

Jersey's Top New & Classic Restaurants  
*How to Create Your Ultimate NJ Dream Home* pg. 45

The Star-Ledger

# Inside Jersey

❄️ IJ  
 Holiday  
 Gift Guide

# 30 Best Meals 2013

+  
 Who's Making Noise in the  
 Quiet  
 Car?

INSIDE EVERY MONTH \$3.95 NOVEMBER 2013 1 13  
 0 74470 24910 8  
 nj.com/inside-jersey



THE BERNARDS INN  
 EST. 1807

908.766.0002

WWW.BERNARDSINN.COM



**30 Best Meals**

By Teresa Politano

**Top 10  
Classic  
Restaurants**

Our first criteria for this list of Jersey classics is a decade's work of business. And managing to stay open 10 years is an accomplishment in itself, says chef Nicholas Harary of the well-starred Restaurant Nicholas.

Those first few years, Harary and his wife lived in a basement, renting out the top floors, driving a beat-up '89 Ford Probe. It's no secret that it's a tough business. Nor is it a secret that Harary is incredibly disciplined, even in trickle-down, non-essential ways. He hasn't eaten a sandwich in nearly two years, for example (he doesn't want carbs from the bread). And he often sets up quirky personal challenges (can I go the entire day without once sitting down?).

Yet Harary will shrug at the notion that restaurant work is difficult work — it's not as if his business is particularly special in that regard. His uncle once announced that he was searching for a business in which you don't have to work hard and can still earn a lot of money. Harary's reply? "Let me know when you find one."

but Heyer also loves a robust venison dish, with a touch of juniper. No gimmicks on this menu, nor is it dated. Heyer now revamps the entire menu with each season. Budget-friendly options allow for wine and hors d'oeuvres on the expansive porch, should you want to rub elbows. If you're booking dinner, you owe it to your date to practice a few romantic lines, such as this steal from a Humphrey Bogart movie: "I was born when you kissed me."

**The Bernards Inn** • 27 Mine Brook Road, Bernardsville • (908) 766-0002 • [bernardsinn.com](http://bernardsinn.com)



★ **THE BERNARDS INN**

The real seduction of the The Bernards Inn is its Old Hollywood glamour, a sweeping, whispering graciousness that immediately elevates it from the fray because such graciousness is so regrettably missing from the transactional modern era. If ever there was a place to grab your vintage quilted Chanel purse and go off the grid, this is it. Executive chef Corey Heyer continues the romance, bringing all the culinary riches of his childhood — dinners at the best restaurants in Philadelphia, plus tender years spent fishing and hunting. Thus, Heyer knows his way around foie gras, but also can explain how a south wind affects ocean temperatures as well as offer tips for scoring that grouse or pheasant. Local seafood (skate, halibut, scallops) is a source of pride (it was the focus of a recent James Beard dinner),



**THE BERNARDS INN**  
EST. 1907

908.766.0002

[WWW.BERNARDSINN.COM](http://WWW.BERNARDSINN.COM)

