

# EPICUREAN EPISODES

## Zangria

### Fine Spanish & Portuguese Cuisine

Petaluma continues to grow as a Fine Dining destination in The North Bay. We just uncovered a new "jewel" on the north end of town called Zangria. You can't miss the distinctive yellow awning above the entrance! Zangria just opened in November but has the feeling of years of experience. No surprise, as it is operated by two seasoned professionals Edward Pizzuti and Carlos Valdes Owners/ Chefs. They also own a nearby favorite in Petaluma, Caffé Giostra and previously owned Bacci



Bull Run and other Spanish decorative paintings and renderings. When you enter you step into a large open

ers and Spanish guitarists. In fact, this January La Fibi Flamenco and her ensemble of the Bay Area's finest Flamenco singers, guitarists and dancers will be performing. This will add a whole new dimension to Petaluma Dining.

Spanish Cuisine is famous for Tapas or small plates which are great for sharing to be able to try multiple delightful nibbles. We really loved the Pimientos del Pichillo which was a colorful and tasty selection of three styles



of roasted pichillo peppers; stuffed with crab, morcillo and bacalao. This is a must try from the Tapas menu. The herbs and spices created subtle flavors that made this a special dish. The Tabla de Queso, an assortment of Spanish and Portuguese Cheeses served with Quince and fig nut cake allowed us to experience great Spanish Cheese. Again the flavors were subtle and not overpoweringly strong. The Tables de Embutidos Mixta

## Carol & Joe Davis

### FINE DINING DETECTIVES

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with Serrano ham, Spanish salami, cured chorizo, Manchego cheese and anchovy stuffed olives gave us the chance to sample the meats and olives of Spain. Next we had a delightfully crisp yet juicy Calamares, a platter of Calamari rings, deep fried with lemon and aioli. As you can already realize it is hard to stop at only a few Tapas. We fortunately didn't stop and enjoyed the Mejillones, which consists of the largest and most flavorful Mediterranean Mussels we'd ever had in a green sauce of parsley, garlic, sherry wine. Last but not least were the succulent Bunuelos de Bacalao cod fritters. This tender fish was excellent.

Paella is the still the most popular Spanish Dish and was our Entrée this evening. It originated in the Valencia region of Spain. Our Paella was cooked and presented to the table in the traditional shallow pan, a pallera. Rice,

and asparagus in squid ink rice was equally as good.

There are other Entrees on



Ed Pizzuti, Carlos Valdes Owners/ Chefs

the menu that we saw other diners enjoying that we'll try on other visits. The Costeletas de Carneiro, roasted rack of lamb with port di jon demi-glas sauce looked great. The Codornices de Hoja de Parra, quails wrapped in grape leaves and pancetta is a unique dish. For the meat eaters try the Entrecó' al Cabrales USDA Choice New York Steak 16 oz. grilled and topped with Cabrales cheese sauce or mushroom sauce served with fried potato wedges and garlic spinach.

Dessert is an important part of the dining experience when one wishes to linger and relax toward the finale of a meal. Enjoy an espresso or port and experience the daily selection of desserts. We really loved all the desserts and couldn't believe how quickly we devoured them. We tried the scrumptious Tarte Orange Moose Cake, which was extremely light and flavorful...our favorite. The Spanish Cream was also at the top of our list. Crème Catalane a Spanish rendition of Cream Brule also got our attention. Chocoholics must have the New York Espresso Torte, a firm dense chocolate cake.

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in Mill Valley, La Tratoria in San Rafael and Bolero in Larkspur which is where they honed their skills in Tapas and Paella. They have been in the restaurant business for over 25 years and it shows!

Zangria has a dramatic

dining room with both standard and high tables. There is also an adjacent dining room for semi-private parties. The tables are beautifully set with large water goblets which add to the festive atmosphere with Spanish music in the



yet comfortable atmosphere. We really liked the décor which features bold colors highlighted by murals of The

background. They also have a stage for live entertainment where you may find on some nights Live Flamenco Danc-

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The Sonoma County Museum is located at 425 Seventh Street, Santa Rosa, California 95401. For information about the museum and admission, please call: (707) 579-1500.

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**Dining Detectives**

The Wine List is comprised of an International selection featuring Spanish and Portuguese Wines. We had never seen a list like it and fortunately we asked for suggestions. You must rely on your server as you will probably not be able to know what pairs best with the delicious menu items unless you ask. We enjoyed the NV Aveleda-Vinho Verde from Portugal.

schild (Lafite) Portuguese light red wine paired well with the Paella. For a special occasion you might splurge for a 1987 Vega Sicilia, Spanish "Unico" Red Wine.

Zangria is a delightful



and important addition to Petaluma. The traditional Spanish Cuisine is an adventure for the palate, featuring truly wonderful flavors that



This white wine with a hint of green fruit that paired well with the seafood dishes especially the Calamari. The 2000 Quinton do Carmo, a Dom Martinho, Barons De Roth-

will surely add some zest to your life! The service was gracious and the dining experience was authentic. We look forward to the pleasure of dining at Zangria again soon.

# ENVIRONMENT

## Lecture Series Building with Used Building Materials

Would you like to know how to use some old lumber to make your house more beautiful? Come to a free lecture series and learn how! As part of a grant from the California Integrated Waste Management Board, Garbage Reincarnation will host a lecture series about used building materials. Sessions will be held every other Wednesday from 11.30am until 1pm, beginning January 7th and concluding on March 3rd.

All lectures will be held at Recycletown, 500 Mecham Road, (at the Sonoma County Central Landfill), in the Reuse Education Center.

Contractors as well as private homeowners and the general public are invited to attend this lecture series, to learn how to use used building materials in home construction and other creative projects. Lunch is included and will be served at this free informative series.

Participants are encouraged to attend all the sessions, but it is not required.

The first lecture, on Janu-

ary 7th, is specifically for homeowners.

Homeowners will share their completed projects and discuss challenges and successes with using used building materials. At the second lecture, on January 21st, contractors present their point of view with regards to using used building materials and the economic viability of purchasing and using such materials. The third lecture, on February 4th, focuses on the availability of used materials and where and how to obtain them. At the fourth lecture, on February 18th, permitting issues will be discussed with local officials and those who have successfully obtained permits. At the fifth and final lecture, on March 3rd, the builders of the Reuse Education Center will share their experiences with creative projects that do not require permits.

To RSVP, or for more information, please contact Brian at (707) 795-1395 or visit [www.garbage.org](http://www.garbage.org)

**Post Notes:**

**Zangria**

1370 Redwood Way  
(2 blocks East of Hwy 101)  
Petaluma, Ca 94952  
707-795-0119  
707-795-0129 fax  
Open Tuesday – Saturday  
**Lunch**  
Tues- Fri 1  
1:00 AM – 2:00 PM  
**Dinner**  
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