

## February/March



Martha Greens writes: Let me tell you - Roberto listened to what people wanted and has done a 180! I can't wait to bring Wes in... he won't believe the portions on the "Small" plate menu. I honestly can't imagine what the regular dinner portions must be given that these small plates are hearty. Good job!!!

When I sat down a beautiful bowl of homemade focaccia bread was presented...tasty, MOIST, and delicious. Made fresh every day. I may have to work out a deal with Roberto, the owner, and get this bread in my bakery! So good I want to sell it!

All the dishes I sampled were off the Small Plate Menu, ranged from \$8-\$15 - and these plates were NOT small!

The first dish was a beautiful artisan cheese assortment. All their cheeses are from California. The white cheddar was my favorite - not bitter, but oh so smooth. Next, the **\*\*Smoked Norwegian Salmon salad with organic greens\*\*** and, once again, I was amazed at the size of the portion. The salad is \$12 and I KNOW there was more than \$12 of salmon on it. Of course, I had to ask the handsome waiter if these were the regular small plate portions. He assured me they were. BTW, take a look at that beautiful picture of this dish! The salmon was the freshest and smoothest I have tasted and come to find out...they cured it in house...truly outstanding. The BEST value in town!!

Next, I was served the **\*\*Duck Confit salad\*\*** with endive, apple and walnut vinaigrette. Let me tell you, it was the most tender piece of duck I have ever had! It was cooked perfectly. Again, for \$15, it is an incredible value.

My very favorite was next - **\*\*sautéed mushrooms with brie over polenta\*\*** I promise you, I will be in here next week and plan to order it just for myself, no sharing for this girl! It's so tasty - and comforting. I recommend it to everyone. As a Southern gal, I love my rice and the risotto (served as part of another dish) is fabulous.

Speaking of Southern, we Southerners like our meat cooked long and tender...not dry. The Farm has this down to a science. The Short Ribs were to die for...loved them. So flavorful. And, The Farm has meatloaf!! Can you believe it? **\*\*Meatloaf baked in a puff pastry, served with mashed potatoes and seasonal vegetables\*\***. I was delighted as I bake and eat my fair share of meatloaf...love it. Now here's the BEST part. They grind their own meat and that meatloaf is the tail of a Filet Mignon!!!! I may never make meatloaf again...we'll be coming here. I have never made meatloaf with filet and guys and gals...you can taste the difference. It's a MUST try.

**\*\*Here's what I recommend\*\***. Get 2-4 friends together and order the Salmon salad, mushrooms with polenta and the meatloaf. Put them all in the middle and ENJOY. That would be my perfect pick here and, talk about value,...all that is under \$30! Now, you all know I'm not a drinker, but I thought about changing my mind today. See that pretty picture of the wine glasses? That's called a flight (not a "sailing," as I first thought) and they serve that, plus one more glass, and appetizers on Fridays for \$12!!!! **\*\*I'd order one flight, with the small plates I suggested, and have a party!\*\***

I have to tell you, Roberto Argentina (the owner of The Farm), is the most kind and gentle man I know. He donates more than his share to local organizations and charities on a weekly basis. I admire him and go out of my way to support "good" people like him. I watched him in the kitchen while he prepared our food, and he truly loves what he is

doing. It's as if he is a conductor of a symphony...he pays attention to each item like a conductor does to each instrument. He has intense passion and love, which is reflected in every dish that comes out of that kitchen. It is not only superb food, but a warm and melodious experience.

If you want hand picked USDA FRESH organic certified produce, fresh meats, homemade pasta and the experience of a lifetime I urge you to come in to The Farm. As a restaurant owner myself, I know the cost of food, and The Farm gives its customers the best value of any place around. The quality of the produce is organic (and you know what organics cost!), picked right in Redlands. Truly amazing.

**\*\*When you get to The Farm, tell them Martha sent you.\*\*** I encourage all those folks out there, like me, who remember the formerly small portions, to visit again. You will not be disappointed. Call me, I will come with you! If I can get my hands on that mushroom and polenta on a weekly basis I'd be one heck of a happy girl!! We all need to be reminded to support those who support us. I will be back to The Farm next week!

**Janaury 2010**



**Dhat Island” Caribbean Creole Fusion Cuisine: An Experience that will Impact Your Palate Forever**

“Dhat Island” is the owner’s fusion of Southern and Caribbean cooking. Angela is from the South and Carlo from the Caribbean...a perfect match for a wonderfully paired couple.

I was completely blown away by Dhat Island. Truly, it was one of the most exceptional eating experiences I have had to date. Right off the top of my head: tasty cuisine, generous portions, and VALUE.

I was so excited I called my son to join us! If you know my son, JR, well, he often salts his food before even tasting it – here he didn’t do it once. Each dish was perfectly seasoned with just a little bite. Now, you all know I don’t like spicy food, but this was really well done...a perfect balance of spice without taking away from the flavor. We learned that you could order each dish mild, medium and spicy! We had the mild version.

We were served the most fabulous Bourbon Chicken, grilled fresh with a delicious bourbon dipping sauce and served on a generous bed of red beans and rice (pictured at the right). Next, we sampled the Dhat Island Chicken, Oxtail Stew, Curried Goat, Plantains, and Creole Pasta Salad (pictured at right). This was my very first experience of Oxtail and Curried Goat, which were both heavenly. The Oxtail was tender like a short rib and the Curried goat was perfectly spiced and the meat tender. This was JR’s favorite. He said, “This is the kind of dish I will crave and need to have.” Dessert was homemade Citrus Pound Cake and Caribbean Cake. DELICIOUS!!!!

All entrees are served with a choice of red beans and rice or black beans sauce with white rice and mouth watering sweet or green plantains. The green plantains were my favorite!!

Dhat Island doesn’t have their beer and wine license yet, so bring in your own bottle of wine. Dhat Island’s servers will open and serve your wine in their own chilled glasses.

You MUST try Dhat Island!! \*\*Tell them “Martha sent you” and Angela will make you complimentary fried okra fritters or a special plantain appetizer.\*\* This is a one of a kind family run business and Redlands is so lucky to have them. Their son Fabrice is a real gem!! Write to me and tell me how you LOVED your experience here.

Open Tuesday-Th 11:00 AM - 7:00 PM Catering & To-Go. Friday 11 AM- 3:00PM To-Go. Friday Eve 6:00 PM - 10:00PM, Saturday 5:00 PM- 9:00 PM Caribbean Nights.

- \* 509 N. Eureka St.
- \* 909-792-1717
- \* [Website](<http://www.dhatisland.com>)

## December



### Caprice Restaurant

What a wonderful place! A lovely young man, Brian pictured to the right, greeted us at the door. He seated us outside, on the heated patio. In fact, the evening was so pleasant we didn't need jackets. It was a Friday night so there was Jazz music playing in the park across the street, which was a delight. In fact, I was surprised to see so many people downtown at 7 p.m. on a Friday night. The Friday Night music events in the downtown area sure have perked things up in town! I enjoyed seeing many friends walking by who stopped by to say “hi.”

Our meal began with Ahi Tar Tar, which - as it turns out - was my favorite. It was served with homemade potato chips, which was better than any cracker I have had. This appetizer was light and tasty with a little kick. You all know I don't like spicy foods and this was perfectly done. I especially enjoyed the presentation, with the Tar Tar molded in the center of the plate and the potato chips neatly arranged in a circle around it. Very clever, indeed.

Next, we were served the Quail wrapped in bacon with Brussels sprouts in a blackberry sauce. The presentation of this dish was particularly unusual – it looked like a work of art – beautifully done. And very tasty. Next, the most beautifully prepared Sonoma lamb chops were served. It too had a very lovely presentation, along with white bean and Tuscan kale sides. I really enjoyed the kale. As a southern girl, it reminded me of the greens back home.

A specialty dessert - Caramelized apple custard tart with French vanilla ice cream and homemade caramel - topped off the meal wonderfully. You all know how very much I like my dessert and this was one of the best! It was very light and not overly sweet. A perfect ending to a wonderful dinner.

I want to thank the Caprice family for a lovely evening.

## November



### Benjarong Thai Cuisine

I had the pleasure of eating at Benjarong Thai Cuisine last week with friends and can report that the food was just fabulous! We had the Phad Thai, Coconut Shrimp and the Phad Benjarong...everything was really tasty and freshly made. The very best of the lot was the Five Flavor Fish Delight, which I recommend that everyone try. The House Special Fried Rice, presented in a large fresh pineapple, was absolutely outstanding.

As you all know, I don't eat spicy foods and I was thrilled that all the dishes were mild - which is somewhat rare for Thai cuisine. Of course, if you want it spicy they are happy to fill your order!

The fantastic desert choices at Benjarong Thai make desert an outstanding part of the meal. There was a fried banana ice cream, served with a special sauce and very yummy. In fact, the unique variety of ice cream choices they offer is especially enticing to the eye - and to the pallet. It was the most refreshing and beautiful display of colors I have seen in a long time. There was mango (orange), coconut (white), green tea (green and ube (purple), and so on. They were all so good!

The service at Benjarong was outstanding. I go there as often as possible. It's in a convenient location and is a consistently good place to eat and to go with friends - offering good value for an upscale restaurant. I recommend it to everyone!

\* Address: 1001 Park Ave., Redlands, CA 92374

\* 909-792-3235

## October

### The Eating Room



I have received several emails asking to highlight The Eating Room this month. So, I decided to share some breakfast secrets. Did you know that The Eating Room cracks every egg? We make everything from scratch and feel that real eggs give a more rich and homemade flare. Hey, I'm from the South! We don't pour eggs out of a box.

There are three breakfast dishes that tell it all: One, the Sinful French toast that we make with croissants, cream, eggs, maple Syrup, cream cheese and vanilla baked to perfection- a dish you won't forget; two, the Eggs Benedict made with a special cured ham of the highest quality; and three, the Elvis Special which is French toast made with peanut

butter and bananas! Elvis would have been proud. We also use Jimmy Dean sausage exclusively. I spent the whole day with Jimmy Dean on the set of Fantasy Island where he shared his secrets have been a fan ever since. When you cook Jimmy's sausage it does not render at all. You can't beat that!

We also make all our own bread and have the largest variety in Redlands. Our Chef, Paul Snyder, is a real gem and really knows how to cook from scratch. So come on in and try our breakfast. After you do, please email and let me know how you liked it.

## September

### Los Jarritos



Los Jarritos has a long history here in Redlands. It has been owned and operated by the same family for some 44 years – as long as I have been in town! In fact, when I first started going to Los Jarritos there was a young girl sitting at a table in the corner working hard on her homework. This young student's mother and father ran the restaurant, back then and she is working there today! Her husband's the cook.

Los Jarritos has served as many as four generations of families in our community. This long-established Mexican restaurant has made it through all of these years so successfully because of the food, of course.

Cooked fresh when you arrive, the food is delicious. They serve the absolute best chili rellenos in the entire world – they're famous for this dish. Their guacamole is fabulous and cheese enchiladas are yummy. I really like that the food is prepared so that it is not overly spicy - I just cannot eat it when it is. You can always add chilis or some hot salsa if you want to spice it up.

The owners, Daniel & Benny Robles have been serving delicious Mexican food in our community for long enough to have been discovered by generations of families in Redlands. In fact, lots of students at the University of Redlands have discovered the place and, when they're back visiting their ol' college haunts, they make certain to return to this warm, quaint little gem. After all, the food is consistently good, the service great, and the prices reasonable – for example, two chili rellenos, beans and tortilla for \$8.50.

Do note: Los Jarritos is small so you'll need to look for it – if you blink you'll miss it! Going north on Orange it's about two blocks past Colton Ave on the right (east side).

**\*\*Tell them Martha sent you and receive a free cheese & guacamole quesadilla.\*\***

**August**

**Time in a Bottle!**



I had heard some good things about this new place in town, but since I don't drink alcohol, I admit I wasn't inclined to hurry in to check it out. Readers, learn from my mistake!!!

Owned by Paula and Angel, a husband and wife team, this is a cozy, warm, beautifully laid out establishment. Paula certainly has an eye for details and her husband actually built most of the place!

When I arrived, I explained to Paula that I am a non-drinker. She said, "We have a lot to make you happy here at Time in a Bottle" - and she was certainly right. This place has a great, extensive, menu. I started out with a sampler appetizer platter - mushroom tarts, spicy hummus, and spicy edamame. The platter was beautiful presented and oh so tasty. There are eight or so pizzas to choose from and I chose a margarita pizza. Wow- it was Great!!! Then, I tried two soups, acorn squash and broccoli cheese. Both were excellent. The two sandwiches I tried were quite wonderful. The first was roast beef and, then, my favorite - apple and brie cheese on cinnamon bread. Yum!

I had two guests with me and we got a lesson on wine with every mouthful of food we took. My guests were served wine specifically paired with each dish. I could not believe the "oohs and ahs" coming from them! Apparently, the wines served here are more than excellent. Each bottle is carefully sealed after it is opened and, then, stored at the precise temperature required to assure that it would maintain its taste and bouquet. Each bottle is carefully chosen and then dated. No wine is served here after it's been open 4-6 days.

Finally, I selected three desserts to try. The homemade biscotti was my favorite. I was able to dip either the biscotti or the homemade rice crispy treats I ordered in a warm chocolate fondue. Wow! Further, the tiramisu was the best I'd had in a very long time. Long stemmed strawberries with homemade chocolate truffles are also on the menu. While my guests were enjoying the wine, I was eating their delicious deserts and enjoying myself immensely!

All in all this is a cozy, comfortable, beautiful appointed establishment. Time in a Bottle has long couches to recline upon and even throws to keep you warm if the a/c is a little too low for you. They have dinners available to take out if you're going to the Redlands Bowl and jazz on the weekends. If you have any question about wine - and I mean any question at all - Angel is the go to guy. He is pleasant, very handsome, and will even give you a small sip of his best wine as you are learning about its origin.

Remember, if you are a non-drinker don't let this keep you from stopping into Time in a Bottle! I think Paula and Angel must have some southern heritage, as they sure do know how to be hospitable. They were most gracious and welcoming.

\* \*\*The Time in the Bottle family is going a vacation- the first this year! We will be closed August 2-10! Come visit us August 11 and lets share vacation stories.\*\*

[More Information](<http://aboutredlands.com/businesses/76-time-in-a-bottle-wine-merchants>)

**July**

## **Ocean Blue**



My son JR, as with many of his (younger) generation, loves sushi and has been trying to introduce me to its wonders over the past few years. As you might know, I'm from South Carolina and – as you probably could guess! - sushi was just not a staple for me coming up back there, back then. Well, I have found Ocean Blue, right here in Redlands, and I have seen the light – make that tasted the pleasure of – this wonderful, unique Japanese restaurant.

When a friend took me to Ocean Blue (this “marvelous sushi place in Redlands” that he'd “discovered”) I ordered the Hibachi BBQ chicken lunch. This barbecued dark chicken dish was delicious! - and the serving size was, as with all of the menu items served at Ocean Blue, enormous! As I just couldn't finish the amount of food provided, and knowing that dark meat can be heated and reheated (as it stays moist), I put it into a salad I made at home the next day - it was moist and tasty.

Last Sunday I decided to introduce Ocean Blue to my husband, Wes, and to try out some new dishes. The restaurant was packed with a lively crowd. When we walked in, the staff – all of them (cooks too) – turn to greet you with a hearty, smiling, Japanese “Welcome!” How fun is that? When we sat down, I noticed (as I was looking, of course) that the folks at each table seemed to be having something that looked scrumptious - and that they were clearly enjoying their food. Too, they were more than happy to talk with me about their meal and share their delight with what they were eating. I find that folks are so friendly and open when they're eating good food. I must tell you that my lunch, the “tempura roll,” was huge - with vegetable tempura rolled into the middle of this huge roll. I had no idea one could put vegetable tempura INSIDE a roll! It was quite exceptional.

The owner, Derin, was very knowledgeable and I learned so much after my lunch today like: the Nori wrap is chewy and you can order the white soy wrap instead; if you are looking for a Sunday brunch place that doesn't serve breakfast this is YOUR place; and the chefs have 20+ years of experience which is evidenced in the presentation and taste. The best discovery here at Ocean Blue was the lunch for less than \$10 a person. You get soup, edamames, rice, slaw, potstickers, and so much chicken, pork or beef that you can't finish it all!

Come in for the Hibachi specials and tell them Martha sent you! I recommend the vegetable tempura rolls and Tiger Snapper Sushi, as well. You will receive some of the best service this town offers Monday through Friday 11am to 2:30pm for lunch and 5-10pm for Dinner. Saturday & Sundays 12 noon to 10pm. Located next to the Old Depot on Orange Street.

## June

### Isabella's Ristorante Italiano



The appetizers were outstanding. Bruschetta pomodoro e basilico was more than tasty and the baguette was lightly buttered and flavored with just the perfect hint of garlic. The bread was grilled and melted in your mouth. Not hard and crusty like some of the others. Wes loves calamari and theirs is lightly breaded and served with a light tomato sauce. Yummy!! All of us liked the fried artichoke hearts the best. No one had ever had them before. I would go back just to have them. They are called Carcciofi Fritti. I did not know that all of their soups are vegetarian based. Maybe that is why I saw several of my Adventist friends in there. The pasta fagoli and the minestrone are good and they also have a soup of the day everyday, cream of cauliflower today. The veal was the best I have had in a long time. It is called dama Bianca....more than great. The shrimp scampi (scampi al diavola) was also excellent. I would definitely order it again. The filet medallions (mignon alvino rosso) was so tender you really didn't need a knife. Wes is a meat eater and loved this dish. We also had a pasta dish and we all were crazy for it. It was fettuccine viviana , fresh spinach, sun dried tomatoes, grilled chicken and a splash of pinot grigio- light and very flavorful. We also tried 3 deserts: Tiramisu, Creme Brulee, and Cannolli. Our favorite the Creme Brulee.

Tell Ruthie Martha sent you!! [Check out their menu here](<http://aboutredlands.com/businesses/282-isabellas-ristorante-italiano>)

## April/May

### Zorro's Mexican Restaurant



Zorro's restaurant is a unique, authentic, Mexican oasis right here in Redlands. The restaurant's beautiful new outdoor patio is creatively constructed of concrete and brick. With its wrought iron tables and chairs, this outdoor space provides a comfortable and appealingly ambiance. The soft wind in the trees, the large patio umbrellas shielding you from the glare of the warm sun, and you are transported to the quiet laid-back feeling of a small restaurant one hopes to find on a peaceful Mexican vacation. Relaxed, taking in the simple beauty of this distinctive new Redlands eatery, you are ready for the fresh guacamole, the homemade tortillas, and the Chile Rellenos. Happily, Zorro's is more than ready to fulfill this part of your Mexican mealtime reverie!

- \* \*\*Come in for a FREE tortilla and tell them "Martha Sent You!\*\*\*"
- \* Located next to the Charleston House 620 W. Colton Ave.
- \* [More Information](<http://aboutredlands.com/businesses/536-zorro-s->)

## March

## Joe Greensleeves



The BEST burger and BEST burger value in this town is at Joe Greensleeves. Yes, that's right, Joes! The owner & Chef, Umberto, grinds up Filet Mignon and NY Steak for each burger! And, each burger is served with fruit and a salad. You won't believe that it's all under \$11. It is the most delicious I have had in years.

\* [Joe's website](<http://www.joegreensleevesrestaurant.com/>)

Tell them Martha sent you!

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\* After you try it come back here and write a review. I'd love to hear how you liked my recommendations.