



Lake Tahoe's eclectic fare worth sampling

Carey Sweet, Special to The Chronicle

Sunday, November 14, 2010

(page 1 of 2) SINGLE PAGE



Penni Gladstone / The Chronicle

Pianeta Ristorante, shown in 2005, has been one of the favorite Italian places in Truckee since it opened in 1998.

View Larger Image

If there's been a theme to food at [Lake Tahoe](#), it's been reliable standards in huge portions, from fried chicken platters at Austin's in [Incline Village](#) to the monster meat loaf at Rosie's Cafe in Tahoe City. But take a look at the Tahoe restaurant scene today, particularly on the North Shore, with its influx of Asian adventurers, a healthy dose of eclectic and at least one big name

0

Tweet

16

share

experience.

Squaw Valley

PlumpJack Cafe: Ben "Wyatt" Dufresne was named executive chef of this handsome space this year, returning after an absence of several years. The Cal-Mediterranean menu remains, with an increasing emphasis on local ingredients like the pizzo mustard greens from Nevada's Spanish Springs Greens as a nest for the crisp veal sweetbreads. Entrees lean to straightforward, such as Meyer Ranch strip loin alongside twice-baked potatoes and foraged mushrooms. The large, fireplace-lit bar is worth a trip in itself, for wine or a cocktail or the separate menu of casual bites like the Balboa burger or grilled hanger steak with mac-n-cheese.

Vitals: 1920 Squaw Valley Road, Olympic Valley; (530) 583-1576 or plumpjacksquawvalleyinn.com. Breakfast, lunch and dinner daily. Main courses, \$21-\$32; bar menu \$13-\$18.