

Chef Patrick's

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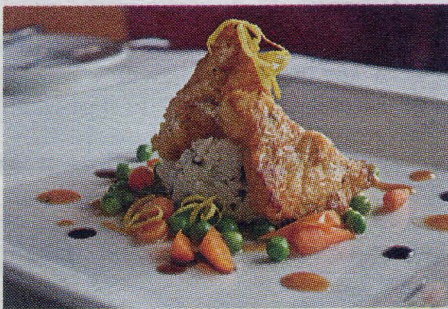
By John De Salvio and Ross Tallent

Ross: In my few trips to the Russian River area – one of the gems of California – is another crown jewel in the heart of Guerneville: Chef Patrick's.

John: I agree. Having lived in Guerneville for three decades, I watched many a restaurant come and go. Some promised more than they could offer; and, as anyone knows, running a restaurant is a very risky business. You have to decide: Do you want a place for people to eat and run, or to dine in style? Chef Patrick has chosen to provide the latter, with some absolutely fantastic results. He has also contributed to many local events.

Ross: This establishment on Main Street is serving up some of Sonoma County's finest dining. Known for his California French cuisine, Chef Patrick is masterfully combining classical French cooking techniques with the area's finest and freshest local ingredients. Add this to the casual, yet romantic atmosphere of his restaurant and you have the makings of an unforgettable evening. Whether you are a die-hard critic or an average Joe, all patrons will enjoy his artful presentation, which is only surpassed by his incredible balance of flavors and flawless technique.

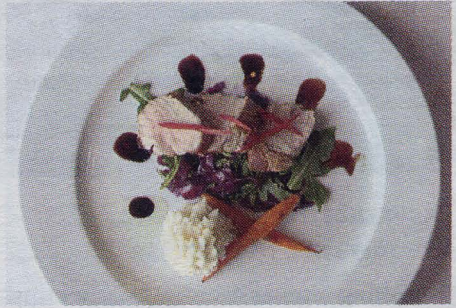
John: I wouldn't limit his dining skills to just some of the finest in Sonoma County. We have both done a bit of traveling, both in the United States and in Europe. Sure, you can find pricier restaurants with fancy presentations, but how much food do you get? Chef Patrick serves the right amount.



Pan-Seared Salmon

Ross: Seafood lovers will swoon as his Pan-seared Scallops melt in their mouths with a buttery, velvety smoothness, or delight in the crispy, light breading of his prawns.

John: Don't forget his Ahi Tuna, and Salmon entrées.



Porc Champignon

Ross: His pastas rival some of the great chefs in Europe, being full and flavorful, yet delicate and tender. Vegetarians will find comfort in his Field Greens Salad, which is bountiful and light, yet packing the flavor equivalent of a heavyweight fighter's punch.

If dessert is your thing, there are also a great many options to choose from including succulent Bread Pudding, velvety rich Crème Brulée, and his Mango Sorbet – an exquisite palate cleanser that will leave patrons eagerly coming back for more.



Filet Mignon

John: More people need to discover Chef Patrick's approach to excellent dining, and dieting. The portions are just right in size. Your hesitation to take away from the pure art of the presentation may slow down your eating a bit, which is a good thing for maintaining a well-balanced diet. It lets your brain connect to your stomach. He follows in the true French tradition: eating all those wonderful foods that we think will fatten us up. But the French do it in moderation and with balance, something our chubby population needs to learn. And Chef Patrick is a wonderful teacher.

John De Salvio, now in Burbank, lived in Guerneville from 1980 to 2009. Ross Tallent, John's Domestic Partner, is an artist/sculptor with a passion for cooking and baking. Photos by Ross Tallent.