

TIP OF MY TONGUE

Tipping back at Petaluma's Sauced

Sauced BBQ and Spirits has backed away from its 20 percent service charge it instated last month in lieu of tipping. Apparently, not everyone loved the novel "no tipping" policy. In a statement on Facebook, Sauce said: "Many guests have expressed frustration and disappointment about the mandatory service fee and the Sauced family truly appreciates the candid feedback.

We want our guests to know that we heard you, and value your constructive comments."

Food tours

Petaluma Food Tours is finally a real thing. Most who dine in Petaluma eventually come up with a similar idea, but three locals — Juliet Casazza, Marina Freedman and Anne Johnson — have brought the idea to fruition. What better way to show off Petaluma's culinary jewels than to send food lovers on a walking tour of multiple restaurants, bars and tasting rooms around downtown?

Beer wars

Jamison's Roaring Donkey wraps up Sonoma County Beer Civil War: North vs. South this Sunday. Pitting northern county beers against beers from around here, JRD will tally up the sales on Jan. 31 and declare a winner. With a healthy selection of Petaluma Hills Brewing Company, Lagunitas, Dempsey's and 101 North on tap, I predict the south will pull off a win.

Opening

Della Fattoria has started hosting pop-up dinners twice a month in anticipation of expanding their hours and their dining room into the building to the north.

Dickey's BBQ Pit has opened in the Friedman's center. Although a franchise, Dickey's has a good reputation dating back to its humble Dallas roots, starting there in 1941.

Supreme Sweets has tak-

en over Playa Azul's spot next to where Brewster's has broken ground, just a stone's throw up Petaluma Blvd North from Washington Street. The Rohnert Park bakery is well known for their custom cakes.

Closed

Native Kitchen had great ambiance, ambition and what seemed like a captive audience for healthy and veggie meal options, but never quite clicked and

currently sits vacant.

Good Licks was the tiny hot dog and yogurt kiosk in front of The Hideaway. If you've ever visited, or read the Yelp reviews, you'll wonder how they lasted as long as they did.

Chef Corey has closed Le Bistro "indefinitely" due to a family tragedy. Our heartfelt thoughts and best wishes go out to him and his family during these trying times. We look forward to his eventual return, but understand if that is simply not meant to be.

Faron shutdown

Faron had some of the best barbecue I've ever tasted, which says a lot considering I dedicated five weeks last summer, as well as several new notches on my belt, driving around the country sampling barbecue. Haven't heard of Faron? That's because it wasn't a restaurant per se. Faron served BBQ at Mario & John's on the weekends. Rumor has it this temporary set-up wasn't to the health department's liking. Let's all hope he finds a permanent location somewhere here in Petaluma.

Winemaker dinner

Bistro 100 hosts a Thumbprint Cellars winemaker's dinner (\$89) on Febr. 29. Naturally, the five course menu reads like a foodie's dream, but the seafood "Pot Pie" caught my attention, including northern California Petrale sole and mussels in white wine mornay cream sauce, with potato, mire-

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poix, toasted-spice-blend and tarragon in a butter crust.

Advanced olive oil tasting

McEvoy Ranch will offer a rare all-day Advanced Olive Oil Sensory Training Workshop (\$395) on Feb. for anyone who

has completed a basic olive oil tasting course. In order to explain each sensory attribute and the relevance of targeted tasting procedures, guests will sample up to 20 olive oils. In addition, there will be discussions on "practical olive oil chemistry, processing challenges, maximizing quality and adjusting the process according to sensory outcomes."

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