



July 2007 - Volume 1



A Word From Yves

It is my pleasure to welcome you to Sonoma's first e-newsletter. Since the inception of the Sonoma Grille, I have been consistently impressed with the loyalty of our customers. It is with gratitude to you, our faithful guest, that this e-newsletter be dedicated to keeping you informed of upcoming events, seasonal menu changes and culinary and wine trends. Being a Sonoma patron, you love food. You will also love every last bite of this e-newsletter.

While we are in the spirit of introductions, I am thrilled to present Sevice, Sonoma's sister restaurant located just across the street at 930 Penn Avenue. Sevice opened in February and has already received rave reviews from the local press. It has been described as "...a warm breeze from the South Beach" by the Pittsburgh Post Gazette, but you must create your own experience at Sevice.

The Nuevo Latino tapas bar features creative foods from Latin America, exotic mojitos and captivating salsa music. Watch from the Sevice open bar as Executive Chef, Curiel Bame, ignites his passion for Latino foods every night. Sevice is the perfect place for a cocktail and a light bite before or after a show. But don't take my word for it; our kitchen is open Monday through Saturday, 5pm till 1am for your dining pleasure.

You can expect this e-newsletter to arrive every month. Every month will alternate between Sonoma and Sevice, keeping the mix exciting and informative.

I wish you the many bounties of summer.

Yves -

Notes From The Cellar



The Making of a Wine List

Today, Sonoma Grille boasts of over 100 wines on our menu. But just because we have such an extensive collection doesn't mean it needs refreshed every so often. About every three months, the Sonoma wine list gets refreshed. It's about that time. So how does a wine get lucky enough to be chosen for the prized Sonoma menu? First thing is first, I look for new products that have just been introduced to the market. The next step in the process is to reassess those wines on the menu that haven't been so popular. (Although I may find these wines to be dynamite, others do not share the same love.) I then revisit the veteran wines on the list. Are they worthy to remain? Finally, I take a look into the wines that have never made the list, and possibly give them an opportunity to shine.

You may be wondering, do I try ALL of the wines that make the list? No, but I sure try most of them. Once I try them, I then determine if we can sell these wines by the glass and if there is a good availability of the product so that it can last during its tenure on the list.

The final picks have been made, the list has been compiled and viola, a new wine list is available for your tasting pleasure!

Recommended on the new list:

Hess Collection Mt. Veeder Cabernet – This impressive, powerful wine has strong, chewy tannins, a great mouth feel and is a real treat to have by the glass at Sonoma Grille.

Dumol Chardonnay – This wine is only at Sonoma Grille, no one in the state carries this exceptionally balanced chardonnay. This wine is also available by the glass.

Matanzas Creek Merlot – A name that has been synonymous with quality merlot for years. Jammy and fruity, with a nice lingering finish. A real treat.

Tastefully yours,

Uriel

Quicene



A Salute to the Salmon

More than ever, the health benefits of salmon are making this one popular fish. Now at Sonoma, this fish just got a little bit healthier with the arrival of the king salmon. The salmon is organically raised in the cool, clean waters of Vancouver Island, eliminating the dangers sometimes associated with farm-raised fish. The eco-friendly fish is beautifully marbled and has an exceptional flavor, making this dish a very popular choice on the new summer menu.

The featured salmon dish is pan-seared to your liking and served in a Maitake mushroom and miso broth with a little tofu, wakame and scallions. Served alongside is a simple, yet delicious chilled soba noodle salad with sesame and crisp summer vegetables.

Please join us in experiencing some of our fresh summer flavors. I'm looking forward to seeing you at one of our tables.

Thank you,

Chef Andrew Hebson

Giving In to Ice Cream

Ah, the many guilty pleasures of summer...sunbathing, fancy cocktails and the most tempting, ice cream. It's just not the same in the winter. The refreshing coolness gliding down your throat and the explosion of summery fruits just don't have the same effect in January as they do in July.

What perfect timing for the arrival of the Carpigiani ice cream maker at Sonoma. This state-of-the-art ice cream maker produces the smoothest, creamiest ice cream, gelato and sorbet. With this new addition, Sonoma will be featuring two ice cream flavors and three sorbet flavors daily, all served with homemade biscotti cookies.

Some of the creative temptations already featured were hazelnut gelato, white peach sorbet and Bing cherry sorbet. We are most excited about introducing a new frozen dessert menu item; Espresso Ice Cream Bombe. This is a heavenly combination of espresso ice cream and bittersweet chocolate ice cream with a white chocolate glaze and espresso praline, served with a chocolate ganaché and chocolate covered espresso beans.

New flavors are being created daily. Don't let July pass you by!

See you soon,

Pastry Chef, Kelly James

947 Penn Ave. Downtown Pittsburgh - Pjone: 412.697.1336
Hours of Operation: Daily: 11am - 3pm Nightly: 5pm - 11pm
Valet Parking Available.