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## The dish: Dusty's dishes add spice to your night

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I am guilty of getting into a wine rut from time to time - same varietals, same winemakers. So a recent dinner at Dusty's Wine Bar in Okemos afforded me the opportunity to let someone else do the choosing. And I found a wine that's easy to love.

### The menu

My companion and I were in the mood for spicy seafood, which would also make the selection of one bottle of wine easier. She tried the Seared Yellowfin Tuna Steak (\$26), topped with a Togarashi (Japanese spice blend), sesame, wasabi butter and Hijiki salad (a seaweed salad), and served with wild rice. She ordered the tuna medium and it was prepared perfectly; the fish was firm but tender. Despite all the spice referred to in the menu description, this is not an overly spicy dish, so those who are a bit wary of the generic concept of "spicy" should do fine with this.

I tried the Thai Spiced Penne Pasta with Grilled Shrimp (\$25) and was wowed by the punch it packed. Penne pasta is tossed with ginger, lemongrass, spring onions, red peppers, Thai chili sauce and coconut milk, giving a good bit of depth to the heat. The shrimp were quite large and crisp, rounding out the dish nicely.

We told our server we generally lean toward pinot grigios or cabernet sauvignons - but we dislike chardonnays. She recommended the 2006 Laurenz und Sophie Singing Grüner Veltliner (\$30), a light, crisp, citrusy wine. Because it's served by the glass at Dusty's, she was able to give us a small taste before we committed to it, and we liked it instantly, even on its own. And it paired perfectly with the spicy food.

If you're celebrating a special occasion or just treating yourself to dessert, don't miss the Key Lime Pie with Raspberry Coulis (\$5), a lighter-than-air treat.

### The atmosphere

One of the reasons I so enjoy Dusty's Wine Bar is the staff - they care about doing a good job, they're well-trained and they contribute greatly to an overall elegant dining experience. It had been too long since my last visit; it won't be again.

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