

*Carol & Joe Davis***FINE DINING
DETECTIVES**

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**EPICUREAN EPISODES****G r a f f i t i**
The Art of Fine Food*Golden Beet and Japanese Cucumber Kim Chee**Flight of Three Soups**Owner/Managers Mark and Maureen McGowan**Executive Chef Jeremy Roberts**Cast Iron Seared Striploin with Himalayan Truffle Demiglace*

The Downtown Petaluma restaurant scene just continues to grow.

One of the most recent to open is Graffiti, in the Basin Street Landing Building near the new theatres. It was named in honor of the 1973 movie "American Graffiti", which was filmed in Petaluma. Local residents Maureen and Mark McGowan are the owner/managers of Graffiti and the Executive Chef is Jeremy Roberts.

During our recent visit, the excitement of having a new space for sophisticated riverfront dining could be felt in both the staff and the diners. The décor is bright, upscale, and designed and lit specially for exhibits by Petaluma artists. The space feels very open. A large bar area also overlooks the River. We were seated inside, but Graffiti has an outdoor area for dining and drinks which seats more than 100 people. The outdoor area is heated, so it can be used year round, and will soon host live music on some evenings.

Although Graffiti had only been open a week, everything seemed to be already operating smoothly.

Elijah, our waiter, soon came over to our table and explained that there were no "Specials". Everything on the menu changes daily and all prices are in even dollar amounts, including tax. We ordered a few small sides with our drinks. We all really loved the Golden Beet and Japanese Cucumber Kim Chee. Another treat was the Olive Medley with Feta and Red Onion. We continued with a Flight of Three Soups, each unique and delicious: Spanish Gazpacho with Haas avocado mousse; Smoked Roma Tomato Soup with basil-infused extra virgin olive oil; and Roasted Artichoke Soup with

summer squashes.

Our next course was starters or "Graffiti", as they are called here. We had Blue Point Oysters with chive and rice wine Mignonette. The diced red peppers in the Mignonette were a great addition. The Mulligatawny with grilled lobster tails was also excellent! Another crowd-pleaser was Dungeness Crab Cakes with micro greens and Crème Fraiche over white corn liqueur. They were entirely crab with no filler, which put them a "cut above" any we have had in a long time. The Citrus Marinated Ahi Tuna with Wasabi Tobiko was also fabulous.

The Entrees were all good size portions. We especially enjoyed the Cast Iron Seared Striploin with Himalayan Truffle Demiglace, potatoes gratin, and baby summer vegetables. It was prepared rare, as we ordered it, and the presentation was lovely. The Pan Roasted Colorado Rack of Lamb was served with a fig Vincotto reduction, Haricots verts and roasted new potatoes with chive butter and sea salt. It was tender and juicy, and we really loved the potatoes! For a healthier option, try the Macadamia Chile Crusted Sea Bass served on a bed of artichoke and arugula pesto with toasted Israeli couscous.

The Desserts were nothing short of terrific. We loved the Filo Basket with figs, raspberries, blueberries and Mascarpone Chantilly Cream on top. The Affogatto with Bourbon Whipped Cream was another favorite with our group.

The Wine List has something for everyone. It ranges from an inexpensive but very nice Murphy-Goode Fume Blanc to the Opus One Cabernet you might choose for a special occasion.

Since Graffiti had only been open for a week when we visited, we were pleasantly surprised. The staff was well prepared, the cuisine was fresh and flavorful, and the décor was both sophisticated and comfortable. We are pleased to report that Petaluma has added another excellent restaurant option in Graffiti.

Post Notes:**Graffiti**

101 2nd Street, Suite 190
(Basin Street Landing)
Petaluma CA 94952
707.765.4567
graffitipetaluma.com
Open 7 Days for
Lunch & Dinner
Serving from 11:45 AM to
10 PM, later on weekends
Full Bar
Major Credit Cards
Reservations Accepted
On street parking

*Filo Basket with figs, raspberries, blueberries and Mascarpone Chantilly Cream*