

HEALDSBURG invites you to enjoy a “3-hour dining experience” at some of our finest restaurants. Each host is conveniently located either near or on the historic Plaza, so you can easily stroll to each of your stops!

Restaurants include:

A Divine Affair – Locally Influenced, Culturally Seasoned

Barndiva – Local, Seasonal, Delicious

Bear Republic Brewing Co. – Family Style Casual Pub Cuisine

Bistro Ralph – Provincial French

Bovolo – Salumeria, Pizzeria, Gelateria

Café Gratitude – Organic Raw Vegan Delights

Costeaux French Bakery – French Bakery

Cyrus – Contemporary Luxury

Charlie Palmer’s Dry Creek Kitchen – Progressive American Cuisine

Healdsburg Bar & Grill – Casual Neighborhood Restaurant

Manzanita Restaurant – Northern Mediterranean

Palette Art Café – Wine Country Cuisine

Ravenous Café & Lounge – California Cuisine

Restaurant Charcuterie – French Mediterranean

Sake’O Japanese Restaurant – Japanese

Willi’s Seafood & Raw Bar – Seafood

Zin Restaurant & Wine Bar – Neo-Classical American Cuisine

Wednesday Evenings December 3, 10, 17, 2008

\$85 / Person (tax and gratuity included)

Seating is limited for this popular event! Send your reservation request today to confirm your date and restaurant selections!

For reservation information call:

707.431.7346

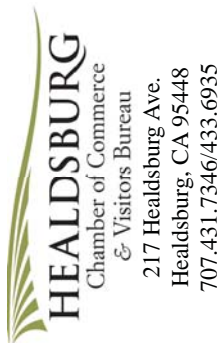
For further information on other splendid holiday activities call:

707.433.6935

www.healdsburg.com

For special lodging packages:

www.healdsburglodgings.com



Healdsburg's



*Strolling Holiday
Dine Around*

The Healdsburg Chamber of Commerce &
The Healdsburg Lodging Coalition are
delighted to bring you this

Three-Hour Dining Experience



December 3, 10, 17, 2008

*A portion of the proceeds benefits
Healdsburg Shared Ministries Food Pantry*

Not Just a 3-hour Dining Experience but also a Healdsburg Social Gathering

Appetizer

Bovolo – **Black Pig Salumi Antipasti Sampler** (cured meats with roasted and marinated vegetables and cheeses)

Cyrus – **Specialty Cocktail** accompanied by a **Complimentary Taste**

Ravenous Café & Lounge – **Seasonal Assorted Mediterranean** hors d'oeuvres plates (stuffed mushrooms, olives, little corncakes with smoked salmon, cabbage rolls and bruschetta)

Sake'O Japanese Restaurant

Martini Prawns – Crispy prawns in spicy aioli

New Wave Roll – Soybean wrapper filled with mixed greens, snow crab salad with honey vinaigrette and crushed peanuts

Spanish Fly – Seared Ahi Tuna topped with avocado, tomato and red onion in olive oil and soy with a jalapeno on top

Utah Roll – Tempura Prawn inside, snow crab in the middle, tuna on top with special sauce

First Course

A Divine Affair –

A cup of warm **Ukrainian Style Borscht** or **Choice of Seasonal Soup** and Savory Perogies or **Ukrainian Filled Dumplings**

Willi's Seafood & Raw Bar – **Flash Fried Fresh Calamari** with Orange Chili Gremolata, Hearts of Romaine, Point Reyes Blue Cheese, Spiced Pecans and Warm Sourdough Bread with Garlic Parsley Butter

Zin Restaurant & Wine Bar – **Mexican Beer Battered Green Beans** with Mango Salsa and Green Salad with Maple Pecans, Pickled Onions with Sherry Vinaigrette

Cafe Gratitude – **I Am Dazzling Caesar Salad**, Romaine lettuce, live croutons, Caesar dressing and Brazil nut parmesan w/or without capers
I Am Thankful Coconut Curry Soup with avocado, tomato, cukes and shitakes (spicy)

Co-sponsor Healdsburg Lodging Coalition: www.healdsburglodgings.com • All Seasons Vacation Suites • Bella Villa Messina • Belle de Jour Inn • Best Western - Dry Creek Inn • Calderwood Inn • Camellia Inn • Grandma's Victorian Cottage • Healdsburg Inn on the Plaza • Hotel Healdsburg • Irish Rose • Piper Street Inn • Raford Inn of Healdsburg •

Main Dish

Barndiva – **Pan Roasted Rocky Jr. Chicken** with Deconstructed "Coq Au Vin" garnish

Bear Republic Brewing Co.-

Grilled blackened Ahi (tuna) steak topped with tartar sauce served with butter dill rice and fresh sautéed veggies, **or**

Rib eye steak smothered in mushroom demi glaze sauce served with a twice baked potato and garlic butter beans, **or**

Penne canatta Italian spicy sausage, penne noodles, cream, garlic and tomatoes served with garlic bread

Healdsburg Bar & Grill – **Gourmet Burger** with choice of 3 toppings with parmesan truffle fries

Manzanita Restaurant – **Braised Pork Osso Bucco** over Black Tuscan Kale with Wild Mushrooms, Chambord Glazed Cipollini Onions Topped with Gremolata

Palette Art Café – **Grilled Hanger Steak**, Red Wine Demi Glace with Roasted Baby Yukon Gold Potatoes with Gorgonzola Butter, Braised Brussels with Pancetta Lardon Parmigiano

Bistro Ralph – **Duck Confit** with Black Truffle Risotto

Dessert

Costeaux French Bakery –

Chocolate Decadence Torte – Rich dense almost flourless chocolate torte iced with dark chocolate ganache

French Macaroon – This stylish French version of the macaroon features almond-flavored meringue with a delicate melt-in-your-mouth center of creamy rum custard

French Apple Tart – Buttery paté sucrée topped with almond frangipane with Granny Smith apples, then lighted brushed with an apricot Grand Marnier glaze

Palmier – Festive puff pastry curls resembling palm leaves swathed in luscious sugary sweetness; perfect dipped in your favorite specialty coffee

Lemon Curd Tartlet – Pairing a crisp yet sweet pastry crust with the exquisite English specialty, lemon curd, this Costeaux dessert has a tangy flavor yet silky smooth texture

Charlie Palmer's Dry Creek Kitchen – **Six scrumptious winter desserts** created and prepared by Charlie Palmer's Dry Creek Kitchen's Pastry Chef Pattie Taan

Restaurant Charcuterie - Warm ginger bread with cinnamon gelato and warm caramel sauce

Beverages may be purchased at each restaurant. Optional wine pairing is available.

You may be seated at a table with other individuals and served family style at some restaurants.

Enjoy four courses of a "progressive feast" featuring culinary treats. \$85 per person, tax and gratuity included.

PLEASE COMPLETE AND RETURN THIS FORM.

- SIMPLY SELECT: • A DATE • A START TIME
- FOUR COURSES/RESTAURANTS FROM THE LIST

We will do our best to accommodate your 1st choice requests.

Early reservation is recommended. Your confirmation will be emailed to you approximately 5 days after your reservation and payment are received. Your map and guide will be mailed to you approximately 1 week in advance of your chosen date.

MAKE CHECK PAYABLE TO:

HEALDSBURG CHAMBER OF COMMERCE and mail to:
217 Healdsburg Ave., Healdsburg, CA 95448
For information, call (707) 431-7346/433-6935 (daytime)
Email: info@healdsburg.com

INDICATE 1ST & 2ND CHOICES and dates on the other side!

Enclosed is my check for \$ _____

for _____ people at \$85/per person

or Credit Card # _____

Name on Card _____

CVN 3(# on back)_____ Exp.Date _____

Signature _____

Name (PRINT) _____

Address _____

City/ST/ZIP _____

Phone (Daytime) _____

E-Mail _____

Names of those in party _____

How did you hear about the dining tour?

Have you completed both sides?

THANK YOU!

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INDICATE 1ST & 2ND CHOICES!

• Select: December ___3 ___10 ___17

• Select: Start Time ___5:30pm ___6:15pm ___7:00pm

• Select a total of 4 Courses/Restaurants:

- APPETIZER:** _____ Bovolo
 _____ Cyrus
 _____ Ravenous Café & Lounge
 _____ Sake'O Japanese Restaurant

- 1ST COURSE:** _____ A Divine Affair
 _____ Café Gratitude
 _____ Willi's Seafood & Raw Bar
 _____ Zin Restaurant & Wine Bar

- MAIN DISH** _____ Barndiva
 _____ Bear Republic Brewing Co.
 _____ Bistro Ralph
 _____ Healdsburg Bar & Grill
 _____ Manzanita Restaurant
 _____ Palette Art Café

- DESSERT** _____ Costeaux French Bakery
 _____ Charlie Palmer's
 _____ Dry Creek Kitchen
 _____ Restaurant Charcuterie

Have you completed both sides?

THANK YOU!