

Carol & Joe Davis

**FINE DINING
DETECTIVES**

www.finediningdetectives.com



EPICUREAN EPISODES

The Eastside Grill Fabulous Family Dining



Wood Fired Pepperoni Pizza



California Angus Filet Mignon



BBQ Baby Back Ribs and Chicken



Fried Cheesecake

What once was Rosen's Eastside now has new owners, a new menu and a new name: The Eastside Grill. Jeff and Susan Eaton and their family took over in September. Jeff told us that he had recently moved to Petaluma from Reno, bringing with him many years' experience in the restaurant business. He says he's proud to serve organic greens and vegetables -- and especially proud that all the stocks for the soups and sauces are made fresh on site with natural ingredients.

Our visit was on a Sunday night and the restaurant was packed. That is always a good sign! Seating options include comfortable booths and wood tables as well as a roomy bar area. The art on the walls is by well-known modern masters -- and the art of cooking is also on view. An open kitchen allows you to watch the cooks in action and the wood-burning oven where pizzas are baked. One of the smiling cooks was an Eaton son, Keith.

A basket of hot rolls from the La Brea Bakery was soon at our table and we started to peruse the menu. Erica took our drink order and we were ready to see what The Eastside Grill had to offer. We started with a few Appetizers. Our favorite was the delicious Fire Roasted Wild Mushrooms with Bruschetta and Sonoma Goat Cheese. The mushrooms were incredible! One of our dining companions declared she'd be stopping by for more soon. The Roma Tomato with fresh Buffalo Mozzarella Salad served with Balsamic Vinaigrette was another great choice. We also marveled at the Soup of the Day -- Chicken Noodle Soup made with a flavorful stock base, sweet carrots, herbs

and delicious chicken. Once again, we vowed we'd be back for more.

But on this night, we were sampling as many things as possible -- and our next choice was one of the Wood Fired Pizzas. You can actually create your own pizza by selecting from 15 different ingredients. Keeping it simple, we ordered pepperoni pizza, which was wonderful. It had a crisp, thin crust made from handmade dough with tasty tomato sauce and pepperoni that was not the least bit greasy. It tasted so healthy you could almost forget it was a pizza.

The Main Courses and Specialties all include your choice of soup or tossed salad. It was hard to choose a favorite entrée, but the California Angus Filet Mignon with a Cabernet reduction sauce, served with garlic whipped potatoes and broccoli, has to be near the top of the list. The filet was ordered medium rare and prepared perfectly. It's also an excellent value. We really enjoyed the Fire Roasted Shrimp stuffed with Dungeness and Rock Crab, with lemon Sauvignon Blanc reduction sauce and grated fresh lemon. These are served atop Angel Hair pasta. The Half Rack of BBQ Baby Back Ribs and Half Chicken -- grilled over almond wood and accompanied with special Eastside BBQ sauce -- are wonderful as well. Bring a

hearty appetite or plan to take some home.

Given the generous portions, we really didn't need dessert. But it's our job, and somebody has to do it. Susan Eaton's recipes are used for all of The Eastside Grill's homemade desserts but one. The most unusual (and this reviewer's favorite) was the Fried Cheesecake -- a slice of Cheesecake deep-fried in a light, delicate crust and served with a caramel sauce. It was well worth the calories! Another favorite was the Eastside Bar with butterscotch, pecans, almonds, coconut and chocolate layered on a Short Crust and served with Haagen Dazs Vanilla Ice Cream. This decadent dessert received the most accolades. "Remarkable!" "Heavenly!" "Amazing!" As it happens, the recipe for the Eastside Bar was created by Susan and Jeff Eaton's daughter, Corey. There were great remarks as well about the Godiva Chocolate Cake with Buttercream frosting made with Godiva chocolate and served with Raspberry Melba sauce.

The Wine List is designed to provide many reasonably priced selections with options for every taste and pairing. We enjoyed Bonterra Vineyards Mendocino County organic wines with our meal. The Chardonnay has citrus

*Eastside Grill continued on
next page*



The Eastside Bar

DINING DIRECTORY

Eastside Grill continued from previous page.

aromas and the Syrah is spicy and peppery.

The whole Eaton family -- Jeff, Susan, Keith, Corey, Cameron and Griffin -- contributes to the quality of their new venture. Based on our experience and the happy faces we saw around us, their efforts are successful. Whether you want a salad, a pizza, a sandwich, a hearty dinner entrée, or a decadent dessert in a vibrant and comfortable atmosphere, The Eastside Grill is the place for you.

Post Notes:

Eastside Grill

701 Sonoma
 Mountain Parkway
 Park Plaza Shopping Center
 Petaluma CA 94954
 707-763-4644
 eastside-grill.com
 TUE, WED, THU
 & SUN
 11:30 AM to 9 PM
 FRIDAY & SATURDAY
 11:30 AM to 10 PM
 Closed Monday
 Major Credit Cards
 Reservations Accepted



Jim Stern

"I've been to every Chinese restaurant in town and The Canton is by far my favorite! All the ingredients are fresh and well-presented with incredible flavors and great service!"

**Honey Glazed
 JUMBO
 WALNUT PRAWNS
 \$10.95**



**THE CANTON
 RESTAURANT**

Voted Best Asian Restaurant

**Gateway Shopping Center
 951 Lakeville Hwy.,
 Petaluma** **778-8000**
We Deliver!

OPEN DAILY 11:30- 9:30 FRI & SAT till 10:00

Sooz Wine Bar Café
 Outstanding Sonoma County Cuisine.
 More than 45 wines by the glass,
 1/2 price from 4 to 6 PM.
 6 Petaluma Boulevard North, Great Petaluma Mill
707.762.3743 Dinner only Tues - Sat

Graffiti The Art of fine food

Saturday, February 4th:
 Free Live Jazz, Tout va Bien at 8 PM.

Tuesday, February 7th:
 Winemaker Dinner Series -7 PM.
 5-course paired food and wine tasting by Heck Estates.
 \$65/person including tax.

Tuesday, February 14th:
 Make your reservation now for Valentine's Day.
 Limited seatings available, 707.765.4567

Friday, February 17th:
 Free Live Jazz, Paula Bradman Trio at 8 PM.

Saturday, February 18th:
 Free Live Jazz, Whiskey Pills at 8 PM.

Saturday, February 25th:
 Free Live Jazz, Tout va Bien at 8 PM.

Tuesday, February 28th:
 Winemaker Dinner Series -7 PM.
 5-course paired food and wine tasting by BR Cohn Vineyards.
 \$75/person including tax.

101 2nd Street at B, downtown Petaluma
 707.765.4567

Star of India

**PRIVATE PARTIES
 CATERING
 SPECIAL EVENTS**

- Tandoori
- Seafood
- Vegetarian
- Lamb Curry
- Chicken Curry

LUNCH
 Monday-Saturday
 11:30 a.m.-2:30 p.m.

DINNER
 7 Days a Week
 5 p.m.-9:30 p.m.

**IN THE PLAZA SHOPPING CENTER
 299 No. McDowell Blvd., Petaluma, CA
 707-762-1328**

Fregene's
 Italian Gourmet Thin Crust Pizzas

Sonoma County Harvest Fair Award-Winning GOURMET PIZZAS and Caesar Salads

Fregene's Proudly Announces the GRAND OPENING of our NEW LOCATION in Downtown Petaluma:

Fregene's on the Boulevard
 160 Petaluma Blvd. North (1/2 block South of Washington)
762-7000

NEW EXPANDED MENU!

- Our Classic Take 'n Bake Pizzas and Baked Pizzas
- Choose Eat-In or Take-Out or Local Delivery
- Pizza-by-the-Slice and Lunch Specials

Fregene's Sebastopol Fregene's Cotati
 789 Gravenstein Hwy South 554-B E. Cotati Avenue
 (near McDonald's) (in the Oliver's Market Center)
 824-5600 795-7200