

# EPICUREAN EPISODES

## One-Fifty-Four

Petaluma continues to grow and with it so does the need for new restaurants with upscale cuisine. As the Gateway to the Wine Country and a bedroom community for people who work in San Francisco, Petaluma continues to make room for better restaurants that satisfy sophisticated palates. It was easy for The Dining Detectives to find One-Fifty-Four, which is the latest entrant into Sonoma County's world of fine dining, because it is right at 154 Petaluma Boulevard North.



We were welcomed by

they are called on the menu. We particularly enjoyed the Lobster Spring Rolls with Sweet Chili Dipping Sauce. This was a crispy and light



Michael Chiang, the owner, who was proud of his nearly three-month-old restaurant. The focal point of this moderate-size restaurant is the large mirrored bar in the rear of the dining room. The dark hardwood floors, comfortable chairs, white tablecloths and oversized plates make for an understated yet sophisticated atmosphere. We appreciated the fact that there was a low noise level and that we could carry on our conversations over dinner while speaking in a normal tone. We ordered some Voss which is an excellent Artesian Sparkling Water from Norway and some wines by the glass and were ready to see what the newest restaurant in town had to offer.

We started out with some Appetizers or Small Plates as

small plate that works both with and without the Chili sauce. Next we tried the "154" Beef Tenderloin Carpaccio with Tarragon Pesto on a Crostini. This was a unique presentation, a delicious thicker cut served on the crostini. Another excellent small plate that could easily be a meal in itself was the Steamed Manila Clams with white wine, garlic, sweet 100 cherry tomatoes, Italian sausage and sourdough toast points. The presentation was attractive and the added flavor of the sausage made the broth excellent.

The Soup of the Day was a Spring Onion and Yukon Potato Soup with white truffle oil. It was light and had wonderful flavors. There are a number of salads to try but

we only had the Baby Lettuce Salad with Fuji Apples, Point Reyes Blue Cheese, Candied Walnuts and white Balsamic Vinaigrette. The House Made candied walnuts really made this salad delicious.

We were very impressed by all the entrées. The Wild King Salmon main course with Morel Mushrooms, spring asparagus and fingerling potatoes was outstanding. We eat a lot of salmon at home and usually don't order it out but here we were glad we did! The

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Steak Fritte is a Pan Roasted New York Steak with summer tomato salad, French fries and Brandy Demi Glace. This was an excellent cut of meat that had a superior marinade and was prepared perfectly as ordered. The local free range Grilled Liberty Duck from Two Rock with warm potato arugula salad, blood orange, and crispy duck wonton had a lovely presentation and was an excellent cut as well.

The Dessert Menu has something for everyone and is made fresh daily; we actually tried almost every one available that evening. We had espresso and lattes with our dessert but they do have sweet wines, including the Muscat Bonny Doon Vineyards from Santa Cruz, and ports including the 20 Year Old Tawny Port, Quinta do Noval Portugal. Our overall favorite dessert was the Sonoma Chardonnay Poached Pear with Mascarpone Cheese. It was unique, exquisite and quite healthy. Other favorites were

the Flourless Chocolate Cake with Berry Sauce and Vanilla Bean Ice Cream, which was light and subtle for a chocolate cake, and the Lavender Crème Brulee, which had a lemon flavor and was soft and



creamy. The Wines are conveniently separated into the simple categories of Sparkling, Fresh and Easy, Subtle but Substantial, Round and Robust and Sweet Wines. This makes it easy for non-wine aficionados to choose what they like to go with different courses. We tasted a number of wines by the glass, pairing them with the food to accentuate the full

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# EDITORS' NOTE

Some of you go out for dinner frequently. Some of you only eat out on special occasions. Some of you take the kids. Some of you don't have kids, or your kids are grown and gone. Some of you "do lunch" with business associates. Some of you grab a bite on the run. To some degree or another, though, we suspect all of you are amateur "dining detectives" at heart.

You all have your favorite places to have a meal or a snack or a treat or just a cup of coffee and a muffin or pastry. The Post would like to know where they are and why you like them, so we can share them with our other readers.

So this is a call for submissions. We're not looking for long stories. Just give us the name of the place, the address, and a sentence or two to tell us why our readers might like it as much as you do. It could be about the food. It could be about the service or the staff. It could be about the decor or the view or the comfortable feeling you get when you visit. It could be about anything that makes you want to go back.

By the way, the place you nominate doesn't have to be in Petaluma. We just don't want our readers to have to buy plane tickets to get there.

We don't promise we'll print all submissions. We do promise to read them all. If we choose to print yours, we'll include your name or not, as you wish. Submissions can be mailed to P. O. Box 493, Petaluma CA 94953 or e-mailed to petalumapost@aol.com.



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dining experience. The 2003 De Sante, Napa Valley Sauvignon Blanc went well with the salmon, allowing the richness of the entrée to come through. The 2001 German Becker Riesling was fruity tasting with pear and apple accents and paired well with the Fuji Apple Salad. The 2002 Alban Vineyards Central Coast Viognier, which had a buttery scent and lemon hint, was good with the Lobster Spring Rolls. The 2002 Barossa Valley, Australian Torbreck "Juveniles" was a dry robust red that paired well with the Steak Fritte.

One Fifty Four is a welcome addition to the Petaluma Dining Scene. It has an understated, yet sophisticated atmosphere, light jazz in the background, well paced

professional service and some unique delicious cuisine. Executive Chef David Sypnicki has created a fine menu that will please both locals and out-of-towners alike. One Fifty Four is certainly a worthy dining destination. We look forward to trying their seasonal menu again soon.

### Post Notes:

One-Fifty Four  
154 Petaluma Blvd. N.  
Petaluma, Ca. 94952  
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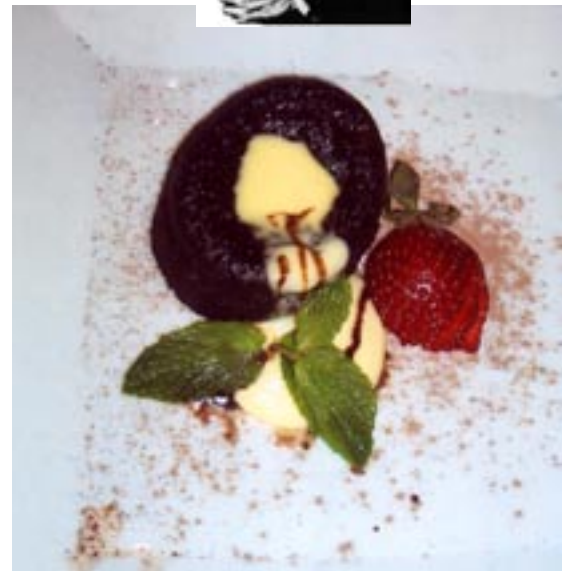
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