

EPICUREAN EPISODES

Dining Around the Bay

Affronti

The town of Healdsburg surrounded by over 100 wineries is a great Wine Country destination for both dining and shopping. We recently dined at Affronti in downtown Healdsburg. This contemporary and stylish restaurant and Wine Bar offers Courtyard Dining and features Mediterranean Cuisine small plates and over 30 wines by the glass. The inviting environment has a horseshoe shaped wine bar, very stylish interior featuring local art, Venetian plaster walls, leather chairs and outdoor waterfall with lush plants. All the cuisine is made with locally sourced ingredients by Executive Chef-Owner Jude Affronti who was Chef de Cuisine at Mario Batali's Restaurant Po in NYC and taught at the California Culinary Academy in San Francisco for the past five years. We loved the variety of small plates. Nonna's deviled eggs were quite tasty. The Squash Soup with bacon and the Country Pate with cornichon, grain mustard and toast were also excellent. Our favorite dish was the house cured Sardines with horseradish-celery root. The Pacific Red Snapper en papiote with white wine and leeks was also very tasty and healthy. There is Live Jazz on Thursday nights and a Sunday Jazz brunch. Affronti is a perfect place to enjoy small plates and big wines. We look forward to returning!

Poggio

Sausalito's Italian Trattoria
 We lived in Sausalito for many years and always love coming back to dine. We have enjoyed both lunch and dinner many times at Poggio and consider it to be the heart and soul of Sausalito, as it is friendly, lively and exudes

neighborhood charm. It is a Classic Italian Trattoria with a changing daily menu. Executive Chef Peter McNee's seasonal menu is "Garden Driven" featuring herbs and vegetables from their own organic garden in Sausalito.

We started out our recent dinner with a House Specialty Cocktail which began our meal just right. The Bridgeway Lemonade with house-made lemonade, vodka, and a splash of ice tea was quite refreshing. Our favorite appetizer was the Seared Chicken Livers with polenta which were tender and flavorful. We should have had a second order as they were wonderful! The homemade Burrata with sun dried tomato puree and brushetta was also luscious. Another treat was the Ribollita which is twice cooked minestrone with white beans, bread and cavolo nero. The Honig Sauvignon Blanc paired well with our starters. Next, we enjoyed a pasta course. We loved the Yukon Gold Potato Gnocchi with rabbit and pancetta sugo. Our main course was the slowly roasted Porchetta, which came with a side of butter beans. This Spit roasted stuffed pork with fagioli all'uccelletto prepared with sustainable raised milk fed pork from Devil's Gulch Ranch and homemade rosemary sausage stuffing was delicious. A side of Savory Spinach with lemon was an excellent compliment. Italian Chianti paired perfectly with our main course. We saved room for dessert and are glad we did. We loved the Affogato which is Vanilla Gelato with spectacular candied orange and almonds drowned in espresso. We thanked restaurateur Larry Mindel as we left and look forward to coming back to Poggio soon!

Le Colonial

Weekend Brunch Service

We have enjoyed dining at Le Colonial on Cosmo Place in San Francisco many times over the past twelve years. So, we were quite pleased to hear that they started to serve Weekend Brunch. Their A La Carte menu created by Executive Chef Joe Villanueva features contemporary twists on traditional Vietnamese French Cuisine. The décor is like an exotic paradise evoking the tropical elegance of French Colonial Vietnam in the 1920's. We loved the palm trees, tin ceiling, vintage lamps, photographs, bamboo birdcages and rattan furniture. You truly feel like you have been transported thousands of miles to another place and a hundred years to another time!

Le Colonial serves dinner nightly, has live music in the lounge and now serves Brunch from 11:30 – 2:30 on Saturdays and Sundays. You will feel like you are on vacation enjoying Patio Dining on their lovely covered outdoor veranda.

POST NOTES:

Affronti

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Poggio

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Le Colonial

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Chef-Owner Jude Affronti



Affronti Sardines



Poggio Burrata



Poggio Porchetta