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Tara celebrates eight years of serving steaks

By Kristen Poppenhouse

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Wine was poured as Gary Michaels and Fran Quintana's music filled the air.

But it wasn't a typical tasting last Thursday at Tara Steak & Lobster House. It was an open house to celebrate the restaurant's eight-year anniversary.

"In the restaurant industry, eight years is like 80," said Ari Glassman, from rAv public relations.

Attendees chose from Tara's private-label wines bottled by Rutherford Ranch in Napa Valley. The whites: pinot grigio, chardonnay and sauvignon blanc. The reds: merlot, cabernet sauvignon, and Chianti. Cheeses selected to complement the wines were manchego, gouda, asiago, muenster, camembert, cheddar and Fontina.

Throughout the evening, more than 100 people stopped by to drink, partake in the hor d'oeuvres and compliment owners Jeannie and Tara Trevethan.

"We really like the support from the community," Jeannie Trevethan said.

Rose Burke of Marco drank a glass of pinot grigio and mentioned that Tara Trevethan had come by to introduce herself. Sitting with Burke and drinking merlot was Al Gittleman of Marco, who commented: "They have their act together."

Burke and Gittleman said that when they're lounging on the beach, people often ask them where to eat on the island. Their answer for steaks is Tara's.

Ron and Jean Groenke have been Marco residents for eight years and had never been to Tara's. "We'll definitely come again," Jean Groenke said. "Without a doubt."

Islander Lee Ross had never been to Tara's either but knows manager Marc Porto because he baby-sits his dog. He said he is eager to come back and thinking about bringing his wife, Trish, for their anniversary.

In addition to the wine, partiers tried hors d'oeuvres from the restaurant's special banquet menu, including mushroom crostini, bacon-wrapped scallops, Bruschetta. There were also sliced filet mignon and jumbo lump crab cakes, which are on the menu regularly.

For dessert: chocolate cake with chocolate fudge and a white butter cream "bone" to make it look like a steak.

Bob and Cathy Salanick of Marco said they usually eat at restaurants with outdoor seating. But they said they were impressed with Tara's ambiance.

Because she has been working in her Fort Lauderdale restaurant recently, Tara Trevethan said Thursday felt like a family reunion.

"When I walked in," she said, "it was hugs and kisses all around."

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Photo: Roger LaLonde / Eagle staff

More than 100 guests attended the eighth anniversary of Tara Steak & Lobster House and listen to Fran sing



Photo: Roger LaLonde / Eagle staff

Jeannie and Tara Trevethan schmooze with guests at the eighth anniversary of Tara Steak & Lobster House on Thursday.



Photo: Roger LaLonde / Eagle staff

Ari Glassman, marketing director for Tara Steak & Lobster House, serves a glass of wine to a guest at the eighth anniversary of the restaurant on Thursday.