### Carol & Joe Davis

# Fine Dining Detectives

diningdetectives.com

etaluma's Historic 165-year-old Wickersham Building on Petaluma Boulevard North has started a new chapter in its long storied history. It has housed restaurants, retail shops, banks, storage facilities and some say it was once a Speakeasy. We are big fans of Steak Houses and when we heard that local Petaluma residents Ken O'Donnell, Jeff Inglin and Kent Armbright had opened Seared Steak & Seafood we knew we had to see what it was all about. We were told that the kitchen had a major renovation and were pleased to see that the exposed brick walls were refurbished as well. The restaurant has a large bar area on the left with both bar and table seating, dining room to the right with tables nicely spaced for privacy and an exhibition kitchen in the back where you can see the chefs preparing the cuisine. The vintage glass chandeliers also add to the charm and the high ceilings help keep the noise level low.

We were seated in the dining room and started out with Specialty Cocktails from their Full Bar. The bartender made a fabulous Cosmo served in a traditional martini glass with Grey Goose Vodka. It was quite pink, strong and not too sweet, which is how we like it! We also enjoyed a refreshing Moscow Mule made with Hammer & Sickle Premium Vodka, fresh lime juice and Fever Tree Ginger Beer, which was served ice cold in a Copper Mug.

The Appetizers we enjoyed were both surf and turf. We loved the cold fresh half dozen local oysters. We put together a combination of Drakes Bay, Marin Miyagi and CA Kumamoto, which were served with Mignonette and Harissa Cocktail sauce. The Dungeness Deviled

Eggs made with Kanani B. Farm Egg, Dungeness Crab salad and Bourbon-pickled Jalapeno were excellent and very attractive. We especially loved the kick from the Jalapeno. The 1200 degree "Seared Filet Mignon Skewers" with Jalapeno Chermoula were served medium rare and just slightly spicy. We also enjoyed the Monterey Bay Calamari which was Crispy 5-Spice Dusted with cilantro, Fresno Chilies, sesame seeds and sweet chili garlic aioli. Our next course was their excellent Apple A Day Salad made with Bloomsdale Spinach, heirloom apples, candied bacon, 5-minute egg, roasted pistachios, pickled shallot and mustard vinaigrette. The salad was really unique and had a perfect balance of salty and tart.

The menu entrees feature

Steaks and Seafood which works out well so there is something for everyone. The Sea Bass with beet puree, toasted hazelnut brown butter, tangerine and Bloomsdale Spinach was a favorite and a wonderful combination of flavors. There are great choices as one might expect for steaks. We loved the King Cut Prime Rib which was perfectly prepared rare as ordered and so flavorful. However, please note that it is only available on weekends. Hearty eaters or those who wish to share a giant steak will love the "El Jefe" which is a 32 ounce Dry Aged Bone-In Rib Eye served with roasted marrow bones, mashed potatoes and duck confit gravy. El Jefe is a Spanish term for the chief or boss and this steak lived up to its name! We also enjoyed Side dishes of Creamed Spinach with Crispy Shallots and Crème Fraiche Mashed Potatoes.

The Wine List has

## Epicurean Episodes

### Seared Steak & Seafood: Petaluma's Premier Steakhouse by Carol & Joe Davis

something for everyone and features Premium local wines. We enjoyed a bottle of the 2010 Enriquez Tempranillo Petaluma Gap Sonoma County Estate, premium local red wine with our dinner. We were quite full and opted to share a dessert. The Chocolate Indecision II was delicious as it included White Chocolate Pot De Crème, Chocolate Cake, Malted Buttercream, and Salted Chocolate Caramel. It was just fabulous. A Double Espresso and a Numi Tea were the perfect finish to our excellent dinner.

Seared Steak & Seafood, which serves premium Dry Aged Steaks, fresh sustainable Seafood and seasonal and local ingredients, ups the ante for fine dining in Petaluma. The service was professional, knowledgeable and relaxed and the dining experience was worthy of a Steak House. Executive Chef Joe O'Donnell is a graduate of The Cordon Bleu Culinary Academy. He has previously been a chef locally in the Bay Area and brings a wealth of culinary experience, which shows in the cuisine that is served. We look forward to returning soon for dinner or to try their new lunch offerings.

POST NOTES:
Seared Steak & Seafood
170 Petaluma Blvd. North
707.762.5977
SearedPetaluma.com
Dinner Tuesday-Sunday
Closed Monday
Happy Hour Tues-Sat 4-6 PM
Late Night Happy Hour
Friday & Saturday 9-10 PM
Reservations Accepted
on Open Table or call
Banquet & Special Events
Facilities Available



Service with a Smile



King Cut Prime Rib



Chocolate Indecision II