



POWER PLAYERS DINNER

September 30, 2009
Presented by Peoples National Bank

In the fifth Power Players Dinner, ALIVE's signature by-invitation-only dining event, some of STL's most respected business VIPs were selected to indulge in an evening of delicious food, fine wine and networking at Soulard's Restaurant.

PHOTOS BY JOSH MONKEN



The intimate ambiance of Soulard's Restaurant proved to be the perfect setting to host ALIVE's Power Players dinner, presented by Peoples National Bank. The laid-back vibe of this fete, the fifth in a series of decadent dining, was a cozy complement to the special menu of refined comfort food that Soulard's created for the occasion.

"I wanted to feature some of our signature dishes we offer at Soulard's," says owner Dan Badock. "We have been in business for 32 years, but a lot of people have not experienced what we do." The longstanding and beloved St. Louis restaurant warmly welcomed guests with their choice of two wines specially selected to pair with the evening's fare. "I chose elegant wines that would complement our food," says Badock, a certified sommelier. A vibrant red wine, Napa Cellars Cabernet Sauvignon, and two whites, Folie a Deux Chardonnay and Trinchero Napa Valley Sauvignon Blanc from the revered Trinchero Family Estates Winery—2009 *Wine Enthusiast* American Winery of the Year—fit Badock's parameters and were poured throughout the evening.

As guests mingled during the 6pm cocktail hour, servers presented a trio of palette-pleasing appetizers from Chef Russel Byers including Soulard's bruschetta, a bite-sized grouper cake and Ahi tuna served in a vodka vinaigrette. After sampling and sipping, guests were seated at the elegantly appointed linen-topped tables for dinner.

Soulard's famous house salad, the first course of the four-course dinner, was a light and refreshing foray into the comfort food classics to come. For the second course, Soulard's chefs presented succulent BBQ shrimp served with flash-fried spinach. The main course, a perfectly seared petite filet, was served over savory garlic mashed potatoes, fresh asparagus tips and tender red bell pepper. For dessert, guests indulged in a not-too-sweet Amish cheese pie—a decadent home style take on your standard cheesecake—topped with whipped cream and fresh raspberries and drizzled with a tangy-sweet raspberry sauce. For more info on Soulard's, log on to Soularads.com.

Wine photo by Megan Pace.

THE GUEST LIST

STEVE BAHN, President, Stephen F. Bahn Commercial Real Estate Services, and wife Maureen
 TOM BARKEN, Owner, Barken Development Company
 ANTHONY BARTLETT, VP Sales, Alvery Bartlett
 FRED BERGER, Senior Partner, Riezman Berger
 STEVE BUESCHING, AVP, Peoples National Bank
 PAMELA CLARY, DVM, Mobile Vet Service
 JOSEPH CYR, Director of Development Services, The Lawrence Group
 DENNIS DONAHUE, Attorney, Intellectual Property
 SHENIQUA FAULKNER, Associate Editor, ALIVE Magazine
 MIKE GREEN, Attorney
 TESSA GREENSPAN, Int'l Marketing Executive
 JILL GUBIN, Senior Account Executive, ALIVE Magazine
 KELLY HAMILTON, Executive Editor/Co-Founder, ALIVE Magazine
 LAURA LYNNE KENNEDY, Sales Associate, Janet McAfee Real Estate

JEREMY KLAVERN, CPA, Wolfe Nilges Nahorski
 FORREST LANGENFELD, CEO, Peoples National Bank
 DR. MIKE NAYAK, MD
 JASON NICHOLS, Account Executive, ALIVE Magazine
 JIM PAUL, Vice President, Peoples National Bank
 MIKE PROST, CPA, Senior Partner, MPP&W
 RICHARD RIEZMAN, Senior Partner, Riezman Berger
 PAM ROSS, Business Development, Peoples National Bank
 AMY RUBIN, President & General Counsel, St. Louis Title
 MARK RUBIN, Owner, Rubin Real Estate Strategies
 PAT SHANNON, Co-Owner, Mike Shannon's, El Borracho, Lumen Event Space
 ELIZABETH TUCKER, Publisher/Co-Founder, ALIVE Magazine
 TERRY VISINTINE, Chief Financial Officer, Peoples National Bank
 STEPHANIE WEILER, Business Development, Peoples National Bank