

# New Jersey

MONTHLY

Morristown, NJ

September 21, 2011

VPM: 45,603

## LOOKING AHEAD

With an opening planned for mid-October, Montclair will soon have a restaurant, **Adara**, that specializes in molecular gastronomy. Located at 77 Walnut Street, Adara is owned by Chef Tre Ghoshal, previously from Market and Nouveau Sushi, both in Montclair, who will be creating cuisine to entice the mind and palate. Chef Ghoshal and his chef de cuisine, Daniel Pashin, will be using immersion circulators, liquid nitrogen, the Anti-Griddle, the Smoking Gun, the centrifuge, and more to create cutting-edge dishes such as White Truffle Envelope, where Hudson Valley foie gras is cooked sous vide, spherified, placed in a truffle raviolo, and served with kumquat mostarda, pomegranate, cappuccino, and pistachio tuile. Offered will be an à la carte menu as well as a three-, five-, and seven-course prix-fixe menu with choices, plus a grand twelve-course prix-fixe menu. Dinner will be served Wednesday through Sunday; BYO.