

Dine with a twist of panache

As the signature restaurant of the luxurious Garden City Hotel, Rein welcomes its guests with a chic yet casual ambience. Seating options extend from the stately main restaurant to private party rooms or seasonal patio dining. But what makes everything even more special is the direction and incredible talents of award-winning Belgian Master Chef Steve De Bruyn. His guidance has earned Rein excellent Zagat scores, and a GAYOT.com ranking for the Garden City Hotel as a top 10 USA brunch hotel.

De Bruyn started out as a graduate from Ter Duinen culinary school in Koksyde, Belgium. He was honored Best Junior Chef of Belgium and later was inducted into his country's society of master chefs, Les Maîtres-Cuisiniers de Belgique. He is a member of the Academie Culinaire De France and a recipient of the Maison de Qualité diploma from Le Club Gastronomique Prosper Montagné, a society of French food professionals. De Bruyn has cooked for NYC's James Beard House and earned an International Five Star Diamond Award from the American Academy of Hospitality Sciences. Prior to joining The Garden City Hotel, he was executive chef in two of Belgium's finest restaurants, was executive sous chef for Club Med properties worldwide, chef de cuisine at Restaurant Jean-Claude Ferrero in Paris, and pastry chef and chef de partie at Restaurant Claude Dupont in Brussels.

It was no surprise that each dish we tasted was superb. Presentations were magnificent; sauces could rival the finest. Chef De Bruyn twists classic dishes into works of art. Know that whatever you order will far surpass the imagination in every respect.

Service was attentive and gracious, European style. Breads are served individually, offering numerous options. Plump charred sea scallops were scrumptious, marinated in Wollfer's verjus, with celery root coulis, citrus duck jus and snow peas. Grilled octopus offered a pleasing burst of flavor, with roast garlic-parsley pesto, swirls of chickpea aioli, fingerling potato salad and toast topped with tapenade.

Pan seared artich char, a delicate salmon-like fish, arrived with brussels sprout leaves and baby turnips, nicely finished in spiced red wine sauce. Lamb duo boasted two outstanding versions: Osso bucco style lamb shank over lentils dotted with goat cheese, and mustard-breaded rack of lamb.

With coffee we were wowed by uniquely crafted desserts. Served with coffee ice cream, Rocky Road was actually layers of Gianduja chocolate mousse, praline crunch, and vanilla crème Anglaise, topped with tiny

Table for Two



TERRY BIENER

marshmallow cubes. Cherry pistachio cake was a pistachio dacquoise, alternating cherry gelee, vanilla cream and cherry compote, sided with pistachio ice cream.

From the dinner menu, appetizers range from \$11 for "East Coast" oysters Rockefeller to \$19 for sashimi-grade tuna tartare. Entrees run from \$26 for organic vegetarian risotto to \$48 for pepper-crusted rib eye steak. Side dishes are \$7 and desserts, \$10, with a full menu of cordials and dessert

wines.

De Bruyn's Afternoon Tea — also done privately as a bridal event — is popular, whether Traditional, with scones and sandwiches, as a Chocolate Tea with brioches, bonbons and truffles, or the Royal Tea, with champagne, strawberries and chantilly. Sunday Brunch (\$64 per person and \$32 for children 12 and under) provides unlimited Bloody Marys and Mimosas, a myriad of lavish food stations featuring pastries, fruit, muffins, breads, waffles, omelets, sushi, meats, cheeses, seafood and more. De Bruyn also hosts culinary events such as wine pairing dinners, tasting receptions, cooking classes and demonstrations.

Breakfast at Rein is served Monday through Friday 6:30 a.m. to 11:30 a.m., and Saturday and Sunday, buffet style, 6:30 a.m. to 10:30 a.m. Lunch is Monday through Saturday, 11:30 a.m. to 3 p.m., plus a limited menu from 3 to 5 p.m. Dinner is served Sunday through Thursday until 10 p.m., and Friday and Saturday until 11 p.m. A late night menu is available every night. Catering options are endless. Reservations are always advisable.

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REIN AT THE GARDEN CITY HOTEL

45 Seventh Street

Garden City

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www.gardencityhotel.com

Recommendations:

- Charred Sea Scallops
- Grilled Octopus
- Pan Seared Artic Char
- Lamb Duo
- Rocky Road
- Cherry Pistachio Cake