



Blue's News...

From the Blue Lantern

THE OLD BLUE LANTERN IS THE NEW BLUE LANTERN

The Blue Lantern Lounge has been around for years and years. Yes, it's true and the stories that have been told by customers who frequented the lounge validate that fact. So why would a restaurant/lounge with such history, good and bad, keep the same name after the establishment had been closed for several years? Should the Lantern get a new name or should the old name be kept? Over the last 7 months since re-opening the Blue Lantern, this question has been answered numerous times. It is the history and the fact that the Blue Lantern is a landmark in Elma, NY that helped seal keeping the name the same. Ask most anyone if they have heard of the Blue Lantern and the result is always the same... The Blue Lantern is the restaurant in Elma on Seneca St. followed by a story, usually the fire of '96 or a memory about Alice and her pies. So with a landmark that the community recognizes, we simply refer to the old Blue Lantern as the NEW Blue Lantern.



Happy Holidays from all of us at the Blue Lantern to all our customers and their families!

Tom and Donna Pease, new owners of the Blue Lantern bought the building and lot in September, 2005. With the great work of David Abate; Abate Construction, work began to bring a new vision to the inside of the building. The passerby's watched as months went on—everything looked the same from the outside—what could be taking so long to re-open? Little did anyone know—the magic was happening on the inside. Everything was removed from the old bar, the old floors to the old kitchen equipment. By Spring, the inside of the old Blue Lantern began taking on a new look—and in June 2006, the Blue Lantern opened the doors with dreams of being that place where customers, neighbors and friends would gather to enjoy a few drinks, a great meal and most importantly, the company of each other. The bar area with the deep poinsettia paint on the walls brings a warmth and coziness that Tom and Donna want customers to feel coming in for a drink and maybe a quick bite to eat is like stopping in at a good friends place. The dining room is small but has been brightened up to provide just enough new ambiance for a group of friends, a quaint dinner for two or a family enjoying a great meal together. Whether dining or having drinks or a little of both, the **new** Blue Lantern aspires to always provide a great dining experience.

DID YOUR KNOW...

- Gift Certificates are always available
- Reserve Wines have been added to our Wine List
- Leaving us your mailing address can get you a \$25 gift certificate when we pull one address a month
- Our bar offers a full variety of your favorite spirits
- Your Buffalo Sabres are always on at the Blue
- The Buffalo News Dining Review from Janice Okin rated the Blue Lantern 3 ***!

INSIDE THIS ISSUE:

THE NEW BLUE LANTERN WOULD LOVE TO HEAR	1
BLUE'S MENU	2
FEATURED WINE	2
EXECUTIVE CHEF MICHAEL	2
HAVE YOU MET TOM?	3
WHAT'S NEXT AT THE BLUE	3
UP CLOSE AND PERSONAL SURVEY	3 4

WOULD LOVE TO HEAR FROM YOU...

We've had six months to get comfortable with our menu, our staff and our service. Ultimately, what we do day in and day out is for you, our customer. We do aspire to deliver a casual fine dining experience. This means we want anyone choosing our restaurant and bar to feel comfortable in a casual setting while experiencing food that may seem common by name until the taste brings them back for more. All this while we continue to perfect our delivery of service. There is no better way to know how we are doing than to ask! It is important for us to ensure your experience is what we are looking to deliver and what you expect to receive. If there is gap, we need to know what it is so we can work towards closing the difference.

At the end of the newsletter is a survey. Take a few minutes and give us your feedback. Drop off the completed survey the next time you are in the Blue Lantern or pop it in the mail to: *Donna Pease, 6120 Seneca St., Elma, NY 14059.*

BLUE'S MENU ...

Blue Lantern's menu was designed behind the scenes over months knowing what Tom wanted to bring to Buffalo was a bit of his dining experiences over his career. With the assistance of a good friend and experiences of Chris Covert, Tom and Chris began playing with ideas for the menu. Tom knew that there are dishes out there that aren't fluffy but provide great taste and great value. As well, there is nothing like comfort food—hence, our meatloaf and the now very popular pot roast with all the cooking vegetables. While we didn't want to step on restaurants serving traditional Buffalo dishes like wings or fish fry's, we knew we had to come up with something that was unique and would be our own signature dish. So, Chris and Tom created the Sir Lawrence. This whopper of a burger is a meal all in itself. Of course, with a 8" custom bun and crispy onion rings stacked on a steak knife—well, it has

become a signature dish. If you haven't seen it, you will just have to order it to enjoy its presence not to mention its taste! Blue's menu offers a little bit for everyone, depending on your taste. Our Salmon has become the #1 selling entrée more months than we can count. If you haven't tried one of our steaks, you must. Both the filet and the NY Strip, done how you like, are just the best tasting steaks, so say many of our customers. Just ask Bob Pyle who only orders the NY Strip when he dines at the Blue—it IS the best he's tasted he tells us. Our Sante Fe Spring Rolls got their claim to fame from the Buffalo news or those that have had them. Every ingredient is cooked separately and hand rolled fresh daily—we just can't keep them around. We offer various tastes in risottos and specials that have included scallops, duck, pork tenderloin, veal and seafood combos. Every menu item has been carefully



"The Sir Lawrence", Gotta see it and taste it to believe it!

selected and prepared to ensure a casual fine dining experience while still providing value for the area.

FEATURED WINE...PINOT NOIR, ARTESA, CARNEROS RESERVE ESTATE

Our wine list is growing since we opened. We recently added a reserve list offering several new wines for those looking to enhance their meal with a great bottle of white or red or just enjoy a good bottle talking with friends. To feature one of our new selections, I've chosen the Pinot Noir, Artesa from the Carneros Reserve Estate in Napa Carneros, California.

History dates back to 1551 when the Cordorniu family began making wine in Spain. In 1991, Cordorniu Napa, California opens and by 1999, Cordorniu becomes Artesa Winery. Artesa releases its first still wines and in 2000, the first

reserve wines. Wine Spectator named one of their selections in the top 30 wines in 2002 putting this winery on the world map. Dave Hobson, new VP (2004) of the winery says "Great wine is made in the vineyard. We're in all the right places to do amazing things: Foss Valley, Alexander Valley and, of course, Carneros. It's an embarrassment of riches."

The Pinot for our featured wine is grown in acres of rolling hillsides planted with Dijon cloves and special field selection. Coupled with cool Napa Carneros fog and the California sunshine, the intensity of fruit provides a mouth watering rich-

ness. The grapes are hand harvested at their peak, de-stemmed, not crushed to receive gentle fermentation and extraction. French Oak barrels are selected for final maturation.

The Pinot Noir, Artesa has a predominant raspberry fruit with intriguing hints of blueberry, smoke, cinnamon and mocha. The acid is finely balanced, allowing this wine to be both silky full and freshly fruity. Priced at \$48, a suggestion to try this Pinot with our lamb chops or our NY strip or just enjoy with a good friend.

If it's not sexy, I'm not doing my job says Michael McLoughlin of the food he prepares at the Blue Lantern.

A BIT ABOUT THE EXECUTIVE CHEF



Executive Chef Michael McLoughlin

Michael McLoughlin was introduced to Tom and Donna by cooking the draft menu in early 2005. A week of cooking and tasting sealed the deal for this 20 year kitchen veteran as the opening chef for the Blue Lantern.

Michael arrived from Manhattan with a plethora of experience from pub grub to 5 star dining. Having worked at Bones in Atlanta, one of the top 25 steak houses in the country, La Grotta in Atlanta, a fine dining Italian restaurant to Trump Tower in Man-

hattan, Elma was about to get the dining experience meant for big cities.

Michael prides himself with a good work ethic, knows what taste good and tends to be a bit too serious some times for his own good. Nonetheless, Michael has made it happen for the Blue's complex menu in a very small amount of space.

Michael is a passionate guy when it comes to the food served. "If it's not sexy, I'm not doing my job," he says and can be found adding comment

when a plate of meatloaf or the very sexy lamb chops go out. Michael ensures that only the best grades and highest quality products are accepted for his staffs preparation and delivery. He is just amazed at the response our food has had with our customers.

This single passionate guy who likes dining, dancing, and is relentless has a dream of running a cabaret some day in a big city somewhere. However, this is not before he travels and cooks the countryside of Europe.

Any takers ladies?

HOW ABOUT THE OWNER—TOM

Maybe you already know Tom or maybe you've just met him through the Blue Lantern. I'm sure you'll agree he is quite the guy to know and even call your friend.

Tom's dream since a young boy was to someday have his own bar and restaurant. Since his college days, he has been involved in the hospitality industry in various capacities. Whether working in a liquor store, tending bar at a high volume night club to managing restaurants, night clubs, golf resorts, Tom has known his passion has been working with people looking for a great experience where food and drink were involved. However, his greatest experience has come while moving about the country as his wife's job moved them from coast to coast. Tom has managed Pebble Beach's TAP Room during two AT&T Pro-Am Golf Tournaments meeting all the celebrities and golf stars. He worked for Clint Eastwood's Mission Ranch in Carmel, CA—yes, Clint frequented the restaurant. He

worked for the Pacific's Edge at the Highland's Inn where the annual Master's of Food and Wine was held. These experiences have gained him the level of fine dining that has become second nature and the level of service he wants the staff at Blue to deliver.

Tom grew up in Wilmington, DE, and is the youngest of four children. Tom is married to co-owner Donna, they have 3 grown children and 5 grandchildren. While Tom has a degree in Criminal Justice, his passion for the hospitality industry has gotten the better of him. Having moved in 2005 with Donna, to Orchard Park, the Blue Lantern has provided Tom the opportunity to "live the dream".

Tom has many talents, his expression of himself lives within the walls of the Blue Lantern. His vision for the restaurant and bar and the place where our customers could feel at home can be felt by the talent he has created with the new interior. He saw the vision in his mind, he drew it and with the help of many



Tom Pease, Owner Blue Lantern

local experts, the vision was created. Donna has often said, Tom missed his calling for those many talents.

If you haven't had the pleasure to meet Tom, be sure to introduce yourself the next time you are in the Blue Lantern.

SO, WHAT'S NEXT AT THE BLUE?

What's next you might be asking? We ask ourselves that too. **We are grateful for the success we have had in a short amount of time. We appreciate the business each and every customer brings to our establishment. We all have made new friends since opening in June.** It is time to think about those next steps. Will we ever serve lunch? What about that patio? Parking—there never seems to be enough on a Friday or Saturday night. Will we change anything

about the menu? Will there ever be any special events? Why no reservations? Will we expand our kitchen or dining room? We have even been asked about a Blue II. Well, all of these questions can't be answered today but I can tell you they are all being thought about.

I can tell you we will partner with Kevin Kraus from Eber Brothers to host our first Wine Dinner in mid January. Of course, dinner selections will be created and wines will be

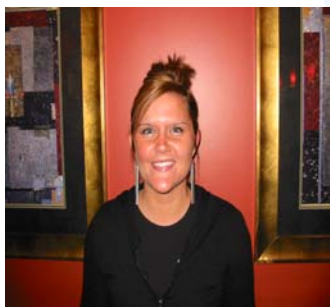
especially paired. Seating will be limited and reservations will be required. More details will be advertised later in December.

While there are 60 parking spaces in our lot, the business across the street has indicated parking across the street IS always available to us—be careful crossing the street.

We will use more of our patio once winter breaks.

BE ON THE LOOKOUT FOR MORE DETAILS FOR OUR FIRST WINE DINNER IN JANUARY 2007!

UP CLOSE AND PERSONAL...



Server Carrie Clark

Here is a little bit about the young lady with the infectious laugh...Carrie Clark. Born in Austin, Texas, Carrie is the absolute youngest of three and she is a twin...so yes, she was born last and there are two with the infectious laugh.

Carrie moved to LeRoy, NY with her family when she was four. She attended Medaille College and has a degree in Sports Management. Carrie is looking for a job in her field but finds working in the hospitality industry a magnet as she has been a server for the last 8 years.

Carrie's success and philosophy is really just "treating everyone like family" as family is the most important thing in her whole life. It is about "getting to know people", looking at them when speaking and offering that great smile she has along with her laugh.

Carrie has been with Blue since opening day but looks to use her degree to market pro-sports or direct sports/recreation for college or young boys and girls. Carrie has a knack for wanting to help people. This field will nicely mix her love of sports and her passion for people.

Asking Carrie for a most embarrassing moment came with a recent story. While out on the town with Blue peer Alissa, the two were crossing a street when Carrie rolled her ankle on the curb. Not so bad huh? The next thing they knew, the Buffalo Fire department arrived to lend a hand calling attention to the incident by blowing their fire horns to the scene. Of course, if you know these girls, the embarrassment really came when one of them engaged in a tour of the fire truck's horn systems...you guess.

Blue

Lantern Lounge

Casual Fine Dining

Owners: Tom and Donna Pease

6120 Seneca St.
Elma, NY 14059
716-652-2583

Gift Certificates Available

Simply complete the survey and drop with any staff member while at the Blue or mail us your feedback to the attention of Donna....Thank-you!

Would love to hear from you...

It is important for us to ensure your experience is what we are looking to deliver and what you expect to receive. If there is a gap, we need to know what it is so we can work towards closing the difference between a less than good experience to a GREAT experience.



SPECIAL OFFER

*For December and January,
bring this coupon and get 5%
off your dinner check
(excludes alcohol)
when you dine
Monday—Thursday*



1. **How often do you dine at the Blue Lantern?**

- 1st time
- Once a month
- One a week or more

2. **How is the appearance of the restaurant and bar?**

- Exceeded expectation
- Met expectations
- Needs improvement

3. **How important is the appearance of the restaurant and bar?**

- Extremely Important
- Somewhat Important
- Not at all Important

4. **How was your meal or drink—(circle which one)?**

- Outstanding
- Good
- Needs Work

5. **How was the service by our hostess, server, bartender and busser?**

- Outstanding
- Good
- Needs Attention

6. **How important is the presence of the owners during business hours?**

- Extremely Important
- Somewhat Important
- Not at all Important

7. **If you could have input into the restaurant, what would you do to make a customer's experience better?**

8. **Is there anyone on staff that you would like to give kudos to and why?**

Comments:

1.

2.

3.

4.

5.

6.

7.

8.