



Strolling Dine Around

Holidays in Healdsburg 2011

December 7, 8 & 14, 15

Brought to you by the Healdsburg Chamber of Commerce and the Healdsburg Lodging Coalition.

A portion of the proceeds benefit Healdsburg Shared Ministries Food Pantry and the North Coast Consortium Program.



**Thankfully,
there's Healdsburg.**

Healdsburg invites you to enjoy a "Three Hour Dining Experience" featuring some of our finest restaurants. Each host is conveniently located near the historic Healdsburg Plaza. You can easily stroll to each of your choices.

Restaurants include:

- Affronti
"Mix and match" small plates
- Baci Café & Wine Bar
Authentic Italian & Mediterranean cuisine
- Barndiva
Local, seasonal, delicious
- Bear Republic Brewing Co.
Family style casual pub cuisine
- Charlie Palmer's Dry Creek Kitchen
Progression American cuisine
- Cyrus
Contemporary luxury
- El Farolito
Authentic Mexican
- Frank & Ernie's
Classic Steak House Cuisine
- Mateo's Cocina Latina
Modern Yucatan
- Moustache Baked Goods
A Modern Twist on American Classics
- Ravenous Café & Lounge
California Cuisine
- Relish Culinary Adventures
Fun & entertaining culinary events
- Restaurant Charcuterie
French Mediterranean
- Sake'O Japanese Restaurant
Japanese
- Shimo
Modern Steak
- spoonbar!
Modern Mediterranean
- Willi's Seafood & Raw Bar
Seafood
- Zin Restaurant & Wine Bar
Neo-classical American cuisine

\$85 per person (tax & gratuity included)
Enjoy four courses of a "progressive feast"
Wednesday and Thursday evenings,
December 7, 8 & 14, 15.

Healdsburg Lodging

Sponsored by the Healdsburg Lodging Coalition

Some lodging establishments are offering a discount during the dine around. Please check out healdsburglodgings.com for those specials.

- All Seasons Vacation Suites
- Bella Luna
- Bella Villa Messina
- Best Western Dry Creek Inn
- Calderwood Inn
- Camellia Inn
- Dry Creek Villa & Collage
- First Crush Collage
- Grandma's Victorian Cottage
- Healdsburg Inn on the Plaza
- Healdsburg Modern Cottages
- Hotel Les Mars
- Hotel Healdsburg
- h2hotel
- Irish Rose
- Our House
- Piper Street Inn
- Raford Inn Bed & Breakfast

For information on other Holidays in Healdsburg activities visit:
www.healdsburg.com/holidays

For more info on "Strolling Dine Around":
Email: dinearound@healdsburg.com
Or contact Lori Moore (707) 479-7488

Strolling Dine Around Menu Selections

APPETIZERS

Affronti (Thursday's Only)

(Choose one of the following); \$5 corkage Fee

Chardonnay Poached Shrimp Cocktail *with horseradish cocktail sauce*

Mezze Plate *with house-made dolmades, hummus & spiced pita chips, & house-marinated olives*

Creamy Pate *with toast, cornichon & dijon mustard*

Cyrus (Thursday's Only)

specialty cocktail accompanied by a complimentary taste

El Farolito

Ceviche *diced red snapper cooked in lime juice with tomato, onion, cilantro & Serrano peppers*

Tortilla Soup *chicken & seasonal vegetables cooked in broth*

Chips & Salsa *home-made tortilla chips & fresh salsa*

Frank & Ernie's

Risotto Rice Balls *stuffed with sharp provolone cheese & deep fried with dipping sauce*

Spicy Fried Rings & Strings *onion rings & fried jalapeno strings*

Spinach & Arugula Salad *tossed in Italian dressing & topped with sliced char-grilled steak & shaved parmesan cheese*

Mateo's Cocina Latina

Tacone of Olive Oil Guacamole

Empanada *squash blossoms & raw milk feta in a corn tortilla*

Panucho *pocket tortilla filled with black bean puree, topped with local greens. Rocky chicken marinated in annatto seed, Middleton Farm cinnamon-cured red onions*

Corkage may apply at most restaurants (\$10-\$20). If you take a bottle of wine from one restaurant to another, you may be charged another corkage fee. You may be seated at a table with other individuals and served family style at some restaurants.

Sake'O Japanese Restaurant (tea included)

Martini Prawns *crispy prawns in spicy aioli*

New Wave Roll *soybean wrapper filled with mixed greens, snow crab salad with honey vinaigrette & crushed peanuts*

Spanish Fly *seared ahi tuna topped with avocado, tomato & red onion in olive oil & soy with a jalapeno on top*

FIRST COURSE

Shimo

Okonomiyaki-japanese mountain jam pancake

Deviled jidori eggs with togarashi

Foie gras wontons

spoonbar!

House-rolled Cavatelli *with seasonal accompaniments*

Moroccan Salad *couscous with assorted marinated vegetables*

An assortment of our spoonbar small bites

Willi's Seafood & Raw Bar

Tuna Tartare *with coconut milk, jalapenos, cashews & ginger*

Flash Fried Fresh Calamari *orange chili gremolata*

Chopped Salad of Romaine *sweet 100's, pecans, cucumbers, olives, blue cheese, mustard vinaigrette*

Warm Sourdough Bread *with garlic parsley butter*

Zin Restaurant & Wine Bar

Beer Battered Green Beans *a small plate with mango salsa*

Wild Mushroom Ravioli *with house made ricotta in a sherry butter broth* **OR**

Roasted Pear Salad *with Bellwether Farms Pepato & honey walnuts*

MAIN DISH

Baci Café & Wine Bar (Choose one of the following)

Ossobuco *midwest veal shank, slowly braised in white wine, veal stock, lemon zest & served with vegetables* **OR**

Stinco d'Agnello al Forno *organic slow braised lamb shank in natural jus with polenta, mushrooms, lamb demi & vegetables* **OR**
Manzo Tagliata *grilled wagyu flat iron steak with fingerling potatoes, wild arugula, shaved parmesan & balsamic reduction*

Barndiva

Carmelized Diver Scallop *with Barndiva Farms apple marmalade, fennel soubise & bacon*

Relish Culinary Adventures

Paired with Topel Wines

Pork Duo *maple brined pork belly with spiced carrot puree, crepe with sake braised pork shoulder & pickled carrot curls*

Restaurant Charcuterie

Coffee or tea included
Duck Leg Confit *with green peppercorn & brandy creamy sauce, truffle mashed potatoes*

DESSERT

Bear Republic Brewing Company

No corkage fee

Apricot Almond Bread Pudding, Chocolate Mousse, Pumpkin Cheesecake; Ginger Crème Brulee, Tiramisu

Charlie Palmer's Dry Creek Kitchen

No corkage fee for Sonoma County wines (coffee or tea included)
six scrumptious winter desserts created & prepared by Charlie Palmer's Dry Creek Kitchen's Pastry Chef Yulanda Santos

Moustache Baked Goods

an assortment of seasonal miniature cupcake desserts

Ravenous Café & Lounge

vanilla bean crème brulee, white chocolate coconut banana cream pie, black out chocolate cake or upside down pear ginger bread cake



HEALDSBURG CHAMBER OF COMMERCE & VISITORS BUREAU STROLLING DINE-AROUND REGISTRATION FORM

Please complete & return this form

Simply select a date, start time, and four courses/
restaurants from the list.

We will do our best to accommodate your first choice requests. Early reservation is recommended. Your confirmation will be mailed to you approximately 5 days after your reservation and payment are received, along with a map and guide to your choice of restaurants.

Indicate first & second choices & dates:

Select: December ___7th ___8th ___14th ___15th

Select: Start Time ___5:30pm ___6:15pm ___7pm

Select a total of 4 courses/restaurants:

INDICATE FIRST AND SECOND CHOICES.

- Appetizers**
- ___ Affronti (Thurs. Only)
 - ___ Cyrus (Thurs. Only)
 - ___ El Farolito
 - ___ Frank & Ernie's
 - ___ Mateo's Cocina Latina
 - ___ Sake'O Japanese Restaurant

- First course**
- ___ Shimo
 - ___ spoonbar!
 - ___ Willi's Seafood & Raw Bar
 - ___ Zin Restaurant & Wine Bar

- Main dish**
- ___ Baci Café & Wine Bar
 - ___ Barndiva
 - ___ Relish Culinary Adventures
 - ___ *Relish vegetarian option*
 - ___ Restaurant Charcuterie

- Dessert**
- ___ Bear Republic Brewing Co.
 - ___ Charlie Palmer's Dry Creek Kitchen
 - ___ Moustache Baked Goods
 - ___ Ravenous Café & Lounge

Healdsburg Chamber of Commerce

Mail payment to:

217 Healdsburg Ave., Healdsburg, CA 95448

or Fax to: (707) 433 7562

For information: (707) 479 7488

dinearound@healdsburg.com

Enclosed is payment for \$_____ for _____people
\$85 per person (tax & gratuity included); no host bar

Credit card payment (VISA/Mastercard only)

Credit Card # _____

Name on Credit Card _____

CVV (# on back) _____ Exp. Date _____

Name (Print) _____

Address _____

City/St/Zip _____

Phone (Daytime) _____

Email _____

Names of those in your party _____

How did you hear about the dining tour?

