



OUR TASTY SELECTION OF RESTAURANTS FOR

Baci Café & Wine Bar

Authentic Italian & Mediterranean Cuisine

Barndiva

Local, seasonal, delicious

Bravas Bar de Tapas

Authentic Spanish tapas with a twist

Café Lucia

New Portuguese Cuisine

Campo Fina

Southern Italian & Mediterranean small plates

Chalkboard

Modern, seasonal small plates

Charlie Palmer's Dry Creek Kitchen

Progressive American Cuisine

Costeaux French Bakery

To be held at

Camellia Inn & Healdsburg Inn on the Plaza

Healdsburg SHED

*A food community that sustains people,
the environment & the local economy*

Mateo's Cocina Latina

Sonoma sourced Modern Latin

Partake by KJ

Kendall Jackson's Wine & Food Experience

Persimmon

Modern Asian Fusion

Ralph's Martini House

Wine, Cocktails, Fine Food, Fun

Sake 'O Japanese Restaurant

Japanese

spoonbar

Contemporary American

Willi's Seafood & Raw Bar

Seafood, small plates



Enjoy four courses of a "progressive feast"
\$89 / person (tax & gratuity included)

Business Sponsors

AMORUSO PRINTING
401G Center Street, Healdsburg
(707) 433-9045
amorusoprinting@gmail.com

BEST WESTERN DRY CREEK INN
198 Dry Creek Rd., Healdsburg
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www.drycreekinn.com

CAMELLIA INN BED & BREAKFAST
211 North St., Healdsburg
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HEALDSBURG CHAMBER OF COMMERCE
& VISITORS BUREAU
217 Healdsburg Ave., Healdsburg
(707) 433-6935
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HEALDSBURG INN ON THE PLAZA
112 Matheson St., Healdsburg
(800) 431-8663
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ISIS OASIS SANCTUARY
20889 GEYSERVILLE AVE.
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LEFT COAST MARKETING/WINE COUNTRY
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SO EVENTFUL
107 North Street ~ Suite E, Healdsburg
(707) 385-9632
www.so-eventful.com

WINE ROAD NORTHERN SONOMA COUNTY
498 Moore Lane, Healdsburg
(707) 433-4335
www.wineroad.com

FOR MORE INFORMATION ON
HOLIDAY ACTIVITIES IN HEALDSBURG, VISIT:
www.healdsburg.com/events

FOR MORE INFORMATION ON DINE AROUND:
dinearound@healdsburg.com
or Lori Moore (707) 479-7488



HOLIDAYS IN HEALDSBURG 2015

DECEMBER
2&3 ^D_N^E<sub>E
9&10</sub>

This Progressive Feast Includes
— Four Courses from —
16 of HEALDSBURG'S
OUTSTANDING RESTAURANTS

A PORTION OF THE PROCEEDS
BENEFIT HEALDSBURG
SHARED MINISTRIES FOOD PANTRY
AND NORTH COUNTY
CONSORTIUM HEALDSBURG



www.healdsburg.com



DINE AROUND

A Healdsburg Holiday Tradition

Healdsburg invites you to enjoy a "Three Hour Dining Experience" featuring some of our finest restaurants. Each host is conveniently located near the historic Healdsburg Plaza or a short drive to your next stop.

December 2015 Menus

APPETIZERS

BARNDIVA

Goat Cheese Croquettes, lavender honey
Barndiva's Quail Egg BLT
Meat Ball Sliders
Brandade
Hummus & Crudites

BRAVAS BAR DE TAPAS

Goat Cheese Tostada, with golden onions, white truffle honey
Roasted Red Beets, with cinnamon, walnuts, idiazabal
Crispy Pig Ears, anchovy vinaigrette

CHALKBOARD

Warm Pretzels cheddar cheese sauce, stadium mustard, tomato jam
Dungeness Crab Tater Tots crème fraiche, chive
Pork Belly Biscuits maple glaze, pickled onions, chipotle mayo

HEALDSBURG SHED

Salad of Duck Pate
Fuyu persimmon, chestnuts, chicories
Gingerbread

PARTAKE BY KJ

Tempura Maitake Mushrooms whole vine grape skin flour, sweet soy drizzle
Marin Co. Oysters on Half Shell (3) white verjus mignonette, pink peppercorns, pickled cucumbers
Pork Belly Sliders (2) apricot puree, pickled red onion, arugula
Basket of Red Wine Fries KJ cabernet ketchup

FIRST COURSE

CAMPO FINA

Ciabatta Bread with Dry Creek Valley Olive Oil
Fried Arancini
Pork & Beef Meatballs tomato sauce, parmesan

RALPH'S MARTINI HOUSE

Hand Chopped Ahi Tartare fresh ginger, Thai basil, cucumber, avocado
King Salmon pan steamed, ponzu, Wakame salad
Sweetbreads capers, brown butter, crispy shallots
Duck Sliders bbq sauce, cabbage
\$8 Martini or Seasonal Cocktail

SAKE'O JAPANESE RESTAURANT

Martini Prawns crispy prawns in spicy aioli
New Wave Roll soybean wrapper filled with mixed greens and snow crab salad with honey vinaigrette and crushed peanuts
Spanish Fly seared ahi tuna topped with avocado, tomato & red onion in olive oil & soy with a jalapeno

WILLI'S SEAFOOD & RAW BAR

Tuna Tartare with coconut milk, jalapeños, cashews & ginger
Flash Fried Fresh Calamari orange chili gremolata
What's Up Farms Mixed Greens toasted sunflower seeds, blue cheese, roasted Piquillio pepper vinaigrette
Warm Sourdough Bread with garlic parsley butter



MAIN COURSE

BACI CAFÉ & WINE BAR (DECEMBER 3 & 10 ONLY)

Risotto con Salsiccia short tubes, Italian pork fennel sausage, fresh tomato, garlic, tomato sauce & basil chiffonade OR
Orecchiette con Broccoli pasta shells, broccoli, pancetta, sun dried tomatoes, cream and pecorino cheese OR
Porchetta slow roasted pork, creamy polenta, vegetables with pork jus reduction & cranberry citrus relish

CAFÉ LUCIA

Pacific Wild Caught Blue Nose
Sea Bass Fillet oven roasted, grilled yellow corn, sautéed collard greens, molho cru OR
Alcatra-Azorean Style Braised Short Ribs roasted fingerling potatoes, seasonal vegetables, sundried tomato-almond topping

MATEO'S COCINA LATINA

Res a la Veracruzana Progressive Pasture beef with a sauce of tomatoes, capers, olives & baked organic jasmine rice OR
Cochinita Pibil Front Porch Farm's slow-roasted suckling pig marinated in annatto seed, served with Soda Rock Farm's grilled tomato salsa, baked organic jasmine rice and handmade corn tortillas

PERSIMMON

Niman Ranch Double Pork Loin grilled with lemongrass chili, toasted red quinoa, fried ranch egg & pickled veggies OR
Pan seared Salmon stuffed with asparagus, Thai basil mashed potatoes and dual curry miso sauce OR
Peking Duck Stirfry wide rice noodles, bok choy with burnt orange and star anise jus

SPOONBAR

Select one delicious entree from their seasonal menu

DESSERT

CHARLIE PALMER'S DRY CREEK KITCHEN

Choose from six scrumptious Winter desserts created & prepared by Pastry Chef Lisa Kaufman (No corkage fee for Sonoma County wines)

COSTEAUX FRENCH BAKERY

(At Camellia Inn December 2, 3, 9, & 10)
(At Healdsburg Inn on the Plaza December 9 & 10 only)
A selection of bakery delights prepared by Costeaux's pastry chefs

Corkage may apply at most restaurants (\$10-\$20). If you take a bottle of wine from one restaurant to another, you may be charged another corkage fee. You may be seated at a table with other individuals and served family style at some restaurants.

Please complete & return this form

We will do our best to accommodate your first choice requests. Your confirmation will be mailed to you approximately 5 days after your reservation and payment are received, along with a map and guide to your choice of restaurants.

Payment Information

Make check payable to :
Healdsburg Chamber of Commerce
Mail Payment to:
217 Healdsburg Ave., Healdsburg, CA 95448
Or FAX to: (707)433-7562
For Information: (707) 433-6935
Email: dinearound@Healdsburg.com

Enclosed is payment for \$_____ for _____ people
\$89 per person (tax & gratuity included); no host bar
Credit Card Payment (VISA/Mastercard only)

Credit Card #

Name on Credit Card

CVV (#on back)_____

Exp. Date_____

Name (Print)_____

Address_____

City/St/Zip_____

Phone _____

Email_____

Names of those in your party_____

How did you hear about the dining tour?

Simply select a date, start time, and four courses from the list.

Indicate 1st & 2nd choices & dates:

Select: Dec.2____ Dec.3____ Dec.9____ Dec.10____

Select: Start Time 5:30pm____ 6:15pm____ 7pm____

Select a total of 4 courses/restaurants

INDICATE 1ST & 2ND CHOICES

Appetizers

- _____ Barndiva
- _____ Braves Bar de Tapas
- _____ Chalkboard
- _____ Healdsburg Shed
- _____ Partake by KJ

First Course

- _____ Campo Fina
- _____ Ralph's Martini House
- _____ Sake'O
- _____ Willi's Seafood & Raw Bar

Main Dish

- _____ Baci Café & Wine Bar (Dec. 3 & Dec. 10 only)
- _____ Café Lucia
- _____ Mateo's Cocina Latina
- _____ Persimmon
- _____ spoonbar

Dessert

- _____ Charlie Palmer's Dry Creek Kitchen
- _____ Camellia Inn (*serving Costeaux French Bakery*)
- _____ Healdsburg Inn on the Plaza (Dec. 9 & Dec. 10 only)
(serving Costeaux French Bakery)

Please return form and payment to

Healdsburg Chamber of Commerce
217 Healdsburg Avenue
Healdsburg, CA 95448

Questions? Call Charlene Staton at (707) 433-6935 or email dinearound@healdsburg.com.