



A year of fine dining

Top ten: These innovative eateries have spiced up the local restaurant scene.

By **ELIZABETH EVANS**

SPECIAL TO THE REGISTER

Brodard Chateau – This restaurant features delicately crunchy Roasted Pork Spring Rolls, filled with tender slices of sweet barbecued pork, a thin layer of crisp fried wonton wrap, along with tender lettuce, mint, carrot and cucumber. The outstanding Ahi spring rolls feature rare seared ahi tuna tightly wrapped in rice paper with a mix of lettuce, fresh mango, mint and cucumber. But move beyond the rolls and discover a diverse menu of items from Sea Bass Curry, a fish filet under a blanket of spicy yellow curry and served over a bed of shiitake mushrooms and eggplant, to Shaken Beef, a stir-fry-style dish with tender filet mignon cut into bite-size pieces with fat, juicy brown mushrooms in a thick garlic and soy-based sauce served with a bowl of jasmine rice on the side.

One of my friends says the best thing about Vietnamese food is that you get to drink Riesling. Here the wine list includes Trimbach Riesling, a light off-dry Alsatian wine that is great with the dishes served here.

Brodard Chateau, 9100 Trask Ave., Garden Grove, 714-899-8273.