

Carol & Joe Davis

FINE DINING DETECTIVES

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Sammy Nazzal and Nick Khoury, Co-Owners



Gorgonzola Garden Salad



Harris Ranch Filet Mignon and Lobster Tail



Potato Pesto Crusted Baked Halibut



20-ounce Porterhouse Steak with Basque Sauce

EPICUREAN EPISODES

Waterfront Grill: An American Bistro

It was a lovely warm summer night, and we decided to head for the Petaluma River to enjoy the view and see what the latest buzz in town was all about. We knew there were new owners at the Waterfront Grill and we wanted to be some of the first to check it out! We met with new proprietors Sammy Nazzal and Nick Khoury, and they shared with us their excitement about the restaurant. Both Nick and Sammy have been in the restaurant and food business in the Bay Area for many years, and they are quite enthusiastic about their newest venture.

The cuisine is American Bistro -- featuring steaks and fresh seafood -- and there is very pleasant patio dining along the river, which is where we opted to dine. Michelle, our server, was soon at our table to explain the specials and take our drink order. It was a glorious evening and we looked forward to our dining experience.

We began with some appetizers. We really loved the Lobster Ravioli -- a generous portion served in a lobster cream sauce. It can also be ordered in a larger size as an entrée. The Crispy Dungeness Crab Cake was filled with crab. The addition of diced bell pepper was an interesting touch that added zest to the taste. Cole slaw was served on the side and it was also excellent.

Next we tried the salads. Our favorite was the Gorgonzola Garden Salad, made with local mixed greens tossed with tomatoes, cucumbers and dried cherries. The Raspberry vinaigrette dressing was truly outstanding.

The entrées were all served in generous portions. It was hard to determine an overall favorite, as the three we ordered were equally delicious. The Harris Ranch Filet

Mignon and Lobster Tail was a meal that went way beyond the usual expectation for "surf and turf". The aged filet was prepared rare, as ordered. It was so tender a knife was really not required to cut it. The Lobster Tail was huge as well as hugely delicious. With a little lemon and drawn butter, it could well have been a meal in itself. In fact -- if you are not quite as hungry as we were -- both the steak and the lobster tail can be ordered individually. We were especially happy that we decided to try the Fish Special of the Day. It was mouth-watering Potato Pesto Crusted Baked Halibut topped with a tomato basil cream sauce. The fresh-cut vegetables and mashed potatoes provided a medley of flavors that were wonderfully complementary to the Halibut. The 20-ounce Harris Ranch Porterhouse Steak is the ultimate cut for steak aficionados. It is really two steaks in one with the tender filet on one side of the bone and the flavorful New York strip on the other. It was prepared medium rare, as ordered. The Basque Sauce consisted of peppers, onions, tomato and bay leaves and was an exceptional topping. This entrée also included tasty mashed potatoes and flavorful fresh-cut vegetables, though one would have to be ravenous to need them. Even the heartiest of eaters should be prepared to take some food home.

As always, we are glad we saved room for dessert. We loved the Fantasy Cheesecake from Rosen's Cheesecakes. It was light and creamy and worth every calorie. We also enjoyed a unique dessert called A Scotch Scotty -- vanilla bean ice cream iced with scotch and a bit of black pepper. This is not for the kids. It's an ingenious combination of an after-dinner drink with ice cream. With some

illy Coffee, it provided an unusual and satisfying finish to the evening.

The Wine List has something for every taste and budget. You'll find a nice selection of wines by the glass, half bottles and full bottles. We had a bottle of the 2004 Napa Valley Black Goose Cabernet, which paired perfectly with the steaks. The 2004 Hanna Sauvignon Blanc was excellent with the Halibut.

All in all, we had a truly memorable evening at the new incarnation of the Waterfront Grill. We loved everything about our dinners. We loved sitting outdoors in the breeze off the river on a warm summer night. We also loved the opportunity to chat with Sammy and Nick. With their outgoing personalities, their talent in the kitchen, and their ability to provide service that's both attentive and unimposing, they're certain to make a lot of friends in the area quickly.

I know that we'll be back to the Waterfront Grill soon.

Post Notes:

Waterfront Grill

54 E. Washington St
(Golden Eagle Shopping Center)

Petaluma, Ca. 94954

707.773.3200

Tuesday thru Friday

Lunch

11:30 AM to 2:30 PM

Dinner from 5:30 PM

Saturday & Sunday

Brunch, Lunch, Dinner, 9 AM to 9 PM

Closed Mondays

Closed Mondays

Full Bar

Reservations

Recommended

Ample Free Parking

Private Banquet Room

for 25 or more