. Baja was her inspiration and C CASA the vision: healthy Latin food, served in a casual and hip environment.

Catherine will be creating everyone's favorite Wild Mushroom and Goat Cheese Truffle Enchilada.

2:00 pm | Eiko's at Oxbow



CHEF BRIAN SANTOS

**Cooking Demo will take place at
Eiko's at Oxbow**

Eiko's at Oxbow is a full-service seafood marketplace and sushi bar with Head Sushi Chef Brian Santos at the helm. Brian prepares classic sushi rolls, as well as specialty sushi and sashimi and especially likes to work with the tender and flaky Miso Cod. He is married with one daughter, and when not cooking, you may find him traveling to learn new culinary traditions or rooting passionately for the Warriors and 49ers.

Brian will be creating two truffle treats: a Kobe Beef Tataki with Shaved Truffles, and a Mushroom and Duck Pho with Truffles.