

BISTRO LIAISON



WINTER/SPRING 2009

BISTRO NEWS



Happy New Year from Chef Todd Kniess

HAPPY NEW YEAR!
WE MADE IT TO 2009!

This winter, I've been appreciating the San Francisco Bay Area with its bountiful harvests, peace and good will. Beautiful sunsets glow behind the Golden Gate as sea lions bark in Sausalito for their fair share of the herring catch. The Sierras are packed with blankets of fresh snow and local oysters are plentiful. Let's not forget that our baskets and wine glasses are full - good health, family, friends, and a strong community.

During winters in France, to take the edge off a chilly day or even a chilly news cast, they head over to the stove to whip up a cassoulet or Tart Tatine. At *Bistro Liaison*, we do the same; celebrating comfort foods to warm your body and soul. This winter we feature:

Dungeness crab cake with celery remoulade, cassoulet with duck confit, strudel stuffed with roasted crimini and portobello mushrooms, crispy braised Niman Ranch pork

As part of our focus on comfort foods, we began a special "Economic Stimulus" menu last fall, **\$25 for a four course dinner including a glass of wine**, available Monday through Thursday. Because of the tremendous response, we've extended the dinners. Check back often to hear the menu for that week.

Reservations recommended.

belly served on a bed of Camargue rice, grilled salmon with tapenade crust and roasted beet salad, Corsican braised lamb shank with crispy polenta, and traditional Coq Au Vin.

Over the years, we have been privileged to serve our community with everyday meals and for special occasions. We've been a part of courtships, engagements, weddings, pregnancies, newborns, birthdays, graduations and anniversaries. It's been an honor to be included in your everyday lives. By remaining your neighborhood haven for seasonal 'French Food for the Soul' our winter comfort menu is the perfect thank you for the comfort and support that you bring us here at *Bistro Liaison*.

We look forward to seeing you at the bistro in 2009 for a little *joie de vivre*. A santé. ❖

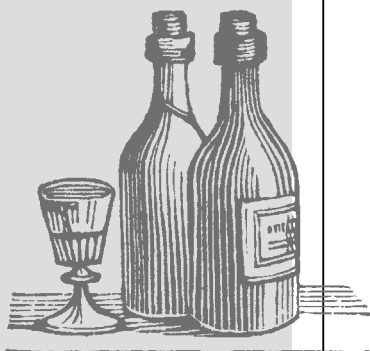
—CHEF TODD



LIAISON WITH THE WINEMAKER 2009 DATES

MARCH 11	Robert Hall
MAY 13	Burgundy Wine Dinner, select wines from the region,
JULY 29	Rosenblum Cellars
NOVEMBER 4	J Vineyards

ALL DINNERS START AT 6:30 P.M.
 THE COST IS \$68.00 PER PERSON EXCLUSIVE OF TAX AND GRATUITY.
 CALL TO RESERVE AT 510/849-2155.



**Join Bistro Liaison's Wine Club 2009
 Dinners & Events**

Our 2009 lineup! Bring your bottle of wine to share and discuss with the group!
 Fabulously fun and educational Wine Club dinners featuring these specific wines:

MEMBERSHIP INCLUDES:

- 10% off at Lunch
- Never pay Corkage
- Annual group trips to the Wine Country

FEBRUARY 3	Pinot Noir – Russian River Valley
APRIL 21	Cote du Rhone
JUNE 9	Napa Valley Chardonnay
AUGUST 19	Rose' from Provence
OCTOBER 2	St. Emillion - Bordeaux
DECEMBER 2	Dry Creek Zinfandel

DINNER STARTS AT 6:30 AT BISTRO LIAISON.
 THE COST IS \$35.00 PER PERSON EXCLUSIVE OF TAX AND GRATUITY.
 CALL TO RESERVE AT 510/849-2155.



**2006 RHONE DE ROBLES (Central Coast)
 Robert Hall Winery**



Tucked into the hillside east of Paso Robles, along California's enchanting Central Coast, is Robert Hall Winery. Years of hard work and infinite attention to detail are invested into every bottle of wine they make.

Robert Hall Winery is the result of an old-fashioned work ethic combined with traditional winemaking techniques, state-of-the-art equipment and a team of dedicated professionals.

The 2006 Rhone de Roble is an award-winning red-Rhone blend. Perfect food wine with cherry and cranberry fruit flavor delicately balanced by rich, silky tannins and the aromas of blueberry with a hint of black pepper and spice. ❖

Hachis Parmentier

This is a classic comfort food found all over the world in various forms. My mother called it Shepherds Pie and would often make it during the cold winters in New England. I hope you enjoy it as much as I do.

SERVES 4

Ingredients:		For the potatoes:	
1 #	Ground lamb	6 ea.	Russet potatoes,
1 #	Ground beef		peeled and quartered
2 ea.	Onions, medium dice	1 T.	Garlic, chopped fine
1 T.	Garlic chopped fine	1/4 #	Butter
2 T.	Tomato paste	1.5 C.	Milk
1 quart	Beef or chicken stock	2 T.	Grated parmesan cheese
1 T.	Vegetable oil	to taste	Salt and Pepper
to taste	Salt and pepper		

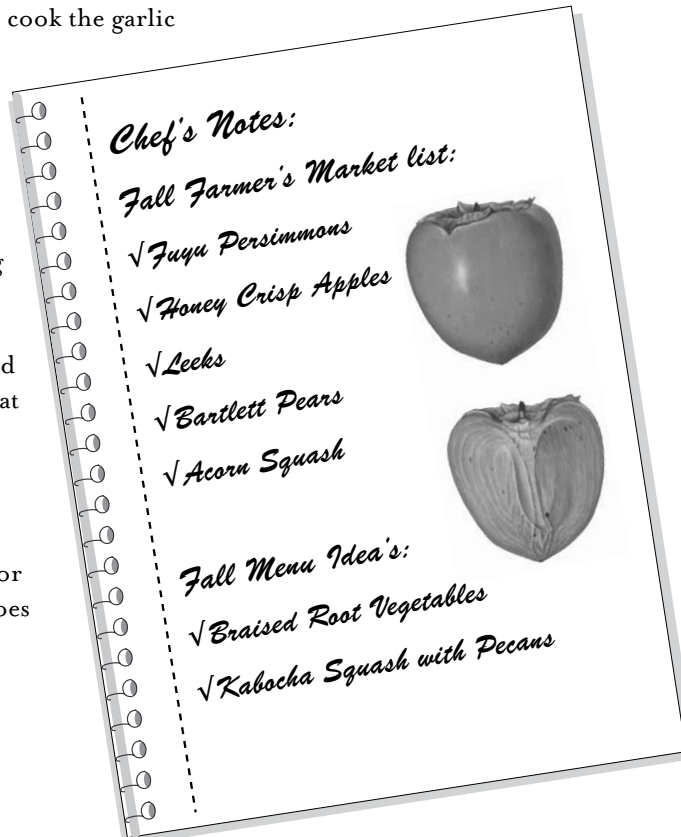
METHOD OF PREPARATION:

Start by browning the lamb and beef in a large sauce pot over high heat, about 15 minutes. Once the meat is cooked you can strain it to get rid of all the excess fat, set aside. In the same pot, heat the vegetable oil and add the onions. Cook the onions over medium high heat for about 5 minutes or until they start to turn translucent. Next, add the garlic and continue to cook until the onions start turning slightly brown. Add back the meat and incorporate well. Then, add the tomato paste and stock. Bring to a boil then reduce heat to a simmer. Let the meat cook for about 45 minutes. The meat should absorb most of the stock. Be sure to season with salt and pepper as you are cooking. You can fold in some of the reserved fat for additional flavor.

While the meat is simmering start to make your mashed potatoes. Cook the potatoes in salted water. Once they are tender, drain them fully. In the same pot, melt the butter and cook the garlic

right in the butter. Do not brown the garlic. Add the milk and bring to a simmer. Whip the warm potatoes in a mixer until most of the steam is gone. Add the milk mixture slowly while whipping at slow speed. The potatoes should be nice and smooth. You can add more milk if need be. Add the parmesan cheese at the end.

Spoon the meat mixture into a casserole dish and top with the hot mashed potatoes. Preheat oven to 375°. Bake for about 20 minutes. The potatoes should brown up nicely. Bon Appetit! ❖



BREAD DEALS WITH LIVING THINGS, WITH GIVING LIFE, WITH GROWTH, WITH THE SEED, THE GRAIN THAT NURTURES. IT IS NOT COINCIDENCE THAT WE SAY BREAD IS THE STAFF OF LIFE.

—Lionel Poilane

CALENDAR OF EVENTS-2009

JANUARY

January 19— Martin Luther King Day

FEBRUARY

February 3— Wine Club Dinner
Pinot Noir-Russian River Valley

February 14 — Valentine's Day—Make your reservations now

February 16 — President's Day

MARCH

March 11— Liaison With The Winemaker Dinner
Robert Hall—Now accepting reservations

March 8 — Daylight Savings Time begins

March 17— St. Patrick's Day

March 20— Spring begins

March 21— Happy 8th Birthday Bistro Liaison!!

APRIL

April 8— Passover begins at sundown

April 12— Easter Sunday Brunch—Make your reservations early

April 21 — Wine Club Dinner

Cote du Rhone

