Everything Under the Sun

Summer 2021 is making up for lost time, from foodie attractions across the US you'll want to make a road trip for to virtual cooking classes from the comfort of home.

BY ANIKA A. SYEDA



OUTDOORSY OENOPHILES

Join Obsidian Wine Co.'s **Outdoor Adventure Series** to sip their wines in the great outdoors while learning about agriculture, geology, climate and more! Trips like their Bay Area Backyard Adventure and Hike a Volcano range from \$50 to \$150, while higherend adventures include Explore the Forests in Tokaj, Hungary, and the Seaplane Wine Flight touring the Mayacamas Range. Check out their live broadcast for free at obsidianwineco.com

SOUTHERN SUMMER

From Oprah's Favorite Shrimp & Grits to Fried Lobster Deviled Eggs, SOCU Southern Kitchen and Oyster Bar serves southern comfort, elevated. Master chef and founder Erica Barrett is opening the season with a mouthwatering summer special: her High Roller Crab Cakes. "I wanted to provide something light yet filling at the same time," says Barrett. "Paired with a seasonal salad, this is a summer favorite." SOCU stands for Southern Culture, descriptive of the chef herself who spearheads the brand. Browse their incredible eats on Instagram **@socumobile**





SCHOOL'S IN THIS SUMMER

In 2020, personal chef Debbie Brosnan turned her social network into a virtual cooking class business. Now, her weekly classes and seasonal menus walk through delicious, easy cooking using clean ingredients, with options for all skill levels and dietary restrictions. Her 2021 summer menu includes turkey larb lettuce cups, veggie burgers and healthful bowls like roasted cauli with hummus and quinoa with herbed tahini, to name a few. See all offerings and prices at **theeffortlesskitchen.com**



A SEASONAL SIPPER

The cocktail of the season is here, and you can find it at North Block in the heart of Napa Valley. This Yountville retreat was voted number one in California by *Travel* + *Leisure*. The newly opened eatery's star summer sipper? La Pasión Margarita, featuring habanero-infused blanco tequila, orange and lime juice, passion fruit purée and a butter pea tequila float, created by mixologist Guy Freshwater. North Block's new resto will be open all summer starting March 2021, in line with COVID-19 safety guidelines. **northblockyountville.com/dining**