

WINTER 2012

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Reality BITES

Welcome to the Inner Circle

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

All the news that's fit to eat.

Wishing all of you a happy and healthy 2012!

-Mark & Terri Stark
& the Stark Reality Restaurant family
realitybites@starkrestaurants.com

Dining Al Fresco - It's Not Just for Summer!

On a cool evening, eat out on our HEATED patios at Monti's, Willi's Wine Bar and Willi's Seafood & Raw Bar!



Willi's Wine Bar

HOST A PARTY AT ONE OF OUR RESTAURANTS!

Did you know that you can reserve the patio at Willi's Wine Bar for your next party? Call Ulrike at 526-3096.
Did you know that Willi's Seafood & Raw Bar is now available for private dining for up to 40 guests? Call Nick at 433-9191.
And of course, Stark's Steak & Seafood has the options of the wine cellar, the piano lounge, the main dining room & the west end. We enjoy celebrating special occasions with you! Call Jenny at 576-9610.

STARK NAKED NEWS

Tasting Tuesday is Back!

Willi's Wine Bar will host Tasting Tuesday featuring a different winery or wine maker each Tuesday in February & March.

We invite you to a formal tasting where you will taste three wines, paired with a Willi's Wine Bar small bite.

- How much? \$16
- When? 4 pm - 5:30 pm every Tuesday in February & March

"Like" Willi's Wine Bar on Facebook for updates on what wineries and wine makers will be featured!

Purchase tickets at tastingtuesdays.eventbrite.com



MARK IS HEADING TO NEW YORK TO COOK AT THE JAMES BEARD HOUSE!

Mark has been invited to cook at the James Beard Foundation event "Carnivore's Delight" in New York on February 2, 2012. Cooking at the historic James Beard House in Manhattan's Greenwich Village neighborhood is a great honor for a chef.

This event, "Carnivore's Delight," invites meat lovers on the hunt for the best steak in town to come to the James Beard House and try the food of some of the country's foremost "masters of meat." This event is presented by Certified Angus Beef® so Mark and the other chefs, armed with top-quality beef, will prepare a carnivore feast showcasing their excellent culinary chops.

Mark will be cooking Coffee-Crusted Certified Angus Beef® Prime Natural Filet with Beef Rillettes, Bone Marrow Dumplings, and Crack Potatoes.



ON THE BACK

Cocktail Culture

Stark's Steakhouse Now Stark's Steak & Seafood

Restaurant Week

Stark Social Media



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

Party Line
Expert wine country party planning.
Inspired selections from all four menus.
707.576.9610
jenny@starkrestaurants.com

Sonoma County, CA, USA
www.starkrestaurants.com

COCKTAIL CULTURE

The recipes for seasonal drinks at Monti's, Willi's Seafood & Raw Bar, Stark's Steak & Seafood, and Willi's Wine Bar, just in time to ring in the New Year 2012! Have fun and drink responsibly, from all of us here at Stark Reality Restaurants.

WILLI'S WINE BAR

A champagne cocktail recommended by Willi's Wine Bar's wine specialist, Anthony, for when the clock strikes midnight:

Elderflower Bellini

1/2 ounce D'Arbo Elderflower Syrup
5 ounces Cremant Brut
Thin slice lemon

Add D'Arbo Syrup to champagne flute & coat the glass. Add Cremant. Float lemon as garnish.

Start your New Year's Celebration at Willi's Wine Bar with a champagne flight and oysters on the half shell!

MONTI'S

Woodshed

2 ounces Woodford Bourbon
1 ounce apple simple syrup
Dash of cinnamon
Sprig of rosemary

Fill shaker with ice. Mix bourbon and apple simple syrup in shaker. Add dash of cinnamon. Pour over ice in rocks glass. Garnish with sprig of rosemary and lemon peel.

How to make apple simple syrup:
<http://bit.ly/s66MhC>

STARK'S STEAK & SEAFOOD

The Other Man

1/2 ounce Pur Likor Spice Blood Orange liqueur
1/2 ounce rosemary-brown sugar simple syrup
1 1/2 ounce Buffalo Trace Bourbon
1/2 ounce lemon juice
1 ounce cranberry juice
3-4 slices fresno chiles
Sprig of rosemary

Add ice, Pur Likor, rosemary-brown sugar simple syrup, bourbon, lemon juice and cranberry juice into cocktail shaker. Shake. Pour over rocks & chiles into collins glass. Garnish with sprig of rosemary.

How to make rosemary simple syrup:
<http://bit.ly/t8D03c>
Add 1 cup of brown sugar to step 1

HAVE YOU HEARD?

In October Stark's Steakhouse unveiled a new raw bar and added a number of shellfish & sustainable seafood items to its meat-centric menu. After two months, we'd like to report that the amount of seafood sold each week is almost even to the amount of red meat. Stark's Steakhouse is slowly becoming known as Stark's Steak & Seafood.

In addition to the extensive raw bar filled with oysters, mussels, clams and shrimp, new sustainable seafood items include a number of fish dishes served a la Plancha. "We've always had a really good selection of fresh seafood at the Steakhouse, but the new raw bar and Plancha fish dishes, brought to the table on sizzling iron platters, add a whole new dimension," says Mark. The seafood a la Plancha choices range from Arctic Char, Maine Lobster, and Caramelized Butterfish to Ahi Tuna steak, Sea Scallops and more.

All finfish served at the four Stark Reality Restaurants is Safe Harbor® certified. Safe Harbor® certified means that this seafood is of exceptional quality and is environmentally responsible and it is tested and certified to be low in mercury, free of E. coli and Salmonella and below acceptable levels for histamine. Find out more about Safe Harbor® Certified Seafood at www.safeharborbayarea.com.



WILLI'S SEAFOOD & BAR

The Sweet Tart

2 ounces fresh cranberries
1 ounce simple syrup
2 ounces vodka
1/2 ounce lemon juice
1 ounce pineapple
1 splash cranberry juice
1 splash soda
lime wheel

Muddle cranberries and simple syrup in an empty pint glass. Fill with ice. Add vodka, lemon, pineapple & cranberry juice. Shake & pour contents into chilled tall beer stein. Top off with splash of soda & lime wheel for garnish.

STARK'S GOES SOCIAL!

Follow us on Twitter:	Like us on Facebook:
Willi's Wine Bar @williswine	Stark Restaurants
Stark Co. Catering @StarkCoCatering	Willi's Wine Bar
	Stark's Steakhouse
	Willi's Seafood & Raw Bar

Mark Stark wants to be your friend on Facebook!



Where can you get a 3-course meal for just \$29?

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

A seven-day celebration of our county's farm fresh food & premier wine.

Don't miss out Sonoma County's most delicious week of the year.

sonomacountyrestaurantweek.org
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