

Carol & Joe Davis

FINE DINING DETECTIVES

www.finediningdetectives.com



De Sch mire Chef Andrew Lujan



Marco Palmieri serves risi e bisì at Risibisi



Petaluma Market Executive Chef Federico Muneton

EPICUREAN EPISODES

Taste of Petaluma

We were pleased to be asked to attend Taste of Petaluma this past September - a culinary journey through restaurants and shops around downtown Petaluma. This second annual event was organized as a benefit for the Cinnabar Theater by Laura Sunday, Petaluma's "Queen Cuisine". For \$35, we received 10 "Taste Tickets" and a bottle of water to cleanse the palate -- along with a detailed map of the more than 40 locations where foods, beverages and desserts were being offered. Musicians at various spots around town made the event even more festive.

We planned our Tasting Route using our map, then headed for Sienna Antiques on Petaluma Boulevard where De Sch mire Restaurant got us started with a taste of their delicious Chicken Cordon Bleu. Chef Andrew Lujan was thrilled with the promotion. He later told us that they had immediate results, as diners came directly from the

event to De Sch mire that evening asking for the same dish!

Next we walked across the street to Risibisi, where Marco Palmieri told us that he was pleased with the number of new visitors to downtown. We loved his fabulous Arborio Risotto with wild mushrooms, peas, and lobster. It's called risi e bisì in Italian and gives the restaurant its name.

We stopped in Jungle Vibes to listen to musicians dressed as Pirates, then visited with Sarah Godsey, the owner of Bluestone Main. Sarah told us that the Taste of Petaluma promotion had the streets "bustling" and she was very pleased with the number of new customers who had come in to browse the Ralph Lauren furniture and accessories in her shop.

Central Market was our next stop for some wonderful pizza with Smoked Salmon, creamed leeks and crème fraiche. We then headed to Western Avenue and Jacqueline's High Tea where we tasted the Republic of Tea's Orchid Oolong Tea with Lavender

Bee Farm honey. They also served homemade scones with the best lemon curd we had ever tasted. Next it was on to the Petaluma Market where Executive Chef Federico Muneton treated us to his excellent Coconut Prawns and Crab Bisque. Trattoria VINO Grigio was our next stop. We sampled their incredible Ravioli Norma - ricotta and spinach topped with eggplant, tomato garlic, basil and goat cheese.

We were beginning to get full, but we were having so much fun that we continued our tasting on Kentucky Street. After all, there's always room for dessert and no better place this day than Mayfield & Company where we were treated to Linda Weber's Baker Girl Fine Pastries and Custom Cakes.

Taking a break from the feasting, we stopped by Shunzi where Carol found a great designer dress by Ronen Chen.

Our last stops were in Theater Square. We met Jennie Low whose Chinese cuisine restaurant recently opened. We very much enjoyed her signature Crab Puffs. Last, but surely not least, we visited Tres Hombres Long Bar & Grill where we met Marc Milton, Pablo Scurto, Don McGarry, Gray Rollin - and enjoyed a chicken taco and a fabulous Red Rum fruit punch.

The Taste of Petaluma brought hundreds of people to downtown Petaluma and everyone benefited. Those who tasted were delighted. Restaurants and shops gained new customers, and it was all for a good cause: the Cinnabar Theater now celebrating its 35th year.

EDITORS' NOTE: Like most of us - limited by the the clock and the capacities of our stomachs - Carol and Joe weren't able to visit every venue. So we'd like to add a few of our own accolades.

Kudos to The Mighty Chiplings (Adrian Shader, David Thiessen, Jesse Fichman, and Marshall Thiessen) - four 12-year-olds who provided marvelous music



Central Market's Smoked Salmon Pizza



Petaluma Market Coconut Prawns

Continued on next page