

Affluent Lifestyles

THE HOME ISSUE

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SAVVY | DINING OUT CONTINUED

creamy béchamel meat sauce.

Of course, the Greek pastries are not to be missed. Semolina custard (\$6) is wrapped in flaky phyllo and served with orange Cointreau, while the rich and creamy Greek yogurt napoleon (\$7) is served with sticky sweet honey and walnuts. Greek coffee, espresso or cappuccino can round out the meal, but there is also an impressive selection of dessert wines, ports, Madeira and grappa.

Lunch is served Monday through Friday 12-3 p.m. Weekday dinner service is from 5-10 p.m., and the kitchen stays open until 11 p.m. on Friday and Saturday nights. Sunday service is from 2-9 p.m. Dress is casual and there is a full service bar and extensive wine list.

SAVVY | DINING OUT BY SUZANNE ZIMMER LOWERY

The Multi-Cultural Experience



Makeda Ethiopian Restaurant in New Brunswick

The communities of New Jersey that present the experience of live theater offer a multitude of fine-dining establishments to round out your evening of entertainment, but these areas also seem to be meccas for some of the state's most interesting ethnic cuisines. Foods from across the globe will certainly add some drama and spice to any outing, but a departure from the ordinary can make for a truly memorable interaction with both culture and cuisine.

AXIA TAVERNA
18 PIERMONT ROAD
TENAFLY
(201) 569-5999
WWW.AXIATAVERNA.COM

Just a few minutes drive from the Bergen Performing Arts Center (www.bergenpac.org) in Englewood, Axia is transporting diners to a world of heavenly Greek cuisine. The modern, yet earthy interior created by the renowned architect, Tony Chi, boasts walls that open to the street in warm weather, and a circular steel fireplace that crackles nightly when things turn

cool. Soft, creamy pillow-backed banks of seating complement the various wood tones and white-washed stone walls lined with clay pots.

An extensive menu is separated into small 'mezedes' and big 'megala' plates. While contemplating all the options, a loaf of crusty, airy bread can be dipped in olive oil that diners personally mix with lemon, sea salt, and fresh herbs, a refreshing combination that epitomizes the flavors of the sun-baked coast of Greece.

First course offerings include salmon cured in ouzo liquor (\$8), and enhanced with the sharp licorice flavor of fennel, sweet orange and cool cucumber. Mellow roasted beets (\$7) are offset by the tang of a rosemary feta mousse. Adventurous eaters will love the peppery grilled octopus salad (\$14), and the three cheese pie in phyllo pastry (\$7) is extraordinary comfort food.

On the larger plates, Santorini style seared tuna (\$25) is crusted with peppery coriander and topped with tomato, capers and minted tebulch salad. Roasted lamb (\$21) is served rare, thinly sliced, and accompanied by cheese and meat stuffed eggplant. A classic dish is the clay pot moussaka casserole (\$18) made with a

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Additional Theater Dining

Shanghai Jazz
24 Main Street
Madison
(973) 622-2899
www.shanghaijazz.com

Great Chinese food, beautifully presented in a jazz nightclub atmosphere.

Teak
64 Moonmouth Street
Red Bank
(732) 747-5775
www.teakrestaurant.com

A hip spot to enjoy Pan-Asian food and drink.

Triumph Brewing Company
136 Nassau Street
Princeton
(609) 924-7855
www.triumphbrewing.com

An eclectic international menu in an ultra-modern microbrewery.

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