

Montclair, NJ

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Adara: On The Edge of Cuisine

Restaurant Adara will open on Wednesday, October 12

By [Melody Kettle](#)

Since September, [foodies in NJ](#), and even those across the river, in [NYC](#), have been buzzing about the opening of Montclair's new molecular gastronomy restaurant, [Adara](#).

On Wednesday, October 12, chef and owner Tre Ghoshal, along with Chef de Cuisine Daniel Pashin, will be opening the doors at 77 Walnut Street in Montclair.

Why so much buzz about Adara? Let it suffice to say that for New Jersey, the cuisine at Adara is *more* than a little different—even by Montclair standards.

The fare could best be described as edge cuisine; succinctly meaning traditional dishes, with traditional ingredients, presented in a non-traditional composition.

For example, Ghoshal's New England Clam Chowder (pictured) echoes the traditional flavors of a chowder, it's even in a cup with a spoon, yet I've never experienced a clam chowder that looks quite like Chef Tre's.

The topic of edge cuisine (or post-modern cuisine, molecular gastronomy, or new-American) is hotly debated. It has caused many a food fight—no pun intended. But my grandmother always said it's better not to judge someone until you've met them, so on that note, don't judge a food until you've eaten it—and don't judge a restaurant until you've eaten there.

For reservations, call (973) 783-0463.

