

# Tavern House kitchen + bar

BY DENISE MOLNAR

He's back, and we're so glad! After a short hiatus, David Wilhelm is back and better than ever. David and his business partner, Gregg Solomon, have created a go-to spot for locals, complete with harbor views, friendly ambiance, welcoming bar, and of course delicious food.

Wilhelm has been in the dining game for over 30 years. He has made his mark with notable eateries such as French 75, Sorrento Grill, Chat Noir, Chimayo and Kachina as well as several other popular restaurants.

The opportunity for Tavern House kitchen + bar presented itself while David was enjoying some rare time off after moving on from his partnership with Jimmy's Famous American Tavern. The owner of 3Thirty-3 approached him with an offer that he couldn't refuse. He immediately put away his golf clubs, called his buddy Gregg, and just like that, the band was back together.

Why was this an offer he couldn't refuse? Mainly, because of the location! To be able to open an establishment on the water in Newport Beach is a special opportunity that doesn't come along every day.

First and foremost David wants Tavern House to be a neighborhood restaurant. Appropriate for a night out with family, friends or a special occasion. He's always tickled when someone comes up to him and says, "I got engaged at French 75" or cites another one of his restaurants as the backdrop to a wonderful memory. His mantra of "Imagine you're doing a dinner party at your own home" is evident in the food he has always served, and the hospitality he has always shown. That is what has made David Wilhelm's brand one of the best and longest lasting in the business.

The well-thought-out menu brings together the most delicious tastes and flavors from California, Hawaii and Mexico. The Red Snapper "Veracruzana" is one of David's personal favorites. Heirloom Tomatoes, Castelvetrano Olives, Jalapenos, Garlic and Capers make this plate hearty and healthy. Fans of Wilhelm will rejoice in seeing his Buttermilk Fried Chicken on the menu. Served with Mashed Red Bliss Potatoes, Green Beans and Thyme Gravy, this dish is everything comfort.



David points out that one of the biggest evolutions in the restaurant business has been satisfying broader palates. In addition to an array of delicious salads that can be enjoyed with or without protein the menu also includes the Impossible Burger, which is a 100% plant based patty, complete with the all the fixings. No one has to miss out!

Tavern House is also open for Sunday Brunch offering favorites such as the Christmas Burrito with Scrambled Eggs, Tots, Cheddar, Black Beans, Guac, Sausage and Red & Green Chilies Sauces (to be enjoyed all year long) and Avocado Toast Bennie, a spin on the popular breakfast choice with Poached Eggs, Grilled

Tomatoes, Arugula, Chile Roasted Corn and Hollandaise Sauce.

The cocktails are classic and varied as is the beer and wine list. Something for everyone's taste and budget.

Stay tuned, as Tavern House finds its groove David is considering bringing back some of his greatest hits on a limited basis. For example, who wouldn't be in for Chocolate Souffle Wednesday's, a la French 75?

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