

the north shore and truckee action

March 26-April 1, 2003

On the shores of Lake Tahoe, Wild Goose restaurant, which opened on March 14, brings world-class dining to North Lake Tahoe through the culinary vision of executive chef John Tesar. Named after one of Tahoe's famed double-enders launches, Wild Goose restaurant, owned and developed by Tahoe Mountain Resorts (TMR), unites Tahoe's heritage of adventure with a modern aesthetic and passion for excellence in hospitality.

What brings a Paris-educated chef seasoned in some of New York's most exciting restaurants to Lake Tahoe? "I've vacationed here for years to snowboard and get away from the big-city craziness," says Tesar. "Opening Wild Goose gives me the ability to live in a magnificent place and have access to the freshest ingredients produced in a region (Northern California) where people share my own sensibilities about how food should be prepared. People here are as passionate about great food as I am."

"John Tesar adds a new dimension to the culinary scene in Northern California; his food always blows me away," says Clark Wolf, a New York City and Sonoma-based restaurant consultant who developed the Wild Goose concept. "He has an amazing talent for gracefully bringing together complex flavors and ingredients in dishes that seem simple, satisfying both casual visitors and sophisticated diners."

Innovative wine and bar programs, developed by Wild Goose general manager Chris Vizaz, include food-

compatible wine selections from California and around the world. Wines by the glass and half bottles allow diners several choices throughout the meal. Guests can look forward to a fun array of classic cocktails with a Wild Goose touch that include fresh ingredients and hand made mixers.

"Tahoe is one of the world's most beautiful and dramatic places, and our mission is to provide hospitality and amenities that match this stunning locale," says Debbie Casey, managing partner for Tahoe Mountain Resorts. "The Wild Goose creative and conceptual team is committed to the highest standards for food, wine, and service, as well as to respecting Lake Tahoe's environmental health." Cass Calder Smith, Inc. Architecture of San Francisco led the redesign of the former Sunsets on the Lake restaurant site, creating a warm, light-filled space, featuring magnificent views of the world-famous lake surrounded by snow capped peaks, as the setting for Tesar's contemporary American food.

The rich heritage and adventurous spirit of Lake Tahoe touches every detail of Wild Goose, from the logo—a soaring rendition of a wild goose by award-winning Marin County artist Michael Schwab—to the creative redesign, fashioned after the lake cruisers of the 1920s and seamlessly integrated with the natural beauty of the site. "From the start, this was a quest to do it right," says Cass Calder Smith, design principal for the project. "I envisioned a convergence of sport and resort, with the craft of the

wooden boat as a common visual ground and all the excitement of boats on the water, where mahogany, chrome and velocity meet."

In addition, Smith says, environmental responsibility was a priority; materials were primarily locally sourced and, whenever possible, recycled or sustainably procured. These details include: insulation made from recycled denim blue jeans; certified sustainable harvested lumber; reclaimed-wood paneling; bathroom and kitchen tiles made from recycled glass and ceramic; kitchen walls and bar back-coatings made from recycled milk jugs; natural wool fabrics; zero to low-VOC paints and stains. Water conserving fixtures and sensors; environmental care cleaning supplies; a diligent recycling program; and purchase of "green power," all work to reduce the environmental footprint of Wild Goose restaurant.

While the breathtaking locale might be reason enough to visit Wild Goose, its innovative yet simple food, commitment to excellence in service, and pioneering approach to environmental and community awareness will make it a magnet for sophisticated diners, local residents and travelers alike.

Wild Goose is located at 7320 N. Lake Blvd. in Tahoe Vista, Calif. and is open for dinner from 5-10 p.m. The bar is open at 4 p.m. and a late-night menu is available until midnight. For reservations, call (530) 546-3640. Walk-ins are welcomed, as 20 seats always remain unreserved.