


 BC OCCASIONS

Let's Do Lunch

Eclectic Cuisine

Chakra is all about indulging the senses. No feature has been spared to create an awe-inspiring environment—a waterfall that subtly changes colors, lavish silk fabrics and cushy pillows, candlelit tables, Hindu bas-relief carvings and imported furnishings.

With a menu as enchanting as the ambiance, anticipate a flavorful fusion of New American, European and Asian cuisine. Executive chef Edward Lake, a one-time executive chef at the United Nations who also served as personal chef to three American presidents, has built tempting cuisine around such unexpected pleasures as Spicy Tuna Tartare with Asian crispy vegetables, sweet soy reduction (\$14); Szechuan Chicken-Nap scallions, peppers, crispy fried noodles and Miso dressing (\$12); Marinated Grilled Hanger Steak, blue cheese butter and pomme frites (\$15).

As you would expect from a graduate of the French Culinary Institute, Lake's original house-made pastries and gelato are to die for, and don't forget to check out the award-winning wine list, either. Hours: Monday to Friday, 11:30 a.m.-2:30 p.m.