



Reality BITES

Welcome to the Inner Circle

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

SUMMER 2011

SUBSCRIBE NOW

First in the County to Offer Safe Harbor® Certified Seafood!

What does that mean?

Exceptional quality and environmental responsibility.

Seafood of the highest class.

Comprehensive assurance of seafood safety.

Tested and certified to be low in mercury, free of E. coli and Salmonella and below acceptable levels for histamine.

Join us at any Stark Reality Restaurant and see how committed we are to serving you the best seafood we can snag.

To find out more about Safe Harbor Certified Seafood visit www.safeharborbayarea.com

Stark's Steakhouse Happy Hour Gets Even Happier

New menu items, including Mini Burgers. \$5 Margarita Mondays... and Tuesdays

Monday - Saturday
3 pm - 6 pm

All the news that's fit to eat.

Hello friends!

After a long hiatus, Reality Bites is back. We've been busy the past few months. Willi's Seafood & Raw Bar has grown. Monti's larger patio is the perfect place to enjoy Montgomery Village's summer concert series every Saturday. Want to learn to cook steak like a pro? Sign up for Mark's class (see below). Also, we're proud to announce that we are the first restaurant in the county to feature Safe Harbor® certified seafood.

Remember, we enjoy hearing your comments and we love to answer your questions. Thank you to Jef Burnett who, after eating at Willi's Seafood, emailed us for the recipe to our Uni "Mac and Cheese." You ask, we deliver! Flip the newsletter over to see the recipe.

-Mark & Terri Stark
realitybites@starkrestaurants.com

P.S. Stay tuned for some exciting news about developments at the Steakhouse!

TOP 100 - THREE YEARS IN A ROW!

Who does that?!? Willi's Wine Bar!

San Francisco Chronicle's 2011 Best Bay Area Restaurants Guide

Maker's, Manhattans & Marinades: Cooking the Perfect Steak, Inside & Out

Spend the afternoon with Chef Mark Stark at Stark's Steakhouse. Start out with a lesson in creating the perfect Maker's Mark Manhattan. Enjoy your MMM with bar-bequed oysters from the grill while Mark shows you the ropes to becoming a steak pro.

Dry vs. Wet Aging • How to Select Steak
Marinades vs. Dry Rubs • Cooking Methods

Then sit down with your classmates and dig into those steaks with some summer side dishes.

ACT NOW: Only a few spots left!

Purchase via our website or call 707.576.9610 to reserve a spot.

Cost: \$125 per person

Date: Sunday, July 17

Time: Noon to 3 pm

STARK NAKED NEWS

Willi's Seafood & Raw Bar Expands!



New dining room & raw bar at Willi's Seafood

It's everything you love about Willi's Seafood & Raw Bar and more - without the wait.

More seats, a whole new raw bar and finally, steamed clams - "another bucket please!"

See back for recipes.

At Monti's Rotisserie & Bar, the patio is a great place to enjoy lunch, dinner or Sunday brunch.

Don't forget about Music on the Patio every Saturday during the summer from Noon to 3 pm in Village Court.

During these concerts we'll be serving up BBQ'd Oysters & Fish Tacos hot from the barbie.



Monti's Patio



Party Line
Expert wine country party planning.

Inspired selections from all four menus.
707.576.9610

jenny@starkrestaurants.com



4404 Old Redwood Hwy.
Santa Rosa 707.526.3096



714 Village Court
Montgomery Village
Santa Rosa 707.568.4404



403 Healdsburg Avenue
Healdsburg 707.433.9191



521 Adams Street & 7th
Santa Rosa 707.546.5100

STARK REALITY RESTAURANTS

Sonoma County, CA, USA
www.starkrestaurants.com

ROCKIN' RECIPES FROM WILLI'S SEAFOOD

Raw Oysters on the Half Shell

12 small to medium fresh oysters (such as Beausoleil or Kumamoto from Santa Rosa Seafood at the Farmer's Market)

For the Mignonette:

- 1 ea shallot
- 1/2 ea fresh jalapeno pepper
- 1/2 ea fresh red Fresno chile
- 1/2 cup Seasoned Rice Wine Vinegar
- 1/2 cup Natural Rice Wine Vinegar
- 1 ea lime
- 2 tsp. chopped cilantro
- Crushed ice

Mince the shallot. Seed and mince chilies. Mix with the vinegars and lime juice. Chill until needed. Add the cilantro right before using to keep its bright green color.

To serve, shuck the oysters & release from its shell. Put oyster in shell and place on crushed ice. Spoon some of the mignonette over the oysters and serve.

Yield: 2 servings of 6 oysters each.

Te-Quila Mockingbird

- 2 oz. tequila
- 1.5 oz. strawberries, muddled
- 1 lime
- 1/2 oz. simple syrup
- Few sprigs of torn mint
- 1/2 salted rim
- Lime wedge to garnish

Shake until well combined. Pour over ice in 1/2 salted rim glass.

Uni "Mac & Cheese"

- 1/4 cup shallots, sliced
- 1 bay leaf
- 6 ea black peppercorn
- 1/2 cup white wine
- 2 cups heavy cream
- 2 oz. uni
- Salt to taste
- 6oz. penne pasta
- 4oz. bay scallops
- 2 tbsp. mascarpone cheese
- 2 tbsp. butter
- 1/2 cup toasted buttered bread-crumbs
- 1 bunch chives minced

Sweat shallots, bay leaf, pepper in 1 tablespoon of butter until it is melted with no color. Add white wine and reduce by 2/3. Add cream and salt, and bring to simmer. Simmer for 10 min but DO NOT reduce. While sauce is simmering, cook and drain pasta. Remove bay leaf and add uni while sauce is still hot. Blend in a blender and strain.

Place sauce in a large skillet or saucepan over medium heat. Add cooked pasta, remaining tablespoon of butter, mascarpone, and bay scallops. Stir together gently over medium heat until pasta is coated and scallops are cooked (about 3-5 minutes). May be served straight from the skillet or transferred to individual serving plates or your favorite casserole dish (warmed first!). Sprinkle with breadcrumbs and chives before serving.

Yield: 8 servings.

Thank you to Jef Burnett for requesting this recipe!



A Summertime Reminder! 707.576.9610

"Let Stark Reality Restaurants be the solution to all of your event needs."
Catering • Banquet Rooms • Weddings • Wineries • More!

STARK'S GOES SOCIAL!

Follow us on Twitter:
Willi's Wine Bar
@williswine
Stark Co. Catering
@StarkCoCatering

Like us on Facebook:
Stark Reality Restaurants

Have you heard about the Santa Rosa Wine Trail?

Come into Willi's Wine Bar with a Wine Trail Card and receive free corkage on one bottle of wine from any participating winery when you dine with us.

Don't have a card?
Pick one up at
Willi's Wine Bar!

Stark Reality Restaurants' Battle of the High School Chefs!

Highlights from the May 21st competition in Courthouse Square

1st place: Maria Carrillo
Prize: \$100 gift card for each team member, a large Boos board, and a 4-week paid internship (one week in each restaurant)



Kudos to all our budding "Iron Chefs!"