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By Bob Lape

**(WCBS)** An ambitious restaurant named Chakra is reaching well beyond its Route Four location in Paramus, New Jersey, with inventive modern American food and romantic ambiance. Chakra is a name taken from India's yoga systems. It means where inner forces of energy meet. The big, candle-lit eatery has lots of energy, good looks and on weekends noise as well.



Chef Edward Lake cooks gingerbread-crusted seared foie gras as easily as Moroccan braised lamb shank with lemon couscous. There are steaks, sashimi and raw bar items, fine tempura coconut shrimp, and warm orange crepes with crepes suzette ice cream. Jeffrey Leanhart, son of the late Steve Leanhart of Steve's Wortendyke Inn, is a manager of Chakra. He's steering a five hundred choice wine list and monthly wine dinners well worth trying. Chakra, special, at 144 Route Four Eastbound in Paramus.