

EPICUREAN EPISODES

Carol & Joe Davis

FINE DINING
DETECTIVES



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Petaluma Relaxed Fine Dining

by Carol & Joe Davis

We have been writing about Petaluma restaurants for quite some time now and the only constant is that the restaurant scene continues to change and grow to accommodate the ever-changing population. Social Club Restaurant & Bar features sophisticated American Cuisine, a Full Bar with over 100 options including rare Whiskey and Scotch and Local Craft Beers on tap and by the bottle is quickly approaching the celebration of their one year anniversary! They serve dinner nightly, offer Sunday Brunch, have a DJ and Dancing on Saturdays after 9:30 PM, and on Sunday Live Music starts at 6:30 PM, featuring local singer and songwriter and "America's Got Talent" Semi-Finalist Tim Hockenberry. In addition, they just got approval for outdoor dining and are in the process of creating a nicely landscaped patio.

The open Square Bar is the centerpiece of the restaurant. There are tables on the side, high tables and booths in the rear and distressed wood gives it a country feel. There is also a banquet room that can be rented for your special events and private dining. Big screen high resolution TVs



Desserts

and upbeat music add to the fun and relaxed atmosphere. We were seated in one of the back booths and were very comfortable, as we looked at the small focused menu. We ordered a few of the Tuttle's Elixirs Dinner Craft Cocktails to start. The Maple Leaf made with Tap 357 Maple Rye Whiskey, Mint, Fresh Lime Juice and Ginger Beer and the Polynesian Parasol made with Citrus Vodka, lemongrass infused vermouth, fresh ginger syrup, fresh lemon juice and a splash of soda water were both terrific. The Maple Leaf was lively and slightly spicy which we love and the Polynesian Parasol was light and refreshing. The Starters and Social Plates are perfect for sharing. We loved the Crisp Pork Belly with cider maple glaze, roasted garlic white bean puree and apple celery salad. The consistency was fabulous, the crust was perfect and it was leaner than you would expect...just amazing! The Smoked Trout with fried green tomatoes and kohlrabi remoulade was also delicious. Salad lovers will enjoy the Marinated Red Beets with red wine vinaigrette, toasted walnuts and local Pt. Reyes Blue Cheese. You must try the unique Smoked Gouda Mac & Cheese with Applewood smoked bacon, herbed sourdough breadcrumbs. It was light, not too rich and al dente which really set it apart from your typical Mac & Cheese. Can't wait to have this again! The Grilled Asparagus with fried egg, herbed Bellwether Farms ricotta, lemon and basil was beautifully presented and how can you miss with a fried egg! The English Pea and Green Garlic Risotto with parmesan, chives and guanciale was also lighter than expected, mildly

seasoned and delicious. The Entrees were all right sized but definitely healthy portions. Our favorite was the Braised Short Rib with grilled stone fruit, fingerling potatoes and cumin tomato relish. It was slow cooked for many hours making it very tender and so flavorful. It was the best short rib we have had in years! Fish lovers will enjoy the Local Rock Cod with sugar snap peas, roasted cauliflower and preserved Meyer lemon aioli. It was prepared perfectly and tasted great. Another excellent choice is the Grilled Hanger Steak with spring vegetables, marble potatoes and salsa verde. This "Butcher's Cut" was cooked perfectly, medium rare as ordered and held up well for lunch the next day.

The Wine List is International but features mostly Northern California wines. We enjoyed the 2011 Sheldon Sonoma Coast Grenache Blanc/Voignier/Rousanne with our starters, the 2012 Fort Ross Sonoma County Rose of Pinot Noir with our Social Plates and the 2009 Keller Estate Sonoma Coast "Casa de la Cruz" Pinot Noir with our entrees.

As ever, we saved room for Desserts and we are hard pressed to say which one was the best, as they were all delicious! The hot and chewy Chocolate Chunk Cookies are baked fresh to order and are served with a wonderfully refreshing Vanilla Malted Milk Shake. The Salted Caramel Pot De Crème with brown butter crumble was creamy but not too rich and excellent. The House Brioche Pain Perdu topped with Strawberries and Cream was lovely and unique. A round of Espressos was perfect with our delightful desserts.

Social Club Restaurant & Bar is a welcome addition to Petaluma with its



Smoked Gouda Mac & Cheese



Grilled Asparagus with Fried Egg



Braised Short Rib

friendliness, charm and a bit of S.F. sophistication. The service is friendly and professional and the Specialty Cocktails are fabulous! Chef Joseph Zobel executes the focused menu to absolute perfection and the front of the house runs smoothly with General Manager Damion Wallace, who was very happy to have moved to Petaluma from San Francisco. We look forward to future visits to Social Club Restaurant & Bar!

Post Notes:

Social Club Restaurant & Bar
132 Keller Street, Phone :
707.238.0158
Online: SocialClubRestaurant.com
Open 7 Days a week
Dinner:
Sunday-Thursday 5:00 PM -9:00;
Friday and Saturday
5:00 PM - 10:00;
Happy Hour
4:00 PM 6:30 PM Mon-Fri
(Drink Specials \$3.00-\$5.00)
(Bar Bites \$3.00-\$7.00)
Sunday Brunch
10:00 AM- 2:30 PM
Saturday Night -
DJ and Dancing starting at 9:30
Sunday
Live Music starts at 6:30 PM
Patio Dining, Private Dining
Rooms available for Special Events