

MEDIA: Radio
STATION: WCBS-AM
MARKET: New York, NY
DATE: 06/24/05
TIME: 11:52 AM ET
SHOW: "Dining Diary with Bob Lape"
SUBJECT: Dining Diary Featuring the Pluckemin Inn

Unidentified Male Announcer:

"Dining Diary with Bob Lape" now, sponsored by Stew Leonard's.

Bob Lape, Host:

I'm Bob Lape, with "Dining Diary." Just two months old, Pluckemin Inn, at Bedminster, New Jersey is the talk of the state and region. Chef Matthew Levin's cuisine is a composition of flavors, textures, and colors using the finest ingredients anywhere. The inn's thousand wine choices are seamlessly harmonized dish-by-dish, if you like. Some wines, bought at auction from Doris Duke's cellar, cost up to sixteen thousand dollars.

An appetizer of Japanese Hamachi in textures means tar-tar, barbequed loin, and braised taro with wasabe-infused tobiko, avocado ice cream and *[unintelligible]* soup. Six elements, if you count the edible orchid.

Pastry chef Joseph Gabriel does carrot cake sorbet as a between course break, then finishes with a great cinnamon panco *[phonetic]* crusted strudel, with warm caramel and cinnamon-honeycomb ice cream. Simply extraordinary! Pluckemin Inn, Bedminster, New Jersey.

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