

OUR TASTY SELECTION OF RESTAURANTS FOR



Baci Café & Wine Bar

Authentic Italian & Mediterranean cuisine

Bravas Bar de Tapas

Authentic Spanish tapas with a twist

Barndiva & Barndiva Bistro

Local, seasonal, delicious

Café Lucia

New Portuguese Cuisine

Campo Fina

Southern Italian & Mediterranean small plates

Charlie Palmer's Dry Creek Kitchen

Progressive American Cuisine

Costeaux French Bakery

To be held at Camellia Inn B&B

Healdsburg Shed

sustainable, local food

Guiso

Latin Fusion

Persimmon

Asian Fusion

Mateo's Cocina Latina

Authentic Yucatan

Siduri Wine Lounge

Acclaimed wines, small bites

spoonbar

Contemporary American Fare

Willi's Seafood & Raw Bar

Seafood, small plates



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

Business Sponsors

AMORUSO PRINTING
401G Center Street, Healdsburg
(707) 433-9045
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BEST WESTERN DRY CREEK INN
198 Dry Creek Rd., Healdsburg
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www.drycreekinn.com

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107 North Street ~ Suite E, Healdsburg
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498 Moore Lane, Healdsburg
(707) 433-4335
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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

DINE AROUND
A Healdsburg Holiday Tradition



HOLIDAYS IN HEALDSBURG 2016
DECEMBER
7&8 / 14&15

This Progressive Feast Includes
Three Courses from
15 of HEALDSBURG'S
OUTSTANDING RESTAURANTS

BROUGHT TO YOU BY THE
HEALDSBURG CHAMBER OF COMMERCE
& VISITORS BUREAU

A portion of the proceeds benefit
Healdsburg Shared Ministries Food Pantry
& 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 2016 Menus

APPETIZERS

BARNDIVA BISTRO

Ahi Tuna Tartar avocado, cucumber, carpaccio, dill crème fraiche, gaufreete potato chip

BRAVAS BAR DE TAPAS

Croquetas creamy chicken, ham & Gruyere Cheese

Bacon Wrapped Dates w/ blue cheese & Marcona almonds

Shitake Mushroom Escabeche Toasted ciabatta bread, smoked sea salt

HEALDSBURG SHED

Duck Liver Pate with chestnuts, quince, Castelfranco radicchio & gingerbread croutons

Plus two more seasonal items

SPOONBAR

Russian River Farms Chicories winter vegetables, citrus vierge

Roasted Country Line Carrots brown butter egg yolk, toasted walnut vinaigrette

Heirloom Squash Custard prosciutto, sheep's milk fonduta

WILLI'S SEAFOOD & RAW BAR

Tuna Tartare w/coconut milk, jalapenos, cashews & ginger

Flash Fried Fresh Calamari orange chili gremolata

Warm Sourdough Bread w/ garlic parsley butter

Little Gem Salad, Dijon vinaigrette, Fuji apples & aged white cheddar

MAIN COURSE

BARNDIVA

Petite Filet Mignon "loaded" baked potato, caramelized onion, bacon, cheve crème fraiche, buttered green beans

CAMPO FINA

Braised Lamb Shank mint gremolata sautéed greens and polenta

MATEO'S COCINA LATINA

Progressive Pastures Beef Cut of the Day seasonal vegetables, black olives, mashed potatoes, natural jus OR

Ritual Farm Suckling Pig savory bread pudding, seasonal vegetables, preserved black Mission figs, natural jus

PERSIMMON

Coconut Milk & Little Neck Clams Bowl sweet onions, red Fresno chiles, Thai basil, bok choi & vermicelli noodles OR

Somen Noodles Rocky grilled chicken, somen noodles, bamboo shoots, sweet corn & lemongrass broth OR

Crispy Duck Romen swiss chard, water chestnut & pickled shitake mushrooms

SIDURI WINE LOUNGE

(NO outside bottles allowed)

Family Style Buttermilk Fried Chicken foie gras "dirty" beans & rice

Smoked Pork braised Swiss chard, preserved lemon, apples buttermilk biscuits, honey butter

Vegetarian option roasted maitake mushroom cassoulet, heirloom beans, Nantes carrots, confit garlic



DESSERT

CHARLIE PALMER'S DRY CREEK KITCHEN

Six scrumptious winter desserts created & prepared by Pastry Chef Andrew DiClementi
No corkage fee for Sonoma County wines

BACI CAFÉ & WINE BAR

Chocolate Decadence flourless chocolate cake, vanilla gelato & chocolate sauce OR

Gelato/Sorbetto vanilla, chocolate, spumoni or pistachio, raspberry & blackberry cabernet OR

Tiramisu lady fingers soaked in espresso, Frangelaco, mascarpone & cream

CAFÉ LUCIA

Chocolate chocolate mousse with almond tuile, salted chocolate tart with ruby port gelee, hazelnut ice cream with caramelized banana OR

Traditional arroz doce with Madeira braised figs, Malassadinhas with "ovos moles", OR

Almond Ice Cream with fig cake

COSTEAUX BAKERY AT CAMELLIA INN B&B

A selection of bakery delights prepared by Costeaux's pastry chefs and served in the Victorian surroundings of the Camellia Inn

GUIISO LATIN FUSION

Quesadillita con Helado semi-sweet rice & cheesebread, organic vanilla ice cream, strawberry & Zinfandel sauce, torched coconut shavings OR

Semifrio de Fruta seasonal fruit mousse, raspberries, blueberries, chocolate sauce, strawberry demi-glace OR

Crème Brulee vanilla & citrus infused crème brulee, hibiscus tea poached pear OR

Fruit A medley of seasonal fruits

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 AND 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_____ Billing Zip Code_____

Name (Print)_____

Address_____

City/St/Zip_____

Phone _____

Email_____

Names of those in your party_____

How did you hear about the dining tour?

PLEASE COMPLETE AND RETURN THIS FORM

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

Indicate 1st & 2nd choices & dates:

Select Date: Dec.7____ Dec.8____ Dec.14____ Dec.15____

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

Select a total of 3 courses/restaurants

INDICATE 1ST & 2ND CHOICES

Appetizers

- _____ Barndiva Bistro
- _____ Braves Bar de Tapas
- _____ Healdsburg Shed
- _____ spoonbar
- _____ Willi's Seafood & Raw Bar

Main Dish

- _____ Barndiva
- _____ Campo Fina
- _____ Mateo's Cocina Latina
- _____ Persimmon
- _____ Siduri Wine Lounge

Dessert

- _____ Baci Café & Wine Bar (DEC. 8 & DEC. 15)
- _____ Café Lucia
- _____ Costeaux French Bakery at Camellia Inn (DEC. 7 & DEC.14)
- _____ Dry Creek Kitchen
- _____ Guiso Latin Fusion

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.

Raise your glass to adventure and the perfect beginning to your gourmet escapade

Begin your Dine Around experience with a visit to one of Healdsburg's fabulous tasting rooms. Include your email address on this form for a special offer from participating wineries.



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