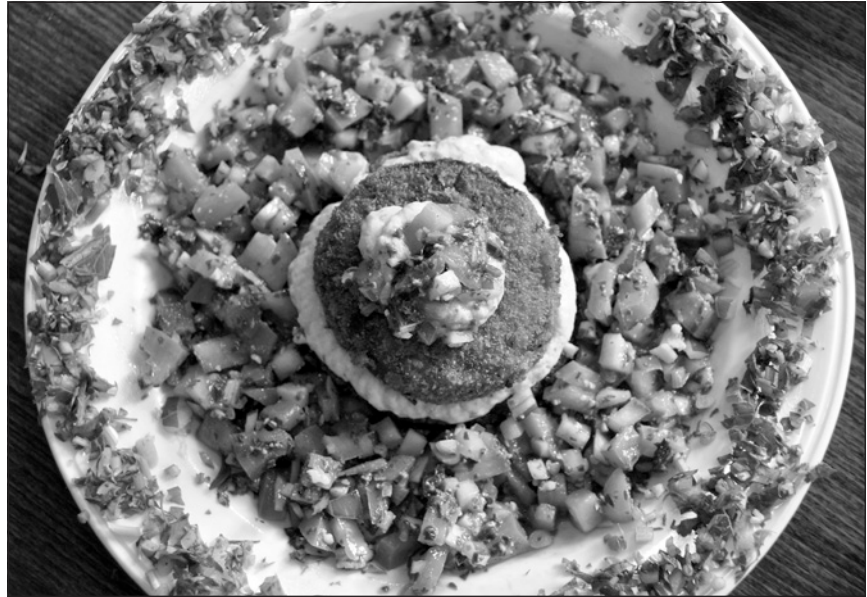


Our Favorite Things

A roundup of some of the finest dishes and treats from Brooklyn restaurants... by Jason Greenberg

Eggplant Napoleon from Tanoreen

Mario Batali once said, "I know it doesn't make sense, and I don't understand it. But it is consistently the case: Women are better cooks. They approach food differently." A case in point is Rawia Bishara, whose Bay Ridge restaurant, Tanoreen, will transport you. Bishara was born in Israel of Palestinian descent and opened Tanoreen in 1998 to honor her mother and the food that she grew up eating. This past year she moved down Third Avenue to a bigger space, which she runs with her daughter Jumana. Bishara combines Middle Eastern and Mediterranean cuisines with outstanding results. Known for her innovative takes on eggplant, Bishara uses the vegetable to accommodate guests with dining restrictions without compromising the integrity of a dish. Her eggplant Napoleon is a perfect example of this. Sliced eggplant is marinated in pesto, dredged in homemade breadcrumbs, and deep fried to golden perfection. It is then layered with smooth and smoky baba ghanoush (made from grilled eggplant), topped with a pesto salad and surrounded with a fresh tomato, red onion and parsley salad, drizzled with her signature blend of olive oil, garlic and lemon juice. The perfect blend of textures and flavors here explains why this restaurant is so beloved. Tanoreen is really an extension of Chef Bishara's home and history. Expect her to stop by during your meal to make sure everything is to your liking. Wash your meal down with lemonade infused with rose and orange essence. *Tanoreen, 7523 Third Avenue, Bay Ridge, 718-748-5600, tanoreen.com.*



Photography by John Suscovich



French Dip at Walter Foods

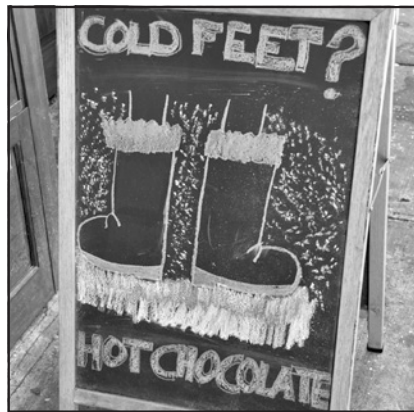
Walter Foods is a comfortable, consistently satisfying American bistro where you will find comfort foods prepared with unusual care. Fried chicken with spicy honey, pan-roasted striped bass over lobster panzanella and a seared pork chop with Brussels sprouts and apple-peppercorn jus are a few of their impressive offerings. One of the standouts on the menu is their take on a classic French dip sandwich. Upgrading the meat to thin-sliced filet mignon makes for superior texture and taste. Served on a crusty baguette as opposed to the traditional roll, the sandwich has added bite and presents a nice contrast between tender meat and crispy bread. It is topped with a creamy horseradish sauce, a handful of their excellent fries and jus for dipping on the side. *Walter Foods, 253 Grand Street, Williamsburg, 718-387-8783, walterfoods.com.*



Smoked Catfish Nam Prik at Fatty Cue
 Chef Zak Pelaccio joined forces with pit master Robbie Richter (formerly of Hill Country BBQ) to open Fatty Cue, a south Williamsburg Asian-inspired barbecue restaurant. The menu they created is like none other. You'll be hard pressed to find anything ordinary here – it's both challenging and inspiring. The challenge lays chiefly in deciding what to order. Diners are instantly greeted by a delicious hickory aroma from the smoker out back. Thoughtfully sourced meats such as heritage pork ribs or hand-pulled lamb shoulder are served with smoked fish-palm syrup and Indonesian long peppers,

and goat yogurt with garlic, Vietnamese mint and pita, respectively. While the menu also features brisket from Brandt Ranch and Pazio Farm duck, the fish options are exceptional. The smoked catfish nam prik is a great way to start your meal. A nam prik is a traditional Thai dip. Available on the dinner menu and as part of the \$19 two-course lunch menu, the catfish is smoked for just over an hour and then blended with smoked tomatoes, charred long red chillies, garlic, house-cured anchovy, olive oil, tamarind and dehydrated shrimp. The dish is served with a crudité of seasonal vegetables such as carrots, cucumber, radish, thin-sliced ginger, charred

garlic and Thai basil, which all work against the spicy catfish. Smoked ingredients are also found in house cocktails such as the Smokin' Bone (bourbon, smoked pineapple syrup, Tabasco and chocolate bitters) and the Fatty Manhattan (Rye 1, smoked cherry Coke, Italian vermouth, lemon and bitters). *Fatty Cue, 91 South 6th Street, Williamsburg, 718-599-3090 fattycue.com.*



Classic Hot Chocolate from The Chocolate Room
 Owners Jon Payson and Naomi Josepher have always shared a love of chocolate. Now they share that love in two Chocolate Room locations. Their menu features a gooey brownie sundae, a rich chocolate layer cake, and a chocolate stout float using Brooklyn Brewery's Black Chocolate Stout and a scoop of vanilla ice cream. But in February, what better choice than a creamy hot chocolate? It's made with E. Guittard milk chocolate and vanilla-infused milk, topped with a homemade marshmallow. We could say it'll bring you back to your childhood, but it's way better than what you drank back then. *The Chocolate Room, 86 Fifth Avenue, Park Slope, (718) 783-2900, 269 Court Street, Cobble Hill (718) 246-2600, thechocolateroombrooklyn.com.*



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Your Brooklyn Valentine Dream List

Perfect gifts for special people... by Jason Greenberg



Seven Deadly Sins for Two from Tumbador Chocolates

Jean-Francois Bonnet, former pastry chef at Daniel restaurant, opened his Tumbador factory in Sunset Park in 2005. The company has grown tremendously and they now supply their first-rate chocolates to Fresh Direct and Williams Sonoma as well as working with chefs like Todd English and Zac Pelaccio. Specially created for Valentines Day, the Seven Deadly Sins is a thirteen-piece box featuring twelve heart-shaped bonbons and one 55% dark chocolate and sea salt bouchée to share with your valentine. Each person works their way through the bonbons towards the middle to share the salty bouchée. *Tumbador Chocolate, tumbadorchocolate.com.*

Blood Orange Agar Heart Jellies from Liddabit Sweets

Right in the peak of blood orange season, Liz Gutman and Jen King from Liddabit are featuring these heart-shaped jellies especially for the holiday. Adding the fruit purée after cooking gives these treats an intense fresh fruit taste. Available at specialty goods stores such as Marlow & Sons, Blue Apron Foods and Greene Grape Provisions, they are a sweet vegan alternative to chocolates (and they're just as delicious). *Liddabit Sweets, liddabitsweets.com.*

Fondue For Two at The Chocolate Room

Both locations offer an inviting, cozy space for a shared dessert and glass of wine. The fondue for two, made with 60% Belgian bittersweet chocolate, is served with homemade pound cake, strawberries, bananas, pineapple and homemade oversized marshmallows. The chocolate is not too sweet but thick enough to hug on to whatever you choose to dunk in. *The Chocolate Room, 86 Fifth Avenue, Park Slope, (718) 783-2900, 269 Court Street, Cobble Hill (718) 246-2600, thechocolateroombrooklyn.com.*

Park Deli Classic at Park Delicatessen

Stop by Park Delicatessen for one of their beautiful flower arrangements presented in recycled soup cans. The bouquets are available in a wide assortment of colors and are priced at \$35 or \$50. While you're there pick up a Brooklyn-made card from Campbell Raw Press. *Park Delicatessen, 533 Park Place, Prospect Heights, (718) 789-8889, parkdelibk.com.*

