



## RESTAURANT REVIEW

### Memorable Dishes

Some 2007 highlights from around the region

by [Frank Gabriel](#)

AC Weekly's contributing food writer Frank Gabriel recalls some of the most memorable meals from a year of dining in the Atlantic City area.

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### Appetizers

**Most Memorable:** Crab stuffed avocado: Nostalgia Room, Ventnor.

A glorious evening's addition, juicy diced avocado cleverly blended with ripe, midsummer Jersey tomatoes and crabmeat in a wispy lemon dressing. Delicate and visually appealing, this mock ceviche bore all the marks of a caring, creative kitchen.

*Honorable Mentions:*

- Seared foie gras: Dune, Margate.
  - Buffalo chicken meatballs: The Continental, A.C.
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### Soups

**Most Memorable:** Lobster and corn bisque: Old Waterway Inn, Atlantic City.

On a frigid night, in the depths of a brutally cold February, this luscious bowl filled me with soulful warmth. A classic dance between seafood, sherry and cream.

*Honorable Mentions:*

- Tomato basil: Manna, Ventnor.
  - White bean and corn chowder: Joseph's at the Tuscany House, Egg Harbor City.
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## **Pasta**

**Most Memorable:** Pumpkin spice pappardelle: Dune, Margate.

Chef Jason Hanin's autumnal masterpiece paired toasted prosciutto bits, exotic Japanese mushrooms, crunchy pistachios and soybeans in a smooth blanket of chestnut cream sauce. Further evidence why Dune is the match for any Restaurant, anywhere.

*Honorable Mentions:*

- Lobster Tournaise: Vienna Inn, Galloway Twp.
  - Crab and roasted tomato risotto: Manna, Ventnor
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## **Entrees — Seafood**

**Most Memorable:** Red snapper in Champagne cognac pesto cream: Chef Vola, Atlantic City.

A thick fillet expertly sautéed, then finished with a remarkable, regal reduction sauce, crowned with a chiffonade of fresh Genovese basil, a real treat in the dead of winter.

*Honorable Mentions:*

- Cajun-spiced pan seared diver scallops: Laguna Grill, Brigantine.
  - Sesame encrusted tuna: Vince's, Sea Isle City.
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## **Entrees — Meat**

**Most Memorable:** Cowboy steak (bone-in rib eye): Dock's, Atlantic City.

Great steak from a seafood place? When that Restaurant is owned and operated by Atlantic City's celebrated Dougherty family, don't be surprised. This substantial (26-ounce) prime cut, better than many steakhouses at a fraction of the cost, included superlative sides of puffy pommes soufflé and expertly grilled late summer vegetables.

*Honorable Mentions:*

- Cherry-wood roasted prime rib: Richland House, Richland (nightly addition).
  - Crown roast rack of lamb: Knife and Fork, Atlantic City (nightly addition).
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## Desserts

**Most Memorable:** Sunny Side Up: The Continental, Atlantic City.

Coconut panna cotta served as the egg whites, with a sophisticated mango gelee playing the role of yolk alongside warm brioche toast in this dainty, whimsical offering from their memorable 'tapas' dessert menu.

*Honorable Mentions:*

- Warm ricotta cheesecake: Chef Vola, Atlantic City.
  - Key lime pie: Culinary Gardens, Egg Harbor City.
  - Rocky Road chocolate fondue: Simply Fondue, Mays Landing.
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## Odds and Ends

**Bar Snacks:** Szechuan fries with spicy Chinese mustard: The Continental, Atlantic City;  
Maytag bleu cheese fries: Wolfgang Puck, Atlantic City.

**Oddity:** Hamachi (yellowtail) Collar: Souzai, Atlantic City.

**New Facilities:** Manna, Ventnor; Vienna Inn, Galloway Twp.

**Ambiance:** The Continental, Atlantic City; Chef Vola, Atlantic City.

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*Additional articles by Frank Gabriel:*

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[Little Jewel](#) (Jan 03 '08)

[Third Time's a Charm](#) (Dec 20 '07)

[The Tidings of Comfort Food and Joy](#) (Dec 13 '07)

[Sonsie Scrumptious](#) (Dec 06 '07)