

FOOD & WINE

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Marina, each box contains Irish soda bread, slow-cooked corned beef, shaved white cabbage with bacon and caraway, buttered farmers market carrots with maple syrup and tarragon, boiled new potatoes with bacon fat and herbs, and pastry chef Michelle Lee's chocolate cherry Guinness cake.

Orders can be placed online at shop.bakersbacon.com or by calling (831)

050-0606. You can also email shop@bakersbacon.com.

At the brewpub

Peter B's Brewpub in the Portola Hotel at the foot of Alvarado Street is a well known gathering place, and it goes all out for St. Paddy's Day. On March 17 from 4 to 10 p.m., the brewpub will be serving inspired favorites like reuben on rye, green beer, shots of Paddy's Irish whiskey and Irish Car Bombs (for the uninitiated, a shot of Bailey's dropped into a pint of Guinness

and consumed with haste).

Happy Hour will run from 4 to 6 p.m., food and drink specials will be offered all afternoon and evening, and late-night Happy Hour will kick off at 9 p.m.

The fun is supposed to end at 10 p.m. But will it?

For information, call (831) 649-4511 or visit portolahotel.com.

On the wharf

Fisherman's Wharf brings back its limerick challenge and photo contest in celebration of St. Patrick's Day throughout the month of March. To enter the "Luck o' the Irish St. Patrick's Day Limerick and Photo Contest," submit a photo of yourself in green at the wharf or of a leprechaun at the wharf (photoshopping is OK, considering they can be a bit elusive) — or write a five-line limerick that includes the word "wharf." Limericks follow an AABBA rhyme scheme and tend to be a short tale or description, sometimes a bit ribald.

For example, consider this limerick about neatness: "There was a young fellow of Crete/

Who was so exceedingly neat/When he got out of bed/He stood on



Falco, a Lagotto Romagnolo, started hunting for truffles in the Carmel Valley hills when he was just a puppy, finding small, edible *Tuber candidum*.