

TIP OF MY TONGUE

Petaluma's Le Bistro reopens

Le Bistro has reopened. Chef Corey is back serving some of the North Bay's best cuisine, and at surprisingly affordable prices.

If you have been craving the grilled pork loin chop with soy, ginger and orange butter sauce (\$17), the pan-roasted Parmesan-crusted tiger prawns with champagne pesto sauce (\$20) or the grilled lamb tenderloin with port wine reduction with rosemary, now is a perfect time to reserve one of Le Bistro's limited tables. Le Bistro also has a better than respectable selection of port wines.

Peruvian dining

Quinau Cocina Peruana has opened their doors, bringing Petaluma its first Peruvian dining experience. Owner Juan Gutierrez fell in love with Petaluma when he first visited because it not only reminds him of home but also because everyone has been so welcoming.

Gutierrez has already set plans in motion to be a contributing member of the Petaluma community, signing up to compete at this year's Great Petaluma Chili Cookoff fundraiser. His choice of a beautiful custom sign by Petaluma Sign Company, instead of a cheap temporary banner, speaks volumes about his intention to be here for the long haul and to contribute not only to our aesthetics but to our culture.

Cheese-maker night

Held once a month, Barber Cellars' first cheese-maker's night was a huge success, highlighting Redwood Hill Farm's goat cheese. I never thought I would come around to liking goat cheese, but our local cheese makers have been changing my mind as of late.

Redwood Hill's Cher knows her cheeses and gave the crowd some context to what goat cheese is all about. Redwood Hill Farm has one of the best aged cheddars I've ever tasted, their Bucheret is

like an unsweetened super cheesy cheese cake, and their Crottin is like three tasty cheeses in one. At \$20 a person, including cheese, Zoe's Meats, wine and a short lecture, I'll likely attend monthly. The Feb. 26 event is selling quickly, in large part because it will feature Point Reyes Farm-

stead's venerable selection of cheeses.

Della expansion

Della Fattoria, home of incredible breads, baked goods, cakes and the best cappuccino in Petaluma, is running their kitchen through the paces in anticipation of their expanded dining room and hours. We attended the first of what promises to be many Sunday night pop-up dinners, and it was incredible.

I've never liked kale, but the kale salad with dates, Liberty Duck confit and hazelnut vinaigrette left me wanting more, especially when paired with Medlock Ames' Sav Blanc. The seared leg of lamb, with veggies and wine reduction sauce, was so tender I could cut it with my fork and paired perfectly with Dashe's Zin.

Rounding out the meal was the best Lemon Panna Cotta I've ever had. I'm not normally a fan of wine, although Keller Estates and Barber Cellars are converting me, but I never pass up an opportunity to try a chef's wine pairing suggestions and Chef Weber's were spot on. Chef Weber really knows his stuff, making me extra proud to tell people that we graduated Petaluma High School the same year.

Sausage of the month

Yanni's Sausages of Penngrove has been serving world-class sausages, hand-made in their tiny kitchen, for nearly five years now. All their sandwiches are delicious, but I never miss a chance to treat myself to their monthly special.

Johnny and Francesca



HOUSTON PORTER

always come up with something unique and flavorful, and often tie it into another local food purveyors. This month's Jalapeno Popper is no exception, topping Yanni's spicy sausage, grilled onions, cheese-stuffed pickled jalapenos with my favorite hot sauce of all time, F.A. Nino's Smokin' Green. This sandwich truly embodies F.A. Nino's spirit in that it is spicy in all the right ways, emphasizing a flavorful heat while stopping well short of setting your mouth on fire.

Dated IPA

Petaluma Hills Brewing Co. introduces the first full-scale run of its ruby IPA, "Dated 1858." The "Dated" refers to the sweet dates used to offset the hoppy IPA's bitterness, and the "1858" is an homage to Petaluma's birthdate.

The original recipe came by way of an Iron Brewer contest held by one of the homebrew clubs that brewer JJ Jay belonged to. Just like "Iron Chef," contestants had to use a secret ingredient, which was revealed at the last minute. JJ has been tweaking this recipe for the past five years, using choice med-jool dates from California, and feels it's finally ready for primetime.

Hot dog specials

Roy's Chicago Dogs at the Yard serves more than just world-class Vienna beef hot dogs. Along with smoking up a couple of Briskets each week for their smoked brisket sandwiches, Roy's does something special each Friday night.

Starting at 5:30 p.m., Roy's offers a limited number of slow-smoked St.

Louis ribs plates, complete with house-made pepper jack and smoked brisket mac n' cheese, mustard slaw and dinner rolls. Get there on time because they usually sell out by 7 p.m.

Sign down

Someone stole the custom sign from McNear's patio. If you know anything about it, please help it find its way home. As mentioned above, we prefer real signs to temporary banners but good ones aren't cheap. Unless we want to look like every other contrived "historic" downtown, we need to embrace and protect our uniqueness, which includes respecting custom signs, no matter how cool they would look in our man cave.

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