

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

## Birth Announcements

EDITED BY JULIET GLASS

**Bedminster, New Jersey** Husband and wife team Carl and Gloria LaGrassa (owners of Ocino, Washington, NJ) uncorked their wine-focused **Pluckemin Inn** in the heart of horse country, at 359 Route 202/206 & Pluckemin Way, in April. Philadelphia-based DAS Architects have reconstructed the 1890s farmhouse inn to resemble a traditional manor house, complete with an old country porch entrance. The entry foyer features a wall of reclaimed French oak that evokes old wine barrels, and a three-story wine tower dominates the main dining room. Executive chef **Matthew Levin** (formerly of Moonlight Restaurant in New Hope, PA) complements the 135 seater's ambitious wine list, anchored by vintages from the LaGrassas' personal collection, with an upscale American menu. **APPS** (\$12 to \$15): spring garlic/coconut soup with roasted Kumamoto oysters and fresh quail egg; celery root gnocchi with crispy calves' brains and aromatic ginger *nage*. **MAINS** (\$22 to \$40): stuffed rabbit saddle with sage *pappardelle*, hazelnuts, Devonshire mustard, and wild huckleberries; wood-grilled New York strip steak with Sichuan pepper, toasted Parmesan puree, lobster mushrooms, and Merlot/paprika sauce. **DESSERTS** by **Joseph Gabriel**, formerly of New York City's **Aureole** (\$8 to \$12): cinnamon/*panko*-crusted apple strudel with warm caramel and cinnamon/honeycomb ice cream; Meyer lemon tart with French macarons, lemon/black currant granita, and lemon tuile.