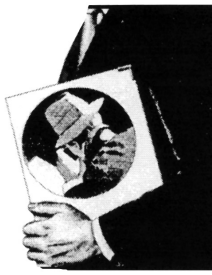


*Carol & Joe Davis***FINE DINING
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**EPICUREAN EPISODES****Tolay
Sonoma County Cuisine***Octavio Diaz and Jay Jones**Pan Roasted Stuffed Quail**Sonoma County Fresh Rack of Lamb*

We are pleased to share the news that The Sheraton at the Petaluma Marina now has a new restaurant called "Tolay", featuring Sonoma County Cuisine. It was named after the nearby Tolay Lake Park, called the "Crown Jewel" of the Sonoma landscape and recently purchased to become the largest regional park in Southern Sonoma County. Tolay has a rich history as fertile sacred land that reaches back to the Miwok Indians. The Sheraton assisted the Friends of Tolay Lake Park in working to have this land designated as a park.

Tolay's dining room overlooks the Petaluma River and we really enjoyed the the décor. The table was elegantly set with stylish floral arrangements and the room with softly lit. Executive Chef Wayne Van Akin has designed a menu to reflect the bounty of Sonoma County.

Octavio Diaz, the Food and Beverage Manager, and Jay Jones, the Assistant Restaurant Manager, both stopped by to share their philosophy. The restaurant features local provisioners for the freshest produce and meats. Everything has to be fresh since there are no freezers at Tolay.

A full bar always adds to the dining experience, so we decided to order cocktails. Before we could say Vodka, our drinks consisting of a Skyy Cosmo, an Absolut Martini and a Skyy OJ arrived. We perused the new menu and were excited about all the choices.

We first ordered a few appetizers. Our favorite was the Dungeness Crab Cakes. Nicely browned, they were all crab seasoned with bits of Chile pepper and onions. They were served with Chayote Squash Slaw, Citrus

Mojo and Chipolte Aioli. Our Dining Assistants called this appetizer awesome! Another excellent choice is the Pan Roasted Stuffed Quail with dried cherry, wild rice and Pinot reduction.

Soup was our next course. The Roasted Kabocha Pumpkin Puree with spiced crème fraiche and toasted pumpkin seeds was delicious. We also loved the Roasted Baked Potato Puree with green onion and oil.

Salads were the next course. The Organic Baby Arugula Salad with Point Reyes Blue Cheese, Asian pear, candied pecans and cranberry vinaigrette was outstanding. We also enjoyed the subtleties of the Hearts of Romaine Caesar with the herbed house-made croutons and shaved Asiago cheese.

There is a nice selection of Entrees to accommodate everyone's desires. Our Favorite was the Sonoma County Fresh CK Rack of Lamb seasoned with fennel and coriander dry rub and served with spinach and fetacous-cous and fabulous fresh fig chutney. Even those who are not lamb fans were impressed with this juicy and flavorful entrée. Another excellent choice is the Petaluma Free-Range Frenched Breast of Chicken. It was pan-seared crispy and served with mashed potatoes and truffled pan jus. This Rocky chicken dish held all the juices on the inside and was just excellent. Seafood fans will be pleased with the Seafood Cioppino. It was comprised of spiny lobster, scallops, Gulf Shrimp, Tomales mussels, and Manila clams, served over lemon linguini in a spicy tomato broth.

Then it was time for Dessert. The overall favorite was the Chocolate Lava Overflow. This was a decadent warm, molten chocolate cake with

fresh Crème Anglaise and seasonal berries. Another great choice is the Rustic Warm Apple Tart with Haagen Dazs vanilla ice cream and caramel. It was a pure winner! To go with our desserts we opted for espresso, however they do have ports including Warre's "Optimo" 20-year Tawny and Sonoma Valley Portworks' Amuse. The Dessert Wines included the Hart's Desire Late Harvest Zinfandel and the Robledo "Dos Hermanas" Late Harvest Sauvignon Blanc.

The Wine List features mostly Sonoma and Napa County wines and offers a wide range to satisfy the palate and budget alike. We chose the Gloria Ferrari Champagne which paired perfectly with our starters. The Matanzas Creek Winery 2002 Sonoma County Sauvignon Blanc paired well with the chicken. The Robert Sinskey Vineyards C.O.G Los Carneros of Napa Valley Pinot Noir paired perfectly with the Rack of Lamb.

Tolay is a great addition to the Petaluma Dining scene. The fact that it features locally grown, organic meats and produce keeps everything fresh and tasty. Listing and thanking their local providers on the menu is a very nice touch. We look forward to tasting more Sonoma County Cuisine at Tolay soon.

Post Notes:*Tolay*

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Breakfast Monday- Saturday
Lunch Monday-Saturday
Dinner Every Night
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