



Paul Martin's American Bistro

The area around Eureka Road just south of I-80 is quickly becoming Roseville's Gourmet Gulch. First there was Fat's, then Crush 29, and now the impressive Paul Martin's, named for co-founder Paul Martin Fleming (the P.F. in P.F. Chang's). What it loses with the ubiquitous Tuscan-style-mall exterior and the occasional '80s Top 40 soundtrack (Steely Dan and Kim Carnes?), it makes up for with a beautifully designed interior (handsome wood paneling, brickwork, and stylish lighting) and a hard-to-choose-from menu featuring small plates like the "Butcher's Board" with regional cheeses and artisan meats, or a mesquite grilled Castroville artichoke, and entrées like cedar plank salmon, savory short ribs from Montana, or the skirt steak with drop-dead-delicious roasted maple-bourbon sweet potatoes.

1455 EUREKA RD. ROSEVILLE. 783-3600 \$\$\$ L D U P

OUR POLICY The restaurants in our listings are determined solely by the editorial staff, and will vary from issue to issue. The decision to include or exclude any restaurant is not influenced by advertising.

PRICE KEY*	LEGEND
\$10 & UNDER	BREAKFAST
\$10 TO \$20	LUNCH
\$ ABOVE 20	DINNER
*AVERAGE ENTRÉE PRICE	BRUNCH
	OUTDOOR DINING
	VALET PARKING

bites

Sacramento County

AMBROSIA CAFÉ

Sitting in a prominent corner of lively Cathedral Square at 11th and K, Ambrosia is a culinary oasis (and a great place to people-watch, too). Not content to serve up standard office-worker lunchtime fare, Ambrosia eschews cold cuts for roasted tri-tip, and Oscar Meyer for Niman Ranch organic all-beef hot dogs in a big, soft bun. There are also great salads and soups. And don't even get us started on the desserts. They are, quite simply, some of the very best in town, including cookies, cupcakes, cheesecake, éclairs with inlaid strawberries (when in season), and divine peanut-butter chocolate bars. The fare may sound simple, but doing simple very, very well isn't as easy as it looks. And speaking of sweet, where else can you find a warm "crème brûlée French toast" for breakfast? Yes, you read that right. 1030 K ST. SACRAMENTO. 444-8129 \$\$\$ B L D U

BIBA

First lady and patron saint of Italianate cooking, Biba Caggiano is nearly in a class by herself. Not many Sacramento chefs can claim cookbook or television fame but that's not what draws devotees. Biba is a thoroughly grown-up affair—décor and dishes are classically rendered and artfully composed. The gnocchi and stuffed pastas of the day are unfailingly outstanding—no matter what else is ordered, one of these delectable choices is a must. Hearty meat selections such as osso buco and baby lamb chops with a garlic, rosemary and sage rub are balanced with plentiful pesce and other seafood options. Fun fact: the building, which dates back to 1853, is a historic landmark. 2801 CAPITOL AVENUE. SACRAMENTO. 455-2422 \$\$\$ L D U P

BIDWELL STREET BISTRO

The epitome of what a neighborhood bistro should be, Bidwell delivers rich satisfying fare in an unassuming location (by which we mean a strip mall in Folsom). A unique offering of wines by the glass and half glass rotates weekly. The half glass is perfect for those who want just a taste, have far to drive, or want to pair wines as courses unfold. The amazing Prince Edward Island mussels and the French onion soup coupled with Sciambra Bakery breads make for a light but satisfying meal, as an alternative to heavier fare. The décor is unmistakably French bistro, complete with decorative vintage labels. Wine tastings take place twice a month. 1004 EAST BIDWELL ST. FOLSOM. 984-7500 \$\$\$ L D U

BLUE NAMI SUSHI & SAKE HOUSE

Providing popular Japanese fare, Blue Nami takes the art of sushi to a new level with its "Paris-style deviations"—bold creations that bring artistic flair to traditional nigiri-style sushi. The ingredients found in its rolls are likewise fresh and inventive,