

The Picán-Picayune

December 2011

HEADLINERS

Debbie Poryes and Berkeley High Jazz All Stars!

Debbie Poryes (Tues, Thu, Sat) piano stylings add a smoky mood and flair to our lounge.

We also have a few of the **Berkeley High Jazz All Stars** stopping by every other Friday.

PRIVATE DINING & SPECIAL EVENTS

Book now for best holiday dates! Call Lauren, 510.834.1000 or email her, lauren.miller@picanrestaurant.com. Beautiful dining rooms; custom menus!

Are You on our Email List?

The Picán-Picayune is available via email! Visit our Web site, www.picanrestaurant.com and click on "**Join Mailing List.**"

Watch For...

Picán teams with Carol Shelton Wines at ZAP's *Epicuria extreme zinfandel and food pairing*, Thursday, January 26, 2012, at *The Concourse...tickets available at www.zinfandel.org. See you there!*

We Won! It's "Awards Season"!

Picán is among a select group of East Bay restaurants to receive the prestigious and internationally acclaimed *Michelin Guide* "Bib Gourmand" award; our second such award in as



many years... *Zagat* named us among the top *Southern/Creole/Cajun* restaurants ... *Diablo Magazine* gave us a nod as "ones to watch" in the annual food issue. But the best "atta boys" and "atta girls" come from you, our guests...*we thank you for your continued support!*

Le Réveillon de Noël — A Christmas Celebration in the Tradition of New Orleans at Picán

Le Réveillon, or "the awakening," was the morning feast following midnight Mass on Christmas Eve. Popular with Creole families in the mid-1800s, *Réveillon* is still very special to New Orleanians. Early New Orleans was predominantly Catholic, and Christmas Eve a day of fasting and abstinence. Following midnight Mass, everyone was ready to celebrate with family and close friends an elaborate *Réveillon* feast lasting into the early hours of Christmas Day.

Picán is bringing this tradition to the West Coast with a celebratory four course, Prix Fixe *Réveillon* menu available nightly until December 23rd. Your meal begins with a *Braised Beef Brisket Daube Glacé*, the classic, hearty Creole beef stew, with fresh horseradish, crème fraîche, bread 'n butter pickles and garlic toast. A second course of *Absinthe Oyster Stew* is presented with a cornmeal fried oyster, smoked bacon and shaved parmesan. A choice of Entrees — *Sugarcane Smoked & Molasses Glazed Duck Leg* with mirliton, sage and mascarpone manicotti, Cajun-spiced candied pecans and Crystal hot sauce gastrique or, our fun twist on New-Orleans favorite "Grits & Grillades" *Smothered Pork Tenderloin* with sauteed porcini dusted pork scallopini with tasso "dirty grits," chile roasted eggplant and wild mushroom gumbo sauce — is followed by an indulgent dessert of *Whiskey & Orange Pain Perdu* with chicory ice cream and brown sugar syrup.

Cost per person is 58; with paired wines, 75. Reservations recommended!

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Picán

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New Year's Eve...A Night to Remember!

"First Party" 5pm-7:30pm.
Four Course Prix Fixe Menu with wine; 95 per person. *Does not include tax or gratuity.* We get you in and out and off to your New Year's Eve Bash! Guaranteed reservations required. Please visit OpenTable or call 510.834.1000.

"New Year's Eve Gala"

8:30pm-1am. Per person, prepaid and inclusive, 200.

- Reception
- Elegant Four Course Dinner
- Select wines
- Unlimited, select New Year's Eve cocktails
- 20% auto-gratuity
- 8.75% taxes
- Valet parking
- Live music and DJ
- Dancing
- Party favors

The only items not covered are beverages, wines or liquors not included.

Limited seating; prepayment required. Please call 510.834.1000 for availability.

We'll try and get you in! Happy New Year!

Bits 'n Bites

Opening Night Oakland Symphony...a screaming success. All the first-nighters seemed to be super excited about Michael's performance. As for Picán, packed before; nice buzz after...funny thing...all the after-concert goers hail from the East Coast ... *Picán is Oakland's Midtown Manhattan.* Late night dining, anyone?... **The place for politics**...Proudly hosted former Speaker **Nancy Pelosi**, Representative **Jackie Speier**, and grand dame **Rita Moreno**...along with the rest of the party; what a fun group! Yours truly a little in awe.

We were proud to host **Project Open Hand's Wine Makers** fund raising dinner. **San Francisco Bay Times**, the unofficial newspaper of the LGBTQ Bay Area community hosted the **NAPA Cellars**-sponsored gala event with Betty Sullivan, Phd., as one entertaining emcee. What a committed and beautiful group...I got goose pimples as I listened to stories and met some of the guests. The work the organization does is impressive ... **First Fridays** are slammin'...be sure to check out **Art Murmur** on Telegraph. One of our truly fun nights...again, its *Midtown nite*.

Art Showing — Look Around!...Y'all have to check out our art! We have some ridiculous pieces. Thelma Harris Gallery is our source. If you collect African American fine art (yes y'all, it exists!), you'll be thrilled to see William Tolliver originals and the West Coast premier of Robert Freeman. Dare I say our art is spectacular... no doubt!

New Year's Eve "First Party" and Gala at Picán!

Hard to believe we're closing out 2011, and what better way to celebrate than here among good friends! Two seatings: early 5pm **"First Party"** gets you in to dinner and out the door by 7:30pm, so you can go on to your late evening celebrations. **Gala** seatings begin at 8:30pm. An off-the-chart menu with lots of "food bling" — *American Paddlefish Caviar* with white cornmeal hoe cake "blinis," cucumber and buttermilk crème fraîche; *A Taste of Silky Parsnip Bisque* with herb-roasted porcini mushrooms, crispy Sonoma foie gras and maple syrup; *Butter Poached Gulf Shrimp Salad*, and a trio of Entrees to choose from — *Hickory Smoked Eye of Prime Rib*; *Blue Crab Crusted Louisiana*



Flounder or *Porcini Crusted & Buttermilk Braised Veal Shoulder*. Dessert is *The Chocolate "Bar"*... it's off the hook!