

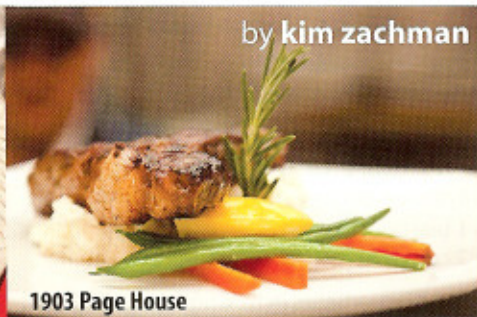


the a list

1903 Page House



Ristorante da Maria



by kim zachman

1903 Page House

# Dining in Dublin

## Two restaurants serving upscale cuisine

### 1903 Fine Dining at Page House

711 Bellevue Ave.  
Dublin 31021  
(478) 275-8599  
(877) 475-5031  
www.1903finedining.com

- Thursday - Saturday:  
5 - 8:30 p.m. (seating times)
- Sunday Brunch: 11 a.m. - 2 p.m.  
Featuring traditional Southern  
breakfast items plus made-to-  
order omelets, Belgian waffles,  
a variety of salads and a carving  
station. \$14.95 per person.
- Beer and wine are available.
- Available for private parties and  
catering.

### Ristorante da Maria at Dublin Farm

875 James Currie Road  
Dublin 31021  
(478) 275-8766  
www.dublinfarm.com

- Dinner is served Fridays and  
Saturdays at 7 p.m. Reservations  
required. Five-course meal. \$35  
per person plus tax and gratuity.
- Wine and beer not included in  
price.
- Check Web site for daily menus.
- Available for private parties.
- Maria's Cooking Classes: Par-  
ticipants prepare a multi-course  
meal with Maria Runggaldier's in-  
structions then dine together and  
enjoy a glass of Italian wine. \$55  
per person. Next class is Oct. 13.

**D**ublin is well known for its St. Patrick's Day celebrations and the Redneck Games, but not many people know that it's also home to two unique fine-dining establishments. 1903 Fine Dining at Page House specializes in modern American cuisine while Ristorante da Maria at Dublin Farm serves a five-course traditional Italian meal. It's interesting that the owners of these restaurants chose an area that is more accustomed to barbecue and fried chicken than pollo alla cacciatora or Horseradish Crusted Salmon, but both are glad they did.

### 1903 FINE DINING AT PAGE HOUSE

Jennifer and Robert Shaffer were working in south Florida in the catering industry when the economy went sour. They saw their income dropping and realized they needed to make a change.

"We decided that if we were going to keep running the rat race, we would do it for ourselves," Jennifer said. "We started looking all over the country for the perfect (bed and breakfast) for the restaurant that we knew we wanted to do."

They narrowed down their search to 20 properties, but there was always a problem such as inadequate parking or too much competition. The Page House in Dublin was the last B&B on their list. When they came for a visit, the Shaffers prepared a meal for local dignitaries and members of the Chamber of Commerce as a sample of their intended menu. It was a huge success.

"They loved our food, and we loved them," Jennifer said. "We looked at places

in Ashville, Louisville, Colorado and Montana, dream settings, yet we found our real dream in this small city in Middle Georgia."

1903 Fine Dining is located in the Page House Bed and Breakfast. This Greek revival mansion has a large parlor adorned with Ionic columns in the entry hall, two fireplaces with the original porcelain tile surrounds, elaborate crown moldings and stained glass windows. It's a beautiful setting for elegant meals.

Both of the Shaffers are graduates of the Culinary Institute of America in New York, and many of the menu items are their creations. One of their most popular dishes is the Asian Five Spice Chilean Sea Bass, a sea bass filet marinated in a thick, sweet soy sauce and served with citrus-scented jasmine rice. Every dish, including sauces, salad dressings and desserts, are made fresh daily by either Robert or Jennifer.

Even with the classic setting and superb cuisine, the 1903 is not exclusive.



The Shaffers make sure the atmosphere is friendly and casual. "It's very relaxed," Jennifer said. "We want people to enjoy the whole process of dining."

#### RISTORANTE DA MARIA AT DUBLIN FARM

Austrian Heinz Krassnig and his Italian wife Maria Runggaldier knew they wanted to own a bed and breakfast in the Southeast, but they didn't know where. They looked at more than 55 properties including places in Virginia, both Carolinas, Florida and Tennessee, but it was a 30-acre farm in Dublin that suited them best.

"We wanted something non-touristy, something unique," Heinz said. "To go somewhere where you already have ten competitors, we didn't want."

Their idea was to offer their guests the tranquility of a country farm but with modern facilities and exquisite Italian cuisine and fine wines, a concept based on the rural retreats popular in Europe. They renovated their home to add several guest suites and upgraded the kitchen. Dinner guests are seated at tables in the dining room or sunroom, much like a family gathering at Thanksgiving.

While the atmosphere is casual, the



meals are very upscale. A complete five-course meal is served, and guests choose one of three entrees. The menu is chosen to represent different regions of Italy. For example, recipes from Venice are featured in October.

"Our regulars look up the menu on the Web site to see what is being served, even if they don't plan on coming that

week," Heinz said.

Most of the recipes are classic examples of Italian dishes. However, Maria does incorporate some of her own creations such as asparagus and ham lasagna with a béchamel sauce. All dishes are homemade and prepared fresh on the day of the meal, even the sorbet. Maria puts extra effort into the presentation.

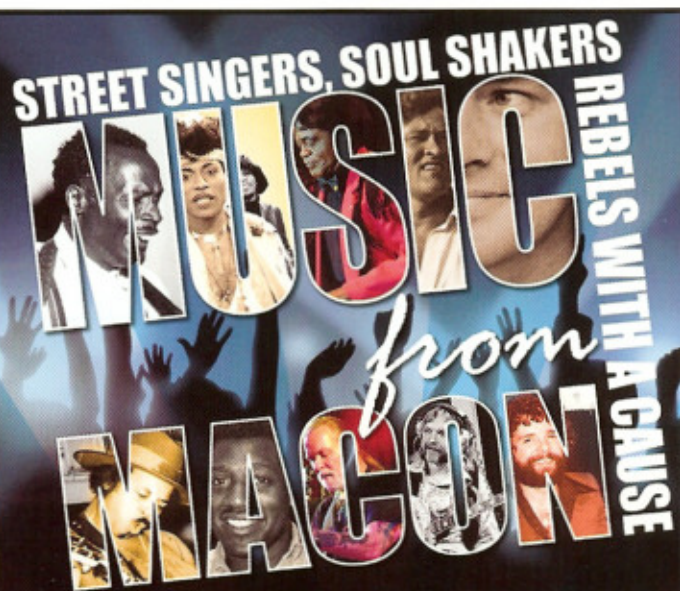
# William Segal

October 3, 2009 - January 4, 2010



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