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Pacific Crest Grill

Bringing Pleasure to the Palate with Upscale Comfort Food

Pacific Crest Grill captivates palates with upscale comfort food accented by a taste of the Mediterranean. With menu items like the *Lamb Shank Tajine*, served over tomato and porcini Israeli couscous and topped with preserved lemon and kalamata gremolada it's easy to see why Pacific Crest continues to receive praise from locals and visitors alike. Opened New Year's Eve 1996, and located in downtown Truckee, Pacific Crest's delectable offerings can be credited to the culinary talents of chef Doug Kreidler. Distinct dishes such as chef Kreidler's tempting *Fish Tacos*, an alluring combination of roasted, dried chili marinated mahi-mahi served with a chipotle aioli, cabbage, salsa fresca and cheese in a soft flour tortilla, reveal his dedication to drawing out the best flavors in every dish.

Tantalizing guests from the moment they are seated is an array of elaborate specials chef Kriedler takes great satisfaction in crafting. A quest for seasonal cuisine of the highest caliber compels the chef to plan menus based on the freshest available produce and seafood from local purveyors. This philosophy is the origin behind the frequently changing specials, which often include a soup, salad, pizza and several entrees.

Pacific Crest is renown for their fresh entree specials, which are frequently comprised of seafood, a vital ingredient in the kitchen's repertoire. A recent medley included *Wild Striped Bass in a China Basin Marinade* served with yaki-soba noodles and spring onions; *Grilled Wild King Salmon* with an herb, garlic and extra virgin olive oil marinade accompanied by roasted fingerling potatoes and haricot verts.

Creating a versatile menu that accommodates a wide range of tastes, Pacific Crest also offers something for those that prefer something a bit heartier – and the breadth of choices is

expansive, from a *Filet Mignon* with chanterelle mushroom mashed potatoes, cognac sauce and asparagus (\$29) to the infamous *Bistro Burger* (\$9.50). Half a pound of 100 percent certified Angus beef; the *Bistro Burger* is thick, juicy and cooked to perfection. A side of perfectly seasoned, crisp French fries is just the right complement.

Additional menu highlights include savory pizzas such as *Wild Mushroom* with roasted eggplant puree, arugula, Parmigiano-Reggiano, drizzled with white truffle oil (\$13) and an enticing *Paella* prepared with clams, mussels, fresh fish and chorizo with sautéed vegetables and saffron risotto (\$20).

The crescendo of a meal at Pacific Crest embraces sweet treats such as a decadent *Molten Chocolate Cake* and luscious *Tarte Tatin*, a classic French upside down torte topped with caramelized apples assembled on a base of light and flaky crust.

The charming décor of Pacific Crest is just as magnificent as the overall impression of the food. Reminiscent of a French bistro, vintage elements, red mahogany highlights and soft lighting serve as a cozy backdrop for casual meals or special occasions.

The pleasures of the palate as well as heightening the other senses can be attained by relishing a meal at Pacific Crest Grill. In the words of chef Kreidler, “The food is a perfect compliment to the atmosphere. It’s my passion to create dishes that are fun, and present food with good, honest flavors.”

Pacific Crest Grill is located at 10042 Donner Pass Road in Truckee. Lunch is served daily from 11:30 a.m. to 3:00 p.m. and brunch is served on the weekends only from 10:00 a.m. to 3 p.m. Dinner is served from 5:30 to close and the Bar of America opens at 11 a.m. Monday through Friday and at 10 a.m. on Saturday and Sunday. For more information or reservations, please call 530.587.2626.

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