



Farm to Fork Culinary EXCELLENCE

A foodie's ultimate paradise, Visalia and the Sequoia region have always been hotspots for fresh, farm-to-fork cuisine. And now, the secret's out! We're cookin' up all the finest dishes. From local favorites to sweet treats, creative recipes and concoctions that will literally make your head spin, you'll never find a destination more ready to dish it up!



Progressive lunch in Downtown Visalia:

In 2011, Visalia was voted one of America's Best Small Towns for Food from USA Today and RandMcNally. Come explore nearly one-hundred locally owned restaurants in the Downtown District—all within walking distance of one another! For large groups, contact the CVB for arrangements.



Cooking demonstrations:

David Vartanian, chef at The Vintage Press, offers a popular, local tradition with monthly cooking demonstrations where he shares his insight and experience. The family-owned restaurant was started in 1966 and embraced Visalia's entrepreneurial spirit ever since. Private demonstrations are also available for visiting groups. Guests enjoy questions, answers and humor as David prepares the meal and imparts hints from the kitchen.

Nut Butter Tasting:

Where else can you sample 17 flavored nut butters, made fresh from locally produced, top-quality nuts?! Local nut farmer, John Oneto has been producing nuts for more than 30 years and introduced all-natural nut butter to his customers. Take a tour to Visalia and taste the true flavor of pistachio, hazelnuts, walnut, pecans and almonds in a creamy spread that pairs perfectly with celery, crackers, and even makes a nice compliment to gelato.

Around the world in Downtown Visalia:

Downtown Visalia's restaurants offer a full day of tasting Danish aebleskivers, Indian curry dishes, sushi, and brew-house favorites. Uncork a bottle of wine, get a micro-brew pint, pull into a classic American drive-in, or watch authentic Italian cuisine made right in front of your eyes. No passport required!