

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

Tahoe Vista, California

Beaver Creek, Colorado-based **East West Partners**, with restaurant consultant **Clark Wolf**, debuted **Wild Goose**, a stunning lakeside restaurant at 7320 North Lake Tahoe Boulevard, in March. San Francisco-based Cass Calder Smith architects revamped the 139 seat restaurant (formerly home to *Sunsets on the Lake*) to recapture the look and feel of its

namesake double-ender launch, a wooden boat well known for parading wealthy vacationers around Lake Tahoe in the 1920s. In adherence to “green building” principles, along with reclaimed wood paneling and sustainably harvested lumber, the insulation is made from old denim blue jeans, and bathroom and kitchen tiles are crafted from recycled glass and ceramics. Helming the kitchen is executive chef **John Tesar**, veteran of such New York City hot spots as *Lespinasse* and *Vine*. Starters (\$10 to \$18) include pan seared hamachi with two caviars, micro sprouts, and chile/sesame vinaigrette as well as poached lobster with braised fennel and Cognac/lobster sauce. Main courses (\$19 to \$36) range from roasted rack of spring lamb with potato gratin and seasonal vegetables to grilled Niman Ranch pork tenderloin with corn grits and fried okra. ■