

TIP OF MY TONGUE

A two-chorizo kind of a day

With the impending El Niño storm season, I've got Latin cuisine on the brain — specifically chorizo, a pork sausage originally from Spain and Portugal, but now a mainstay in the cuisine of the Americas.

Without thinking twice about it, I had a two-chorizo day last weekend and it left me wondering why I don't do that more often. The day started with a chorizo scramble at Sax's Joint, next to Pinky's Pizza on the Boulevard, and ended with chorizo tacos at Mi Pueblo.

I prefer flavor to heat, which is why I prefer the European chorizo over the Latin American version. European chorizo contains dried smoked red peppers and white wine, as opposed to the Latin American version's chili peppers and vinegar.

European chorizo has a matured complexity, while its fire-breathing younger brother fits better into the wilds of the New World. However, both Sax's Joint and Mi Pueblo offer chorizo that is flavorful without much burn. Don't miss Sax's chorizo hash when it graces the specials menu.

Velasco's Catering

More changes are coming to downtown Petaluma's Mexican restaurant scene. Velasco's venerable brick-and-mortar location at the corner of Kentucky and Washington will change ownership at the end of January.

The new restaurant will be named True North and will offer a farm-to-table American food menu. Soon-to-be-former-owner Teri Velasco will still offer her very popular Velasco's catering, which is a delicious and affordable catering alternative for company picnics, birthdays, Super Bowl parties, etc.

Teri has been a generous part of the community for the past two decades, so we wish her the best.

Petaluma Boulevard North from Washington Street. Whether it will remain a Mexican restaurant or change cuisines entirely is yet to be seen.

Brewster's ground breaking

Brewster's has broken ground in the parking lot between Playa Azul and Buffalo Billiards on the Boulevard. Brewster's will offer locally-sourced BBQ-inspired cuisine in a "beer garden" atmosphere. But Brewster's promises more than just good food, outdoor

seating and a Southern-ish menu.

Most important to co-owners Michael Goebel and Chris Beerman is creating a friendly dining environment where customer relaxation trumps simply turning tables as fast as possible. These guys are clearly more interested in contributing to the community than simply capitalizing on Petaluma's well deserved culinary reputation.

Goebel has several well-respected bars in San Francisco, but also has strong family ties to Petaluma. Beerman has an extensive background as a chef and restaurant owner. One of my favorite meals in San Francisco is the fried chicken, mac-n-cheese and caramelized cauliflower at Beerman's acclaimed Citizen's Band restaurant at Folsom and 8th. I'm excited that Beerman himself will be running the kitchen here in Petaluma, and I am encouraged to see the list of local farms, ranches, wineries and breweries from which his kitchen will draw.

Peruvian Cuisine

You may have noticed the windows of Sea Thai's old location at the corner of Petaluma Boulevard South and G Street have been papered over recently. A Peruvian restaurant from the East Bay is set to move in, and this has been

her very popular Velasco's catering, which is a delicious and affordable catering alternative for company picnics, birthdays, Super Bowl parties, etc.

Teri has been a generous part of the community for the past two decades, so we wish her the best, and I encourage everyone to stop in for a few killer Happy Hour tacos before the end of January to wish her a well-deserved fond farewell.

Playa Azul

Playa Azul will also change soon. A "For Sale" sign is currently hanging in the window of this long-time downtown eatery located a few shops up

Peruvian Cuisine

You may have noticed the windows of Sea Thai's old location at the corner of Petaluma Boulevard South and G Street have been papered over recently. A Peruvian restaurant from the East Bay is set to move in, and this has been confirmed by a sign in the window announcing that Quinoa Restaurant will open there soon.

The website listed on the poster is not yet operational, so no menu preview is available yet. I do find their claim of "Petaluma's newest Peruvian dining experience" humorous as I'm pretty sure this will be

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Petaluma's only Peruvian dining experience. I hope they meant that as a joke, and that it's not an indication of a lack of Petaluma research prior to signing their lease.

Charley's liquor

Charley's has reopened at its historic Petaluma Boulevard South location.

Revived by the next generation of Charley's family, once fully operational Charley's will be more of a local tasting room than just the liquor store and deli it was in the past. The deli will re-open in the next month or two.

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