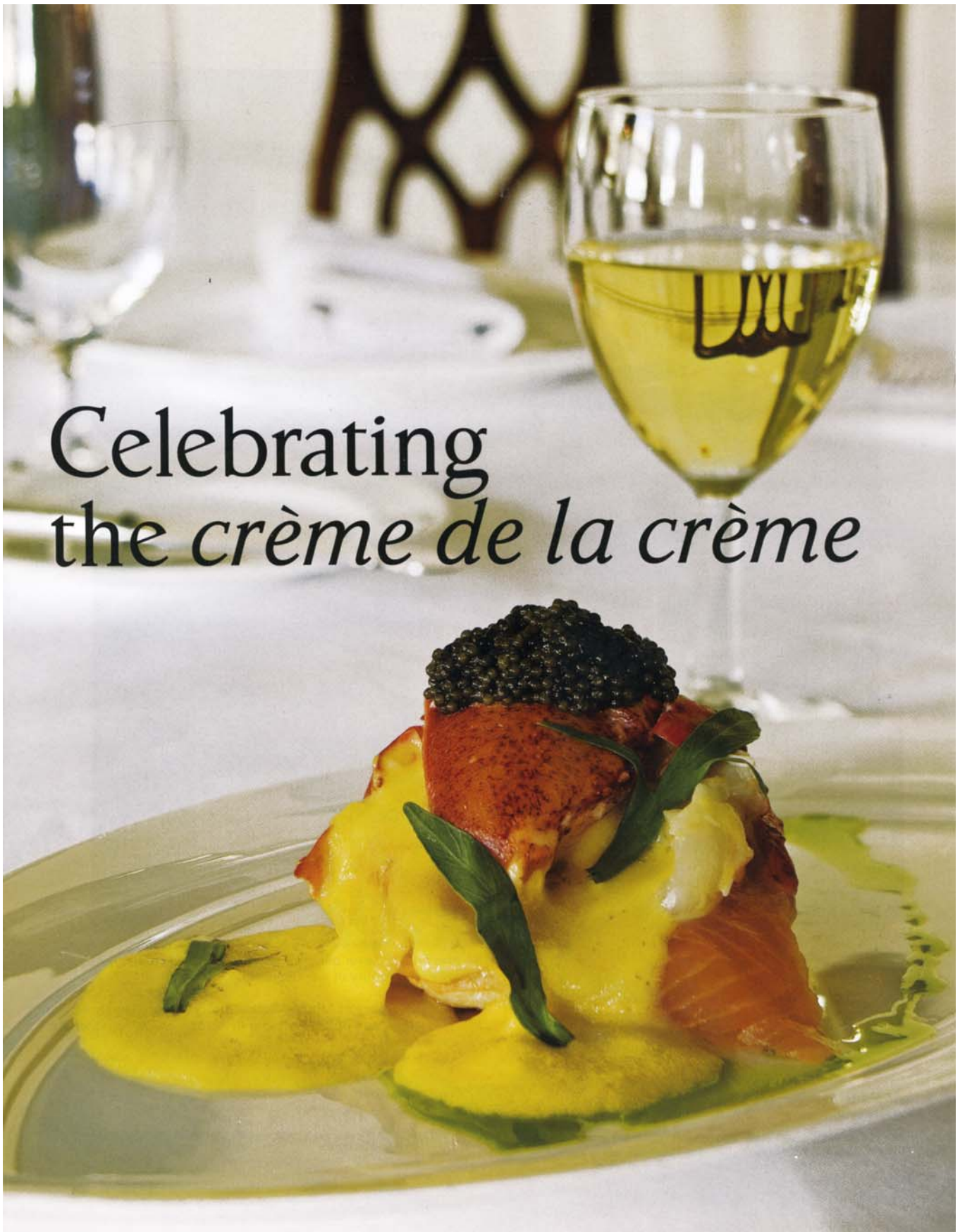
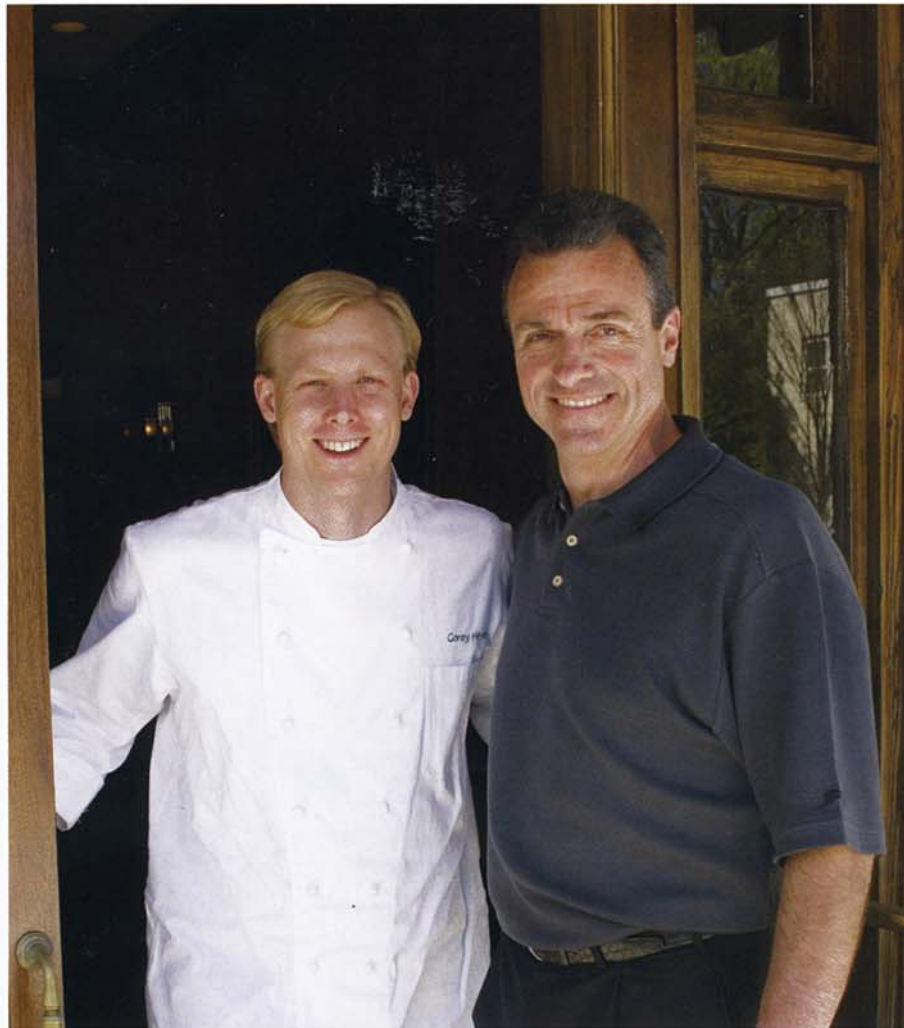


Celebrating  
the *crème de la crème*





Opposite, left to right: Chilled Potato and Leek Soup with marinated oysters, American caviar and chive oil; Loin of Colorado Lamb with red Swiss chard, forest mushrooms and garlic confit. This page: The Bernards Inn Sirloin Burger with brioche bun, applewood smoked bacon, caramelized Vidalia onions and two-year-aged cheddar.



*Ever mindful of the Inn's heritage, Heyer puts a new twist on recipes in vogue a century ago.*

cold crab, lobster and heirloom tomato micro basil. We feature veal chops, beef tenderloin, a grilled rib eye steak with garlic and rosemary and switch from rack of lamb to the more delicate loin."

Fish entrees include halibut, scallops, black sea bass and Butter Poached Whole Lobster with chanterelle mushrooms and lemon thyme crystals. Desserts also burst with ripeness and Heyer's Tasting of Summer's Harvest, a luscious trio of peach tartin, cherry vanilla shake and blueberry lemon tartin, is a warm weather favorite.

Ever mindful of the Inn's heritage, Heyer puts a new twist on recipes in vogue a century ago. "Vichyssoise and Eggs Benedict were popular then so we offer chilled Potato Leek Soup with marinated oysters and chive oil and Lobster and

Duck Eggs Benedict with smoked salmon," he explains.

Heyer says the Inn's six-course tasting menu "showcases the best of what we're offering," and for diners who regard summer and burgers as the perfect pair, a savory burger on brioche bun accompanied by applewood smoked bacon, caramelized onions and lemon pepper French fries is served at the bar and on the terrace.

Wine director Terri A. Baldwin oversees the 12,000-bottle cellar and explains, "I love to pour wines our clients are not familiar with to generate excitement and allow them to gain education." To this end, Baldwin is featuring a selection of unique summertime sipping whites from vineyards in Hungary, France, Greece, New Zealand and Oregon.

This page: Chef Heyer's Heirloom Tomato Salad with micro basil salad, green zebra tomato sorbet and 15-year-old balsamic. Opposite: Chef Corey Heyer and Harold J. Imperatore, proprietor of The Bernards Inn.





*Treasures from the Knowles' family travels fill The Manor's halls and dining rooms with European ambiance and include a silver urn from Queen Victoria's coronation, Limoges porcelain collections and torchieres once owned by Woodrow Wilson.*

sive list of remarkable vintages, and on Tuesday evenings, you are invited to bring your own bottle to enjoy with dinner in The Terrace Lounge.

Fresh herbs are snipped daily from an on-site herb garden, and vine-ripe fruit and produce from the nearby Knowles family-owned Pleasantdale Chateau's prolific gardens are summer staples. "This season we enjoy a bounty of flavorful heirloom tomatoes, squash, eggplant and luscious raspberries. We even pick fresh key limes from our own greenhouse to use in key lime pies and key lime cheesecake," Weisshaupt says.

Refreshing warm weather soups include Cold Cucumber, Melon Gazpacho and Savory Chilled Red Pepper. Seasonal fish entrées feature East Coast Halibut encrusted with Yukon gold potatoes accompanied by European morels in Madeira wine sauce; Maryland Jumbo Lump Crab Cakes and Wild African Salt Prawns are presented with glazed heirloom beet carpaccio; and Seared Wild Ivory King Salmon is served with a delicate risotto of wild ramps.

For the 50th celebration, Weisshaupt is offering several signature menu classics: Veal Oscar from

the 1980s; Chicken Veronique from the 1970s and Oysters Escargot, an original recipe created by Harry Knowles in 1976.

Frog legs have made a comeback as an appetizer on the five-course chef's signature menu. Roasted rack of lamb deftly adapts to the season with the addition of braised shallots and a pistou of summer squash, and succulent Applewood Smoked Long Island Duck Breast is finished with summer truffles, French mâche, grapes and Argan oil vinaigrette.

Creamy ice creams and fresh fruit sorbets are among the delectable desserts rounding out the menu, and this summer, homemade marshmallows accompany a rich chocolate terrine filled with chocolate mousse.

With all this attention to detail it's really no wonder both The Manor and The Bernards Inn have successfully withstood the test of time. Now, it's time we join in their celebration. **NJC**

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This page: Crispy Soft Shell Crab on marinated heirloom tomato tartar with yellow tomato gazpacho, tomato oil and eight-year aged Modena Balsamico. Opposite: Key Lime Cheesecake with yogurt sorbet, raspberry preserves, almond Florentine and candied lemon.





*There's much more than dining here; we want guests to come away knowing they have experienced something very special. This is what gives all of us great personal satisfaction.*

**The Manor**

The Manor Restaurant sits picturesquely amid acres of stunning lawns and romantic gardens in West Orange. Proprietors Harry Knowles and wife, Doris, first opened its doors on New Year's Eve 1956 as the Bow and Arrow Manor. Now this truly one-of-a-kind elegant venue, whose name was later shortened to The Manor, is a sensory feast carefully tended by the Knowles family for six generations.

Its award-winning continental style cuisine can be attributed in large part to the restaurant's original staff, many of whom were chefs and waiters on international cruise ships and who were also responsible for planting The Manor's first gardens.

Knowles carefully studied the architecture and furnishings of magnificent mansions around the globe before adding to the original structure. Today as a result, the majestic property includes beautifully appointed rooms for a la carte, buffet and private party dining as well as Le Dôme, a rooftop nightclub for dancing under a canopy of stars.

Treasures from the Knowles' family travels fill The Manor's halls and dining rooms with European ambiance and include a silver urn from Queen Victoria's coronation, Limoges porcelain collections and torchieres once owned by Woodrow Wilson.

"A visit to The Manor should be memorable and we try every day to keep up with new trends without getting trendy," Knowles says. "There's much more than dining here; we want guests to come away knowing they have experienced something very special. This is what gives all of us great personal satisfaction."

Wade and Kurt Knowles remain dedicated to The Manor philosophy begun by their father, Harry, a half century ago. "Passion fuels everything we do here and passion is something you just can't teach," Kurt says.

Wade explains how the family continues to explore foods around the globe. "We've taken food field trips for more than 40 years to stay current. Our restaurant is uniquely old-world but uses all the latest technology and products."

Executive chef Michael Weisshaupt's cuisine remains continental and still includes tableside preparations. "We cook with classical applications using American influences of food and ingredients. Most importantly, our menus always reflect the freshest seasonal products presented in a natural, simple, elegant way," Weisshaupt says.

General manager Michael Cammarano is happy to assist with choosing a wine from The Manor's exten-