

# What's in the Fire, on the Vine... at Fire & Vine



"Come for the food and stay for the experience," is the motto that owner Brett Patten proclaims about his unique restaurant, Fire & Vine. Imagine yourself in a contemporary wine cellar atmosphere designed with wood, brick and stone. Using live woodfire to prepare its New American cuisine, Fire & Vine will provide you with a truly one-of-a-kind dining experience.

Upon entering, you are greeted in front of a 5,000 bottle wine cellar. Many Guests enjoy sitting at the olive wood wine and martini bar where they can enjoy a glass of wine and watch the chefs prepare flatbreads and roasted shellfish in the open kitchen woodfire oven. "Every detail of the restaurant was designed around the Guest's point of view," owner Patten remarks. "I wanted to offer an atmosphere that was emotionally and visually stimulating to everyone."

With Executive Chef Marc Taylor at the helm, you can be sure that your taste buds will enjoy your visit. Featuring a menu of New American Woodfired Cuisine and specializing in steaks and seafood, Taylor and his staff make it a point to strive for perfection with each and every dish.

Preparing 90% of Fire & Vine's menu over live wood fire, Chef Taylor remarks, "I think the question I receive the most from Guests is "What kind of wood do you burn?" Using a special recipe of wood to create the perfect fire, Taylor uses a mix of mesquite, apple, cherry, white oak, and hickory and burns them at anywhere between 900 and 1200 degrees. "When cooking the red meats, these

woods really add a nice element of depth and regional flavors to the final product that cannot be achieved through electric or gas grilling," he said.

With a menu offering over seven different cuts of beef and a variety of fish, shellfish, pork, and poultry, you can bet there is something for everyone. "From the farm to your table, we work hard to educate our Guests about our ingredients," Taylor says. Carrying USDA Prime Ribeye and New York Strip, Fire & Vine also offers a Harris Ranch All Natural New York Strip as well as a Cedar River Farms All Natural Skirtsteak. "We have been fortunate enough to develop relationships with these ranches and they work hard to provide us with superior products," he states.

In addition to a wide selection of beef, Chef Taylor's menu also offers a variety of seafood. "Our Jumbo Lump Blue Crab Cakes and Scottish Salmon dishes are very popular for us," Chef Taylor remarks. "Our mesquite woodfired shellfish station is a great amenity to the restaurant and many of our Guests really enjoy the Roasted Mussels, Clams, and Oysters that come out of our woodfired oven" he adds. Other hearty menu favorites include the All Natural Semi Boneless Half Chicken and the Smithfield Farms Baby Back Ribs. Friday and Saturday evening specials include a 14oz. Woodfired Hereford Export Prime Rib. Chef Taylor also offers up a variety of tasty a la carte sides such as Roasted Root Vegetable Hash, Brussel Sprouts, and Mashed Yukons.

The name of this restaurant doesn't just implicate its use of woodfire alone to entertain its Guests, Fire & Vine also has an impressive wine program. "I've always thought that New World wines were an exciting match for woodfired cuisine so we've taken New World wines and centralized them in our wine program," says Patten. Cellar Manager Michele Seay adds, "Whether you're a well traveled wine connoisseur or someone just starting to learn about wine, we make lots of options available to you. Fire & Vine features 23 different wine flights which are a fun way for Guests to explore the wine list."

The restaurant offers about 500 different labels with prices starting at just \$15. According to Patten, the folks at Fire & Vine are pretty laid back about wine. "We like to have fun with it and once you're in your seat, our only rule is for you to drink what you like," he contends. With over 63 wines by the glass, it won't be hard to find something you like. More than likely, trial and error won't be needed; the Fire & Vine staff has been well educated on wine and is more than capable to make a fine recommendation for you.

General Manager Chris Miller said, "Sitting in the dining room on a busy evening dinner service is more than just 'dining out.' We take hospitality to heart and know that delivering what Fire and Vine has to offer our guests is a privilege for us. It's truly exciting."

Fire and Vine is open for lunch and dinner Monday through Saturday beginning at 11:30 am.