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Table Talk | New places to eat and be merry are promised in '06

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2006 - to start a sentence with a numeral - is expected to bring a few additional restaurant and entertainment options to the region.

Let's review some - and only some - of the expected high points.

Looking up, to the highest a la carte restaurant space in Center City, the Park Hyatt at the Bellevue (Broad and Walnut Streets, 215-893-1234) next month will open **Nineteen** in its former Founders and Library Lounge spaces.

Nineteen - that's also the floor - will be an American cafe, bar and restaurant (breakfast through late night), featuring a raw bar and outdoor terrace. Marguerite Rodgers Ltd., the interior designer, took advantage of the two grand rotundas and 36-foot domes. Executive chef Richard Hebben - the English-born, California-raised Founders veteran - will do a seafood-centric menu; dinner entrees will be \$19 to \$38. They're also putting in a cork-ceilinged wine-tasting room, with walls of temperature-controlled wine cabinets for 600 bottles.

Center City is expecting **Ted's Montana Grill** (mid-month), at Broad and Spruce Streets, plus the swank **Oceanaire Seafood Room**, on the ground floor of the St. James off Washington Square (summer). We've been hearing talk of construction delays at the **House of Blues** in the Grande, at 15th and Chestnut Streets.

Two upscale steak chains are working on projects. **Fleming's Steakhouse & Wine Bar** just signed a lease at 555 Lancaster Ave. in Radnor, where **Susanna Foo** will open a noodle house in the summer. Also, construction should begin soon for **Del Frisco's Double Eagle**, a high-end steakhouse from the chain that also owns Lone Star, at 715-717 Chestnut St. in Center City.

Two bowling alleys with lounges, announced in '04, should finally open. The 17-lane **North Bowl** is expecting a mid-month rollout at 915 N. Second St. in the Northern Liberties section. **Lucky Strike Lanes**, an offshoot of the Hollywood hangout, is due in the summer at 1330 Chestnut St., above the new West Elm furniture store.

The all-vegan **Horizons**, shooting for a late January opening at 611 S. Seventh St., will have what's billed as the city's first vegan wine and beer list. Horizons Cafe will be open through this month in Willow Grove.

What's new

Euro Bistro (302 Cuthbert Blvd., Cherry Hill, 856-317-5801), a traditional Mediterranean, represents owner Louis Kalimouris' upgrading of Nassis Diner near Camden Catholic High. It's open seven days from breakfast time through 9 p.m. most days. Nothing is over \$20.

John Lennon fans Jin Sung and In Mi Jang have opened **Oh Yoko!**, a contemporary Japanese American BYOB, at 1428 Route 70 East in Cherry Hill's Pine Tree Plaza (856-857-9050). Jang's sushi area is elevated, to turn the preparation into a show. Sous chefs Matt Brennan and Ryan Houghton, both vets of the Borgata in Atlantic City, bring in the American influence. There are lunch and dinner Mondays through Saturdays.

Briefly noted

Robert Bennett, who made his pastry mark with Georges Perrier at Le Bec-Fin before joining Miel Patisserie, is now exec chef and director of operations with American Harvest Baking, a national distributor of artisan breads based in Mount Laurel. He'll start a line of specialty desserts, including gelato, sorbet, ice cream and wedding cakes.

Philly wine-storage expert Scot H. Ziskind, who's worked on some of the city's top wine cellars, is New Orleans-bound. He's refurbishing and reengineering the equipment in the cellar at Brennan's.

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