

Bouquets, Rosé, Pinots & BIG RED

We proudly serve LYNMAR ESTATE wines, producer of exceptional RRV Pinot Noir and Chardonnay. The Rosé of Pinot Noir is perfect for warm weather sipping or as a luxurious pairing with chef Mark Stark's Pan Tomato (see recipe on reverse). This beautiful winery, with its expansive organic gardens, welcoming tasting room, and spectacular patio is not to be missed. If you visit, congratulate manager Keith LaVine (great name for a wine guy!), who married Patty Jellison on August 28th and selected Stark & Co Catering for the big day.



THE PERFECT PAIRING

Keith says, "I didn't want to have to worry about anything on that day. I trust Stark's implicitly and have been a fan of their foods since the day Willi's Wine Bar opened its doors. Patty and I are loyal patrons of all the Stark restaurants"



MEALS ON WHEELS - Mark Stark, daughter Katie & Big Red, preparing fabulous foods for your special event.



Reality BITES

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Monti's • Stark's Steakhouse • Willi's Seafood & Raw Bar • Willi's Wine Bar

All the news that's fit to eat.

How we spent our summer...

After almost ten years without a major break, we took some time this summer to recharge our batteries with our first-ever trip to Spain and France. We were blown away by the scenery, the architecture, the art, the people, and of course, the amazing food. We came back inspired and brimming with ideas for new dishes that are sure to show up on our menus over the coming months. See page 2 for one of our favorite discoveries.

-Mark and Terri Stark

Aww Shucks! - Oysters! Clams! Crab! Who does that? Willi's Seafood & Raw Bar

THINK PINK FOR LUNCH IN OCTOBER



October is National Breast Cancer Awareness Month. Have lunch with us and help support the fight against breast cancer.

All month long, **we're donating 5% of sales** between 11:30 AM and 2:30 PM from all of our restaurants to the North Bay Cancer Alliance.

Stark's Steakhouse and Monti's Rotisserie will feature ONEHOPE Chardonnay during Happy Hour (Monday through Saturday from 3:00 PM to 6:00 PM) for \$5 per glass.

ONEHOPE donates 50% of profits generated from the sale of every bottle of Chardonnay towards breast cancer research.



I'll have FRIES with that

Willi's Wine Bar Truffled Fries make the *San Francisco Chronicle's* "Six of a Kind - Bay Area Best" list! Michael Bauer says, "They're so good they really don't need anything else."

STARK NAKED news

More Happiness

The best Happy Hour in town just got better. Stark's Steakhouse, famous for great appetizers and signature cocktails 3-6 Monday-Friday have added Saturdays from 3-6. \$5 Drinks and \$1.50 appetizers. Get happy.

BABY BOOM!

4th of July exploded with two little firecrackers! Brothers Gregory and Ryan Culley brought their wives, Ingrid and Cindy, to enjoy a dinner at Stark's Steakhouse. Both women were nine months pregnant and both ordered the Filet Mignon. After dinner, Cindy asked Ryan to take her to the hospital, hours later Ingrid and Gregory arrived. New cousins Rya and Kailin Jessica were born just an hour apart. Best wishes to the families. Stark's Steakhouse - When you're expecting something great.

LYLE LOVES US

We hear Lyle Lovett crooned about Willi's Wine Bar repeatedly during his recent SR show. How about those crab tacos? Come back soon Lyle!

Flip over for...

What's Cooking at Monti's?

New iPhone app for eating out

Checking out The Boys of Summer High School interns tell all...



PARTY LINE

Expert wine county party planning. Inspired selections from all 4 menus. 707.576.9610 jenny@starkrestaurants.com

403 Healdsburg Avenue Healdsburg 433.9191

714 Village Court Montgomery Village Santa Rosa 568.4404

4404 Old Redwood Hwy. Santa Rosa 526.3096

521 Adams Street & 7th Santa Rosa 546.5100

STARK REALITY RESTAURANTS

Sonoma County CA USA www.starkrestaurants.com



What's Cookin' at Monti's in the Village?

NEW MID DAY AT MONTI'S MENU AND HOURS

"A Great Time at a Great Price" Sunday through Thursday 3 - 6

Bar Bites: \$1.50 & \$3.50/\$4 Well Drink & Wine Specials/\$5 Signature Cocktails/\$2.50 PBR

There's still time to enjoy live music from the patio Saturdays from noon to 3.

Saturday, September 25 **Pop Fiction** - Enjoy the sounds from the 70's to today!

Saturday, October 2 **Rock Skool** - A tribute to 70's rockin' bands

Eating at Stark's Steakhouse just got a whole lot more GADGET FRIENDLY

Santa Rosa-based app developer Outspring (www.outspring.com) has just launched a free iPhone app for restaurants

* **Map & Driving directions** - Turn by turn instructions for reaching the restaurant.

* **Reservations** - See available time slots and reserve a table.

* **Dial Directly** - Call the restaurant with one click.

Other App Features:

* **Fully Dynamic Course Menu**

* **Works with iPod Touch, iPhone & iPad**

To download the free app, visit: <http://appshopper.com/lifestyle/starks-steakhouse>



Recipe from Mark Stark's File: **Pan Tomato** Serves 4

The start of many great meals in Barcelona often began with this great tapas

and several cheap bottles of rosé! This is my take on the classic Pan Tomato, a recipe truly all about the quality of the products.

4 ea ripe red tomatoes

1 loaf of Cousteaux Bakery Ciabatta

(available at the Costeaux French Bakery in Healdsburg or at Oliver's Markets)

2 ea cloves of garlic

4 to 6 tablespoons of good extra virgin olive oil

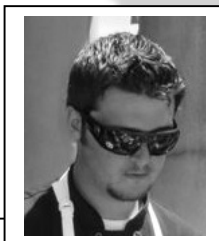
fleur de sel

Split the tomatoes in half then place cut side up on a cookie sheet and place in a 400 degree oven or on a medium hot grill. Roast or grill the tomatoes until they begin to soften and lose some of their moisture, about 7 -10 minutes. Remove from the heat and let cool. Remove the skin from the tomatoes and grate them on the big holes of a hand grater into a bowl. This can be done up to 2 hours before needed. Slice the Ciabatta into ½ inch thick slices. Toast the bread slices in a hot oven or on a medium grill, then while hot, rub one side of the toast with a garlic clove. Next, spoon some of the tomato pulp onto each slice. Place just enough tomato pulp on the toast to lightly cover. To finish, drizzle each slice with a good amount of the olive oil and a liberal sprinkle of fleur de sel. Did I mention to open some chilled rosé?

CHEF BOYS -R- DEVOTED

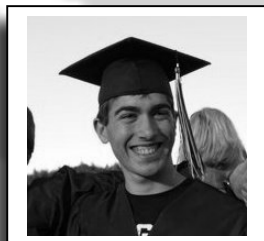
The Maria Carrillo team, winners of the Stark's High School Chef Competition got a taste of REALITY as

The 4 students rotated through all 4 restaurants for their summer jobs as line cooks and at prep stations.



Grant Mitchell

"I would like to continue to study at a Culinary Academy. The sauté station is my favorite job; I can make the spinach salad in my sleep. I am learning a lot, especially keeping, up and multitasking."



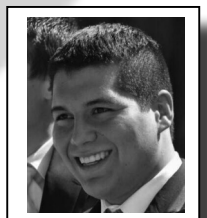
Jesse Lucia

"It's fun, challenging and a good experience. I am learning a lot. I love the presentation. I especially love making the ahi. I want to be a chef"



Alex Johnson

"It's fast paced and fantastic! I love working behind the scenes in a restaurant, not what I imagined. I like making the calamari because the deep fryer is fun. Head chef Hunter Bryson has been great"



Jose Anaya

"I am really glad I did it. I learned how to work under pressure. Willi's Seafood was my favorite. The calamari is fun to make and so delicious! It was a great experience because I plan on working in the restaurant my parents own."