

A woman in a black top and white apron is pouring wine from a bottle into a glass held by a man seated at a table. A woman is seated next to him, smiling. The restaurant has a rustic, stone-walled interior with warm lighting. Other patrons are visible in the background.

The Chef
Recommends

*EDGE takes you inside
the area's most creative kitchens.*

restaurants on the **EDGE**

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The Chef Recommends



Paragon Tap & Table • Sweet Potato Gnocchi

77 Central Ave. • **CLARK**
(732) 931-1776 • paragonnj.com

At Paragon Tap and Table the menu always takes a shift with each passing season. The fall is my favorite time of year; it brings out the comfort dishes. This is reflected in our Sweet Potato Gnocchi with braised lamb shoulder. It's the perfect fall dish to pair with one of our local craft beers.

— Eric B. Levine, Chef/Partner



Arirang Hibachi Steakhouse • Wasabi Crusted Filet Mignon

1230 Route 22 West • **MOUNTAINSIDE**
(908) 518-9733 • partyonthegrill.com

We prepare a crusted 8-ounce filet mignon served with gingered spinach, shitake mushrooms, and a tempura onion ring.



Daimatsu • Sushi Pizza

860 Mountain Ave. • **MOUNTAINSIDE**
(908) 233-7888 • daimatusushibar.com

This original dish has been our signature appetizer for over 20 years. Crispy seasoned sushi rice topped with homemade spicy mayo, marinated tuna, finely chopped onion, scallion, masago caviar, and ginger. Our customers always come back wanting more.

— Chef Momo



Publick House • Tuna Crisp

899 Mountain Ave. • **MOUNTAINSIDE**
(908) 233-2355 • publickousenj.com

Our take on a spicy tuna roll, the Tuna Crisp has been our most popular app since we opened. Sushi grade tuna is mixed with a spicy mayo and spread on top of crispy sushi rice. Topped with soy gastrique wasabi aioli and scallions, this dish will satisfy sushi lovers and non-sushi lovers alike.

— Bernie Goncalves, Owner

restaurants on the EDGE



The Barge • Cioppino
201 Front Street • **PERTH AMBOY**
(732) 442-3000 • thebarge.com

Our Cioppino, the signature dish of San Francisco, features a fresh, healthy selection of clams, mussels, shrimp, Maine lobster and Jersey scallops—drizzled in Greek virgin olive oil, with fresh garlic and white wine—over homemade Italian linguini. I know it will become one of your favorite dishes.

— Alex Vosinas Chef/Owner



Luciano's Ristorante & Lounge • Jumbo Lump Crab Cake Bruschetta
1579 Main Street • **RAHWAY**
(732) 815-1200 • lucianosristorante.com

Jumbo lump crab cake bruschetta, finished with virgin olive oil and a balsamic reduction has been one of Luciano's signature appetizers since we opened.

— Joseph Mastrella, Executive Chef/Partner



Morris Tap & Grill • Pan Seared Scallops
500 Route 10 West • **RANDOLPH**
(973) 891-1776 • morristapandgrill.com

At Morris Tap and Grill we always change the menu with every season. The fall is no exception. I work with local farmers, fish mongers and butchers to ensure the best quality and the best season for all that is on the menu at Morris Tap and Grill. Featured here is the new Pan Seared Scallops with horseradish edamame risotto, mustard demi and tempura snow peas.

— Eric B LeVine, Chef/Partner



Costa's Italian Ristorante & Catering • Paglia Fieno Mimosa
120 Chestnut Street • **ROSELLE PARK**
(908) 241-1131 • costasitalianrestaurant.com

Our Paglia Fieno Mimosa features spinach and egg fettuccine in a brandy cream sauce with peas, mushrooms and prosciutto.

— Nicola & Brian, Hosts



LongHorn Steakhouse • Outlaw Ribeye

272 Route 22 West • **SPRINGFIELD**
(973) 315-2049 • longhornsteakhouse.com

LongHorn Steakhouse has just opened in Springfield, and we are looking forward to meeting all of our future guests! When you visit us, we suggest you try our fresh, never frozen, 18 oz. bone-in Outlaw Ribeye — featuring juicy marbling that is perfectly seasoned and fire-grilled by our expert Grill Masters.

— Anthony Levy, Managing Partner



Arirang Hibachi Steakhouse • Volcano Roll

23A Nelson Avenue • **STATEN ISLAND, NY**
(718) 966-9600 • partyonthegrill.com

Hot-out-of-the-oven, crab, avocado and cream cheese rolled up and topped with a mild spicy scallop salad.



Galloping Hill Caterers

Galloping Hill Road and Chestnut Street • **UNION**
(908) 686-2683 • gallopinghillcaterers.com

Galloping Hill Caterers has been an incredible landmark for nearly sixty years. We pride ourselves in delivering “over the top” cuisine, impeccable service and outstanding attention to detail. That is the hallmark of our success! Simply, an unforgettable experience. Pictured here is one of our crepes flambé that really creates lots of excitement!

— George Thomas, Owner



Vine Ripe Markets

430 North Avenue East • **WESTFIELD**
(908) 233-2424 • vineripemarkets.com

During the holidays, do you strive to serve authentic holiday favorites, but rarely have the time to do so? Our gourmet catering department tirelessly works to provide the best authentic dishes, at the right price. Whether it is a perfectly roasted Thanksgiving turkey, or a complete journey through The Feast of the Seven Fishes (Festa dei sette pesci), our catering team has you covered.

— Frank Bruno, Chief Culinary Officer