

# Best Outdoor Patio Because There's Nothing Like Those Summer Niiights

**AND THE WINNER IS: Santacafé**



If you want to eat outside at Santacafé, play it safe and make a reservation.

## **FIND THEM AT:**

231 Washington Ave., 984-1788

## **YUM YUM:**

Crisp white tablecloths, a starry Santa Fe night, a carafe of wine—if you haven't had dinner on Santacafé's patio, you're missing out on one of the seminal summer-in-Santa Fe experiences. The patio is so popular in the summer months, says Co-Owner Judith Ebbinghaus, that it doubles the number of customers at the restaurant. "We really are lucky to have this special patio," says Co-Owner Bobby Morean. As for those summer monsoons—no worries, a tent in the middle of the courtyard provides some coverage for afternoon and evening diners.

## **WOULD YOU LIKE TO HEAR OUR SPECIALS?**

One of the focal points of the courtyard and patio is the looming apricot tree that Morean and Ebbinghaus believe to be at least 140

years old. Ebbinghaus relates an anecdote about a Wall Street Journal story about eating on the patio and having a fresh apricot fall from a tree into a diner's white wine. (JG)

## **SPEECH, SPEECH:**

"We were blessed," says Morean.



# Best Appetizers Because You're a Grazer



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### YUM YUM:

You know a restaurant's appetizers are popular when several of them cannot be removed from the menu. Such is the case for Santacafé, where crisp calamari with lime dipping sauce or shrimp and spinach dumplings appear under their own "classics" heading. But diners also can count on a rotating menu in which Executive Chef David

Sellers uses the seasons as his guide. "We make a real point to be extremely seasonal. That's how our creative process works and how the sparks start flying," he says.

### WOULD YOU LIKE TO HEAR OUR SPECIALS?

Co-Owner Bobby Morean characterizes Santacafé's cuisine as New American, and that can mean, well, anything from Hawaiian sashimi plates ("Some of the most fantastic raw fish I've ever had," says Morean) to roasted poblano vichyssoise. Chef Sellers says the restaurant works with local farmers and also takes advantage of the high-quality seafood available—fresh!—for its rotating menu.

### SPEECH, SPEECH:

"I just want to thank everybody in Santa Fe for all of their support," says Co-Owner Judith Ebbinghaus. "That is heartfelt."



Dumplings with tahini sauce are a classic appetizer at Santacafé.



# Best of Santa Fe



## Services

### Best Bartending Staff Even If You Make Up Your Own Cocktails

AND THE WINNER IS: Santacafé

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Santacafé's five bartenders keep 'em coming back for more.

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#### CUSTOMER SATISFACTION:

Santacafé may only have five bartenders, but their skill, under the tutelage of bar manager Carmalee McQinnis, and personability translates to repeat customers and rave reviews. "They are a real tight unit," says co-owner Judith Ebbinghaus. "They are very supportive of each other and the customers feel that. They love what they do."

#### PREVIEWS/REVIEWS:

In addition to Martini Mondays, Santacafé has special wine dinners that match different wines with the culinary genius of Executive Chef David Sellers. Both Ebbinghaus and co-owner Bobby Morean, who worked at Santacafé prior to purchasing it in 1990, are wine lovers, so it's no wonder these events have been such a hit. Look also for Santacafé's participation at the Wine and Chile Festival in the fall and other events.

#### SPEECH, SPEECH:

"I'm so proud of my kids," says Morean. "They really do a good job for me." (JG)