

FOODIE FUN DAY #7: DUNELAND BEACH INN

February 7, 2012 by Barb

“You should start a blog.” It was that one sentence that my husband said to me a year ago that made me start writing Felt Like a Foodie. The support I have received from friends, family and serious foodies has been overwhelming and humbling. Thank you for making my first year as a small town food “blogger” so amazing!

One of my goals for year number two is to think talk about holidays or food events BEFORE they happen. With that said, let’s talk about Valentine’s Day!! Living in a small town, we don’t have as many “special” occasion restaurants as people do in the big cities. Or are they just hidden in the woods?

Last week, my husband and I went to **Duneland Beach Inn**. (*I had been there with the girls but wanted to share the ambiance with Earl.*) It is a darling little inn tucked away in a wooded residential community in Michigan City, Indiana.

Like most couples, we have our “usual” spots to eat but we wanted to go somewhere other than Senor Tuna. (Our favorite nickname for any restaurant.) Earl was completely enthusiastic about our adventure especially when he heard we were going to be at an Inn. (*I completely disappointed him by not just getting a room and skipping the meal!*)

Between the candlelight and the fireplace, the restaurant was just screaming romance. (*Note: Earl was inquiring about booking a room as I was taking my seat.*) The eclectic menu could be described as rustic fine dining. It had everyone’s favorites like filet mignon, ribs and lake perch elevated for discriminating tastes.

I had perused the menu and knew that I wanted to eat some of their small plates as well as try the evening’s special. We enjoyed the calamari, buffalo shrimp and seared ahi tuna. I was impressed at how well all of the fish was prepared. The calamari’s coating was light but still crispy. I appreciated the addition of the balsamic vinegar with the tomato sauce. The sauce on the buffalo shrimp was mild yet tangy.



Calamari Fritti

The Gorgonzola dressing served with the shrimp won me over to the point that I couldn't stop eating it long after the shrimp was gone. (I would love to see it spread on some bread and broiled as an appetizer. YUM!)

The ahi tuna surprised me for a couple of reasons. It was flawlessly seared and nicely seasoned. The surprise came in with the soba noodle salad that accompanied the dish. It had a nice sesame flavor that flattered every bite of the tuna. (I am going to go back and just eat two plates of tuna and noodles!)



Seared Ahi Tuna



Parc

We also had the "plat du jour," whitefish with mashed potatoes and asparagus. Once again the fish was cooked to perfection and had another wonderful homemade tartar sauce. I have to add that they have some wicked sweet frites that I could have indulged on all night!

Our server was attentive but not intrusive which is great when you are in a romantic atmosphere talking about dirty stuff (laundry, bathrooms, etc.)

Overall, it was great night out for us and it was a treat having this restaurant so close to home. Reservations are recommended **ESPECIALLY** during the busy summer season and special occasions (*um, like Valentine's Day or blog anniversaries.*)

Thanks to my hubby for sharing this nice night with me and no, you aren't off the hook for next week!!!