

2018 A Special Supplement to
TIMES LEADER

Distinctive Palate

SPECIAL VALENTINE'S EDITION...BOOK YOUR TABLE TODAY!

Chef Gwenaël Le Pape, or Chef Gwen's, culinary background, experience, and world travels have led to the wonderful restaurant and menu you will find at the authentic French restaurant Le Manhattan Bistro in Wilkes-Barre. Make your reservation today!

Le Manhattan Bistro

Excellent Authentic French Cuisine in Downtown Wilkes-Barre

WILKES-BARRE -- I've driven past Le Manhattan Bistro hundreds of times and I've always admired the building. Now, after dining at the French restaurant, I admire it even more.

When we walked through the doors at Le Manhattan Bistro, we were greeted by our host, Patrick, who checked our coats in and took us to our seats. As soon as we sat down I told my dinner companion that I felt like I was in New York City.

The restaurant, formally a bank building, has the most charming layout. High ceilings, exposed brick, hardwood floors, and unique artwork. A wine room, formally the bank building's vault, is decorated with more unique artwork and is stocked with a variety of wines. You have to see it.

We were given a quick tour of the restaurant. Our server, Jessica showed us the dining room and told us that they have French Movie Nights on Mondays. Check their website www.lemanhattan-bistro.com for the schedule.

After our tour was over, we sat down at our table and looked over the menu.

Jessica stopped over to say hello and to ask if we were ready to order. We started with drinks, a glass of Riesling for me and an Old Fashioned for my date.

I have to say that I'm a simple girl and dining at Le Manhattan Bistro intimidated me at first. I've always wanted to go there, but new things scare me. All of my fears aside, I'm so glad I took the plunge.

After glancing at the menu, I was immediately drawn to the Burgundy Escargot, something I've never tried before. My three years of high school French was a bit rusty, but I know Escargot means snails and it's something that I've always been curious about. I was convinced after Patrick, our host, came over to recom-

mend them.

Our Burgundy Escargot dish was brought out, it sizzled and popped as our server set it down in front of us. The Escargot were covered in a delicious garlic and herb butter, perfect for dipping our bread after we'd finished the appetizer.

Are you curious about the Escargot? It was great. If you've never had the dish before, you totally should. The best description of the flavor and texture would be a pleasant combination of a clam and a chicken, but you'll have to try it for yourself.

For the main course, I ordered the Beef Bourguignon, a braised beef stew in red wine. The melt-in-your-mouth beef was marinated for 24 hours and was accompanied by thick pieces of bacon, carrots, mushrooms and onions. I was so excited when I got to the center of my meal and found a serving of mashed potatoes. The dish was incredible, the perfect meal to have on a chilly winter night.

My dinner date ordered the Duck Confit, a hearty sized duck leg over garlic and herb potatoes and frisee lettuce. The duck was crispy (and smelled amazing) and the garlic and herb potatoes complimented the dish.

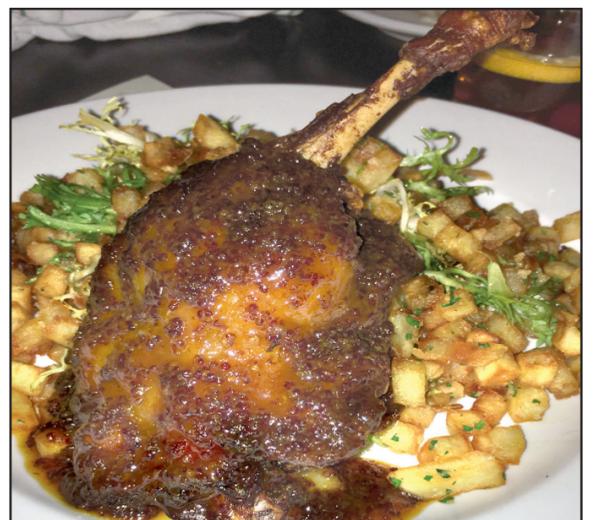
During our dinner Jessica and Patrick brought us two glasses of wine, a glass of Cabernet for me and Pinot Noir for my date. The Cabernet was a great pairing with the Beef Bourguignon.

At the end of our meal, we were so full we didn't have room for dessert, but Jessica recommends the creme brulee.

If you don't have reservations for Valentine's Day, give Le Manhattan Bistro a call (there's still time), try something new and enjoy the atmosphere. You won't regret it.



Lamb shank



Duck Confit

Le Manhattan Bistro

Sunday 10 AM - 2 PM · Monday - Thursday 4:30 PM - 10 PM
Friday and Saturday 4:30 PM - 11 PM
268 South Main Street, Wilkes-Barre · (570) 706-9588



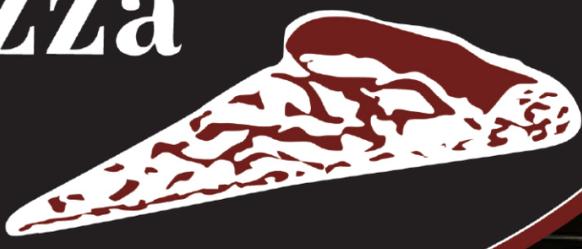
*See our ad inside for
our daily specials.*

134 Page Ave., Kingston, PA 18704 • Open Daily 11 am - 11 pm • 570-288-3555

Sabatini's

pizza

Since 1958




Featured Brewery

Monthly Staff Picks

Named PA's **best beer store** by Men's Journal



Celebrating 60 YEARS in 2018!



- Dine In
- Take Out
- Draft Beer To Go
- Crowlers
- Gift Certificates Available



1925 Wyoming Ave. • Exeter
570.693.2270 • www.sabatinis.com



TIMES LEADER Distinctive Palate

Sabatini's Pizza ~ Sabatini's Bottleshop & Beer Bar

EXETER -- Pull into Sabatini's parking lot on Wyoming Avenue in Exeter on a week-night, and you might think it's a Friday.

While it may very well be a Tuesday, as it was when I visited, you're not crazy for suspecting the aforementioned. If you've never been there before, you probably didn't expect to see several dozen cars on a weeknight.

That's was the case, though, in the parking lot nestled between Sabatini's Pizza and its companion property, Sabatini's Bottleshop & Beer Bar – a business, which now exists as one, that's been around since 1958 when John and Catherine Sabatini opened shop.

Since then, ownership passed to Joe and Carol Sabatini in the early 1970s, and now it's their son Lindo's time to run the family business.

He's done so since 2005, making expansions and modernizations – the biggest of which being opening the Bottleshop & Beer Bar in June 2015. It's quickly become a hotspot for lovers of craft and imported beer due to the “overall selection, environment and effort we put forth to make sure people are getting the best possible beer,” Sabatini said last week after my dining partner and I finished a meal next door at the famous pizza and pasta establishment.

After dinner, we had to check out the Bottleshop & Beer Bar, with its long, poured concrete bar and seating for nearly 100. In addition to the bar, which is known as the country's top seller of Delirium Red Belgian Golden Ale and the Netherlands' La Trappe Witte Trappist, it's also sells 3,500 brands of beer to take home.

Customers can make their selections as they push shopping carts that have a spot designed for a fitting pint of beer, making for the ultimate beer-browsing experience.

It was no surprise to me to hear that Men's Journal has voted it spot number one in the state to buy beer, in addition to being ranked ninth in the country.

Men's Journal calls it the “front of the pack” when it comes to tasting room-style stores in Pennsylvania.

While my dinner partner and I could have sat at the Beer Bar and enjoyed an evening of pizza and beer, we wanted to try some of the Italian dishes and other features on the menu at Sabatini's Pizza, so we started the night there.

As we sat in a booth with high wooden backs, we were immediately impressed with the intimacy the seating provided – perfect for holding court with a business partner, friend or significant other.

My Chimay, a Trappist Belgium beer that the simplest of beer drinkers can enjoy, came out served with a specialty glass, and my dining partner choose a glass of Moscato off the wine list. Both the beer and wine lists had something for everyone.

We started off with a salad and an appetizer. The selected salad, for starters, was the Insalata Di Fratelli – a salad complete with homemade mozzarella and roasted peppers on a bed of romaine lettuce with balsamic vinegar and olive oil. Since it was so tasty, we had no problem splitting and finishing the entire thing.

The breaded shrimp, crisp and golden, was served with a cocktail sauce and fries.

We savored both before our pizza, fixed with the perfect blend of sauce and cheese, came out. We both remarked about its beauty and even moreso about its light, sweet taste as we dug in, nearly finishing the whole pie in about 10 minutes.

The recipe is the original from the days when John Sabatini was at the helm.

Since we were both set on

pasta for dinner, we were pleasantly surprised when our entrees arrived.

The baked ziti was served with loads of cheese baked atop the scrumptious penne pasta and lightly spread marina sauce. This was truly a dish worthy of having an Instagram presence and it wasn't long before the “likes” began, following upload.

It was filling, and with the generous portion size we were able to save the remainder for lunch the next day.

We also treated ourselves to the cheese ravioli with meat sauce – and I mean real, chunky meat sauce. It came out decked in sauce, which left this pasta fan more than satisfied.

While we were too full for a dessert this time, the Banana Foster Bites looked especially inviting.

After dinner, as mentioned, we walked a few steps next door to see the bar, packed with beer lovers and tasters on this Tuesday, as well as shoppers purchasing six packs, crowlers to go and more.

“All the time, people say I can't believe this is here,” said Lindo, mentioning that even though the Bottleshop & Beer Bar has been open since 2015, new customers still come in on the regular.

And, if you take this writer's advice, eating or drinking at this spot regularly is sure to heighten your palate's sensations.

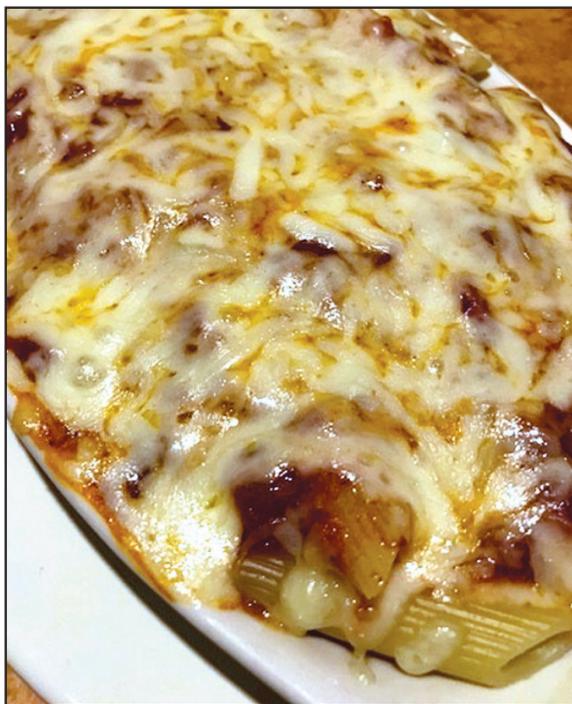
Happy dining ... and drinking.



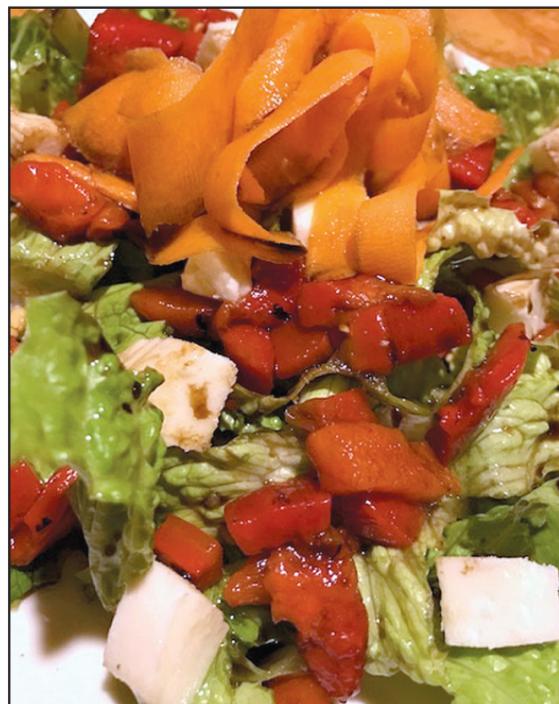
Chimay Trappist Belgium beer



Pizza



Baked ziti



Insalata Di Fratelli salad



Ravioli with meat sauce



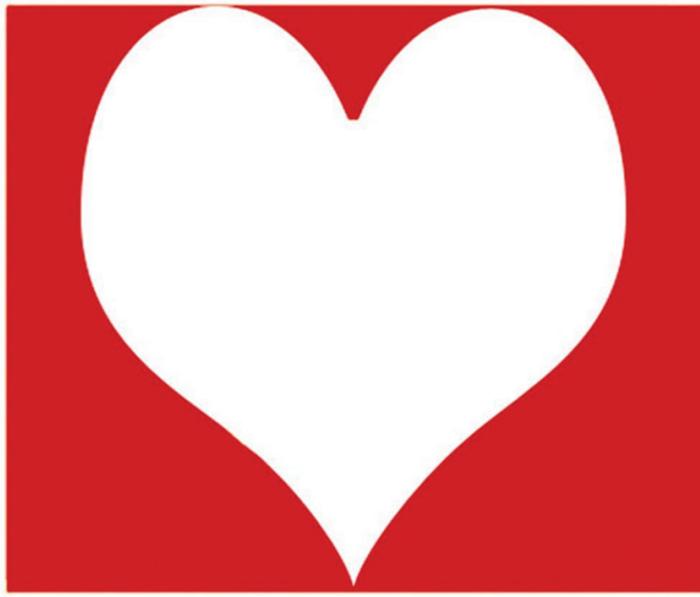
Breaded shrimp

Sabatini's Pizza

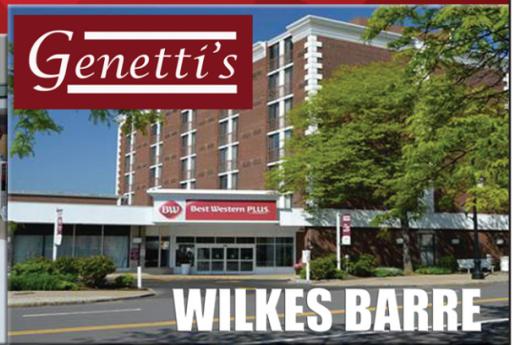
Sunday 10 AM - 2 PM · Monday - Thursday 11 AM - 10:30 PM

Friday and Saturday 11 AM - 12 AM

1925 Wyoming Avenue, Exeter · (570) 693-2270



OYSTER Restaurant at Genetti's



Genetti's

WILKES BARRE

SERVING DINNER MONDAY-THURSDAY 5-10 PM & FRI & SAT 5-11 PM - FREE PARKING
LUNCH BUFFET TUESDAY - FRIDAY 11:30 - 2 PM

The Best CRAB CAKE!
Oyster Restaurant



PAPPARDELLE ALFREDO
WITH BUTTER POACHED LOBSTER



Creme Brulee
Oyster Restaurant



SESAME CRUSTED AHI TUNA



Pork Parmesan
Oyster Restaurant



FILET MIGNON



Surf & Turf
Oyster Restaurant



BURGER - HAND ROLLED FIRE GRILLED
AT OYSTER BAR



570 820 0990

OYSTERRESTAURANT.COM - OPENTABLE.COM

OYSTERWEDDING.COM

THAT'S WHAT AN OYSTER WEDDING IS.....

OYSTER RESTAURANT PREPARED CULINARY 5 COURSE MEAL
WITH WHITE GLOVE RESTAURANT SERVICE - COCKTAILS &
HOR D'OURVES POOLSIDE & IN OYSTER RESTAURANT WITH
WHITE BABY GRAND PIANO & THE RECEPTION IN THE
GRAND BALLROOM TRANSFORMED WITH WHITE SHEAR DRAPES
AND UPLIGHTING WITH CHIAVARI CHAIRS - "WOW WEDDING"



Genetti's

Weddings
Classic Elegance
Affordable
Starting At \$49
570.820.8505



For That
"WOW"
Wedding!

Voted
#1
3 years straight!
Call - It Is Your
Best Value



570 820 8507
oysterwedding.com

When You Think
Weddings
Think
Genetti's
570 820 8505



TIMES LEADER Distinctive Palate

Oyster Restaurant

WILKES-BARRE -- When entering the restaurant, I was greeted by what appeared to be the bartender and a waitress. I was waiting for my friend and decided to order a drink while waiting. The bartender and the Maitre D Darrel, suggested the Marilyn Monroe, a signature martini. This consisted of strawberry vodka and champagne, garnished with a fresh strawberry. It was tasty and refreshing. My dining companion opted for a glass of Moscato and this was a treat on a cold winter's night.

We were led into the dining room and seated at the perfect table and the view of the room was very visible from where we were. The award winning upscale restaurant is decorated with a beautiful selection of ornate lighting and tables. The warm and cozy atmosphere of Oyster makes this a relaxing place to go for a romantic dinner, business luncheon, wedding or any special occasion. The restaurant is also known for its upscale Oyster Weddings, which boast elegant decor, decadently delicious food, perfectly mixed beverages and are unlike any other wedding. The culinary team at Oyster is dedicated to making every wedding or event a memorable one.

Darrell was extremely knowledgeable of the menu and the way each item was prepared. Our waitress Angela was kind, personable and made sure my water glass was always full. This little detail I always appreciate.

We started with appetizers. The first was Spicy Tuna Tempura Roll. I can't decide which I liked best, the soy glaze or the wasabi oil. I have to say this was the best spicy tuna I have ever eaten. Generally I enjoy adding wasabi and ginger, but the freshness and taste was enough with drizzle. We were told that the tuna was flown in fresh every few days from Hawaii and it was obvious.

We were also served a Colossal Crab cake. This was an all lump crab with very little filling. While I was engrossed in the tuna, my companion was enjoying the crab cake. My dining companion enjoyed this so much that she barely left me two bites. It was delightful. Light and airy, the crab was tender and buttery.

The next appetizer we had was the Mussels Marinara. They were done to perfection in a simple but flavorful tomato sauce with just the right amount of spice. The presentation with the bread was like an art form.

Next came the en-trees. We started with Eggplant Parmesan. Darrell made a point of explaining it was a recipe similar to that of his Italian Noni or Grandmother from Italy. This was thinly sliced and dressed in flour only and delicately fried. It was layered with sauce and dusted with pecorino Romano cheese. It was served over angel hair pasta. I have had other eggplant dishes and they usually are heavily coated in breadcrumbs and this masks the taste of the eggplant. There was no cheese in this dish and I have to admit I did not miss it and enjoyed it immensely without it. I would highly recommend this dish to any vegetarian.

The next two entrees were Wasabi Crusted 10 oz Center Cut Filet Mignon with a Soy Bordelaise Sauce. This was served with house mashed potatoes, spinach, yellow squash and zucchini.

The filet mignon was done to perfection, sliced across the grain perfectly which allowed it to be the most tender slices and enhanced the flavor.

Next we enjoyed the Butter Poached Lobster Tail (French Laundry Recipe) Generally, I do not order lobster as an entree, the reason being, most restaurants overcook the lobster. This lobster was cooked using the French Laundry technique. The lobster exterior is flash-cooked so that it will pull away cleanly from the shell, the cooking is finished by poaching in butter. It allows the lobster to have the most amazing flavor. I would highly recommend it. If that wasn't enough, it was time for dessert.

Now I am not a dessert person but have to admit the two we shared were so delicious I would return just for them.

We had the Chocolate Decadence, which was delightful. This delicious dessert features chocolate layered cakes with chocolate mousse and a chocolate hazelnut ganache frosting. It was served warm. If you are in need of a chocolate fix, this is my recommendation.

The next one was a Coconut Pie, a chef Demarco original. It was creamy, with a generous amount of shaved coconut and was served with chocolate sauce and whipped cream. I have to say it was so amazingly

delightful I felt the next time I would order it without either to enjoy the coconut goodness. This was a heavenly dessert and one that I would highly recommend. The restaurant has its own pastry chef and features other delicious desserts.

I was impressed by the quality of the food and the superior service we were given and the attention to detail in every aspect of this dining experience.

Oyster Seafood and Steakhouse is located at 77 E. in Wilkes-Barre, PA. Reservations are welcome.



Spicy tuna tempura roll



Butter poached lobster tail



Mussels marinara



Wasabi crusted 10 oz center cut Filet Mignon



Chocolate decadence

Oyster Restaurant

Sunday Closed · Monday - Thursday 11:30 AM - 2 PM, 5 PM - 10 PM
Friday and Saturday 11:30 AM - 2 PM, 5 PM - 11 PM
77 East Market Street, Wilkes-Barre · (570) 820-0990

Join us for
Valentine's Day Dinner

Wednesday, February 14th
 at  **THE WOODLANDS**

Celebrate Valentine's Day with Dinner and Dancing at The Woodlands!

Woodland's intimate Valentine's Day dinner. An elegant experience with white glove service in the ballroom.

Featuring Paul Oschal On Piano.

Dinner Package Includes:

6PM: Cocktail Hour with Cash Bar & Hors D'oeuvres

- Complimentary Champagne Toast Upon Arrival
- Gulf Shrimp Cocktail
- Imported Cheese & Cracker Display

7PM: Five-Course Dinner – Pricing From \$29 to \$69

- A Duet Of Strawberry Salad With Poppy Seed Dressing & Baked French Onion Soup Au Gratin
- Angel Hair Roulade With House Made Vodka Sauce & Garlic Ciabatta Toast
- Your Choice From A Selection Of Classic Woodlands Entrées:
- (All prices include tax & gratuity)ww

Land & Sea Combination ~ \$69: Filet mignon & our house made crab cake

Lobster Tail~ \$59: Served with drawn butter

Chicken Neptune ~ \$39: Sautéed chicken breast with medallions of lobster tail & topped with a lemon chive sauce

Zucchini Lasagna ~ \$29: Ribbons of zucchini wrapped around ricotta cheese, topped with our homemade marinara sauce and served with grilled vegetables

Roasted Red Potatoes & Asparagus • Rolls & Butter • Coffee, Tea, Decaf

**The Woodlands Famous Chocolate Fountain With An Assortment Of Dipping Items
 Full Service Cash Bar**

Select List Of Wine & Champagne By The Bottle Available For Purchase

After Dinner Please Join Us Fireside In The Executive Lounge For A Night Of Dancing

Call 800-762-2222 for Valentine's Room Rates



Engaged?

Congratulations!



 **THE WOODLANDS**

Ascend HOTEL COLLECTION™
 MEMBER

570-824-9831

1073 Highway 315 Wilkes-Barre, PA
www.thewoodlandsresort.com

**FOR NEARLY 50 YEARS, THE WOODLANDS HAS BEEN NEPA'S ONE STOP WEDDING VENUE
 OUR PICTURESQUE PROPERTY IS THE PERFECT SETTING FOR AN OUTDOOR STREAM SIDE CEREMONY OR COCKTAIL RECEPTION.**

**OUR AWARD WINNING CULINARY TEAM CAN TRANSFORM YOUR WILDEST IMAGINATION ONTO A PLATE THAT WILL HAVE YOUR GUEST TALKING ABOUT IT FOR YEARS TO COME
 OUR LAVISH BALLROOMS CAN ACCOMMODATE YOUR RECEPTION OF ANY SIZE
 WITH 150 GUEST ROOMS AND SHUTTLE TO & FROM THE WILKES-BARRE/SCRANTON INTERNATIONAL AIRPORT, WE CAN BE THE HOME AWAY FROM HOME FOR YOUR FAMILY AND FRIENDS**

TO SETUP A TOUR

**CALL OUR WEDDING PROFESSIONALS TODAY
 SELECT DATES IN 2018 & 2019 STILL AVAILABLE**





TIMES LEADER Distinctive Palate

The Woodlands

PLAINS TOWNSHIP - If you've been to any of the popular dinner and dance parties at the Woodlands recently, you know they leave little to be desired. That is, they're close to perfect.

I'd heard from quite a few friends who attended the Woodlands packed New Year's Eve dinner and dancing celebration a few weeks ago. They told this curious writer the food was so delicious that they savored every piece of their surf and turf before hitting the dance floor.

That said, when I saw a recent e-mail talking up the Woodlands Valentine's Day Dinner 2018, I was immediately interested.

Why, you might ask? What makes this a different kind of dinner dance?

For starters, I'm a fan of white-glove service. Something about being catered to and treated to a meal filled with a delicious five courses in an upscale style is right up my alley. So, whether you have a significant other or not (consider even taking a friend), a classy dinner dance on Valentine's night is a special way to spend a night with any type of loved one.

On the menu February 14 is a bevy of options: a land and sea combination of filet mignon and a crab cake for \$69, a lobster tail for \$59, Chicken Neptune for \$39 or zucchini lasagna for just \$29. With such a variety of entrees and price points, there's an option for a multiple palates and budgets.

Earlier in the week, I was fortunate to have the opportunity to taste test the menu in question.

While everything sounded delicious, I opted to have the Chicken Neptune – a sautéed chicken breast with medallions of lobster tail topped with lemon chive sauce. It came out accompanied by roasted potatoes and a vegetable medley of cauliflower, carrots and broccoli. The chicken was fresh and delightful, enough so that – while even though I was full by the end – I wanted a third piece after I finished off the already-devoured two breasts that made up the meal.

The entrée was of course towards the end of my delicious meal; prior to that, the baked French onion soup, wintery strawberry salad and angel hair roulade were served.

I slowly bit into each dish, wanting to truly capture the distinctive tastes that will be featured on Valentine's Day.

For starters, the baked French onion soup had an abundance of cheese covering the tasty onion broth. A light amount of onions was within – perfect for this cheese lover whose favorite part of French Onion Soup is savoring the cheese that's made it ever-so-popular.

The strawberry salad with poppy seed dressing had chunks of fresh strawberries, tomatoes, and nuts atop colorful green and red cuts of lettuce.

It wasn't difficult to finish off both of the starters, especially with my glass of house Cabernet that my waiter quickly brought over upon taking my seat.

The Cabernet paired especially well with the angel hair roulade – a light serving of pasta with a sweet sauce. On Valentine's Day, though, visitors can expect a "house made vodka sauce" that we were told is a special blend of amazing and prepared specially by the Executive Chef.

While my formal meal tasting was over, I'd be remiss not to mention Crecenzo's – the restaurant nestled in the back of

the Woodlands that's known as much these days for its exquisite brick-oven pizza as it is for its popular after-work happy hours and expanding menu.

Once billed as a pizza place with an espresso bar, Crecenzo's now includes popular items such as fish-n-chips, quesadillas, wraps, Ahi Tuna burgers, cheesesteaks and more.

"The daily specials are the best," said a Crecenzo's regular diner as she settled in at the cozy bar for a weekday lunch.

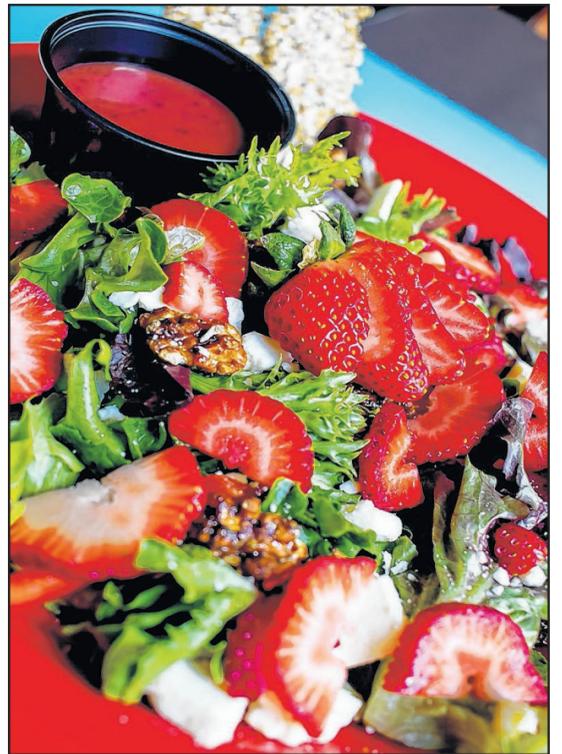
"That's a big plus for people who like home-cooked meals," she said, mentioning the beef wellington dish the chef is known to prepare from time to time.

Another favorite, bartender Julia said, is the Margherita pizza with its homemade sauce and just a little bit of kick to it.

Besides the bar, a few tables of ladies filled another dining area nearby, overlooking the snowy Skyy Vu Deck Bar, which in the summertime is known for its popular musical acts, special bartender happy hours, and feel-good vibe.

But, if formal ballroom meals or home-cooked food dishes aren't for you, perhaps the sushi at Shogun (half-price Monday-Saturday from 11am-3:30pm and Sunday from 11am-9:30pm) or hibachi are for you.

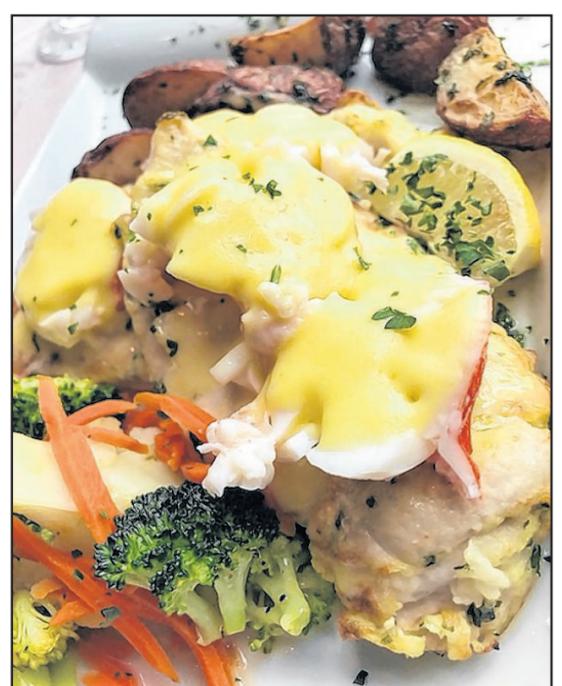
At the Woodlands, there's a range of dining options and special events weekly that make it a both a food and entertainment destination, no matter your flavor of choice.



Strawberry salad with poppy seed dressing



Chocolate fountain



Chicken Neptune



French onion soup



Angel hair roulade



Margherita pizza

The Woodlands

Restaurant hours vary, see website for details · www.thewoodlandsresort.com
1073 PA-315, Wilkes-Barre · (570) 824-9831



L'AMOUR

HAPPY VALENTINE'S 2018!

\$90

Complementary Glass Of Bubbly

AMUSE BOUCHE

Beet and Blood Orange Tartare



APPETIZER

Wild Mushrooms Vol Au Vent With Puff Pastry Fresh Herbs & Truffle Oil

Or

Pan Seared Foie Gras With Caramelized Apple,
Brioche Toast, Port Reduction



ENTRÉES

Sole Filet Stuffed With Crab Meat, Champagne Sauce,
Truffle Risotto, Duo Of Asparagus

or

Braised Beef Short Ribs In Red Wine, Creamy Polenta,
Fancy Baby Carrots, Lots Of LOVE



DESSERTS

Caramelized Banana Tart, Coconut Gelato

or

Stem Tuxedo Chocolate Strawberries

Assorted French Macarons

BON APPÉTIT!

FEATURING SPECIAL COCKTAILS FROM TOMMIXOLOGY:

\$12

LA VIE EN ROSE

A Romantic Expression Of Ingredients That Say "Love".
Made Of Roses, Strawberries and Wine Makes It For
The Perfect Date Cocktail. Pairs Well with Meat.

Nolet's Gin, Pinot Noir, Elderflower Cordial,
Strawberry, Peychaud's Bitters, Lemon

SMOOTH OPERATOR

Mango, Citrus and a whole lot of Love.
Tropical inspired drink with a hint of vanilla finished with
coconut whipped cream and fresh lemon zest.
You would want to go home with it.

Pravda Citron, Vanilla Vodka, Mango Nectar, Ground Ginger,
Lemon, Coconut Whipped Cream

Le Manhattan Bistro is located in a century old building that used to be a bank, elegantly restored in the spirit of a French brasserie. Le Manhattan Bistro is more than a French restaurant. It's authentic French food with a touch of Paris, a touch of New-York, and a lot of love... You will be welcomed in a warm and relaxed atmosphere.

The opportunities and services offered by the restaurant :

Delicious food, refreshing cocktails, Private parking, Catering, Take out, Happy Hours...and much more

lemanhattanbistro.com

Brunch Hours

Sunday 10:00a.m. – 2:00 p.m.

Dinner Hours

Monday-Thursday 4:30 – 10:00 p.m.
Friday-Saturday 4:30 – 11:00 p.m.

We are located at 268 South Main Street
(Corner of Ross Street)
Wilkes-Barre, PA 18701

570.706.9588

Six reasons to dine out this Valentine's Day

Valentine's Day is celebrated in various ways throughout the world. One of the more popular methods of spending time with a romantic partner is over a delicious meal at a nice restaurant.

Statistics Brain says that 34.6 percent of Valentine's Day celebrants in the United States dine outside of the home, making this day dedicated to couples one of the most popular days to dine out all year.

Dining out on Valentine's Day helps to make the day more special, and the following are a number of additional reasons why couples should enjoy a meal out on the town this February 14.

1. Embrace the chance to try new foods. Dining out gives individuals the opportunity to try new cuisine they may not attempt at home. This is a chance to expand flavor profiles and give something new a chance.

2. Enjoy creative plating. Many restaurants expend extra effort on presentation on Valentine's Day, dressing the plates with special garnish or with a unique presentation of the foods. Valentine's Day meals are often as beautiful to look at as they are delicious to eat. Experiencing such visual masterpieces can add to the enjoyment of the night out.

3. Enjoy a night off from cooking. One of the biggest benefits of dining out on Valentine's Day is enjoying an evening away from the kitchen. Heading out for a restaurant meal means no stressing over what to cook for dinner, no wrangling with ingredients and no post-meal cleanup.

4. Learn something new. Chefs and restaurants may pull out all the stops for a special occasion like Valentine's Day. Diners may learn more about exotic foods and wine pairings on Valentine's Day than they might when dining out on less popular nights.

5. Beat the winter blues. For much of the country, Valentine's Day occurs during a time of year when winter is at its most harsh. Wintertime can be isolating as many people spend increased hours indoors to avoid inclement weather. Dining out gives couples the opportunity to get some fresh air and dine in a social environment that can help buoy spirits.

6. Jump start other activities. Dining at a restaurant may be the precursor to other things to come on Valentine's Day. While out, couples may opt to head to a movie, enjoy some local live theater or stroll through a museum gallery. A good meal can make for the perfect starter to a memorable Valentine's Day.

Dining out on Valentine's Day is a tradition that can benefit couples in various ways and make an already special holiday that much more memorable.



FOUR BLOOMS

RESTAURANT - PATIO - SPECIAL EVENTS

- Valentine's Day -

Spend the season of love with us at Four Blooms! We will be offering additional features from Friday, February 9th through Saturday, February 17th so that you can enjoy a decadent evening with your special someone all week long! Sip on specialty cocktails & dine on mouthwatering, valentine inspired appetizers, entrees, & desserts. Make your reservations today!



| | | |
|--|--|---|
| | TUESDAYS 5pm to 8pm in the bar area <i>Great Sips</i> \$2 OFF A GLASS OF WINE | THURSDAY 5pm to 8pm in the bar area Burgers & Brews \$2 ⁹⁹ SELECT BOTTLES & DRAFT \$9 BURGERS |
|--|--|---|

Wednesday
 6PM to 9PM
MARTINI NIGHT
Piano Room
 Enjoy handcrafted martinis, Manhattan's and cosmos while listening to Tyler mariano play your favorite piano bar tunes

HOURS: TUESDAY - SATURDAY 5PM TO 10 PM | SUNDAY 10AM TO 3PM
 668 NORTH HUNTER HIGHWAY | DRUMS, PA

570-708-2200

WWW.FOURLBLOOMS.COM





TIMES LEADER Distinctive Palate



Ruth's Chris Steak House

Ruth's Chris, Mohegan Sun Pocono: Valentine Approved!

PLAINS TOWNSHIP -- I've been lucky in my life that through work and friendships that I have been able to travel and dine at some of the better known and well-liked steakhouses in the United States. Gibson's in Chicago, Bobby Van's in New York City, Del Frisco's in Philadelphia. You get the picture. Ten years ago, I had my first Ruth's Chris dinner near Ocean City, Md. I was getting married soon and my best girlfriends took me out to celebrate at the new restaurant. To this day, I remember that meal more than any of the other steakhouses that I had visited.

When Ruth's Chris opened inside Mohegan Sun Pocono, I thought wow, Wilkes-Barre has arrived. What a treat to have a such a well-known steakhouse in the Wilkes-Barre/Scranton area. And it certainly has been a treat for many. Local residents, businessmen and women traveling through town, fellow gamers from other areas of the Northeast have all enjoyed the specialty steak, chops and seafood at Ruth's Chris. For me however, our Ruth's Chris is a destination -- easy to park, a nice walk through the casino, the wonderful hospitality of their staff. There's nothing better.

On this evening, my boss and I decided to celebrate a recent work success. Without hesitation, we knew Ruth's Chris would be the place to satisfy our distinctive palates.

It began with our hostess taking time to be sure before she seated us at a table that was suitable, to inquire as to whether it was a special occasion, and if there were anything she could get us before our server arrived.

One of the nice things about Ruth's Chris is the flexibility of where you might dine. The bar room is a perfect choice because of the pleasant, romantic ambience that includes live music six days per week. They also have a nice size side room that can accommodate private parties. We chose a comfortable booth in one of the dining rooms.

We were thrilled to have Dustin as our server because his attention to our table is always superior. He's been at Ruth's Chris for more than nine years and has great knowledge of the restaurant to best guide your selection. Dustin explained the Ruth's Chris way, telling us their steaks are seasoned only with salt and pepper, cooked in an 1,800-degree boiler, and served on a 500-degree plate, keeping them the perfect temperature during your dining experience.

I think it's also good to point out that Mark Massetti, Ruth's Chris general manager, greets guests and asks how they are enjoying their Ruth's Chris experience. I find that impressive and appreciated his warm greeting. I saw that other guests did as well. For a Tuesday night, the restaurant was filling up with both local and visiting guests. In fact, we recognized a few friends and said hello and sent a drink.

Of course, we started with wine. We both chose house wines, a Riesling and a Cabernet. Both good choices and a great segue into reviewing the menu. It is important to note that Ruth's Chris has a very extensive wine list to please all levels of wine newbies or connoisseurs!

What to choose? Ruth's Chris offers multiple choices in appetizers, soups, salads, steaks, chops, seafood and an ar-

ray of desserts.

I chose to order one of the Ruth's Classics. A Ruth's Classic allows you to enjoy a complete meal for a very reasonable price. It includes a starter of soup or salad of your choice, an entrée of seven choices, a personal side dish of five choices and a dessert. I had trouble deciding between a filet, ribeye or a stuffed breast of chicken. They all sounded delicious, but, of course, I had to go for the filet and shrimp. I knew it would be a great choice. My boss chose a la carte lobster bisque soup and sesame herb crusted Ahi tuna Steak covered in lump crab and a mango salsa verde. He loves a great steak also, but on this evening wanted to try the tuna.

Dustin quickly brought over the lobster bisque and the cesar salad. My boss is not always a big fan of lobster -- surprising, right? The lobster itself was tasty but, more important, plentiful. He was pleasantly surprised by the sweet taste of the bisque itself. He admitted, it changed his mind about lobster bisque. My boss said he'd go back just for that alone. Well done.

Entrees. How to begin? The filet and shrimp arrived on that 500-degree plate ready to enjoy. It was cooked to perfection, the way I enjoy steak at medium well, just enough pink! With just the salt and pepper and a little butter, the filet melted in your mouth and was truly amazing. I know people say that they can grill a steak at home, but I would be hard pressed to find a home chef that could prepare a filet to Ruth's Chris quality!

My boss's Ahi tuna was cooked rare just to his liking. Cutting into it was like cutting butter, and while we tend to overuse the phrase, it truly melted in your mouth. The portion itself was almost too much for him, however, but he managed to eat every morsel. The lump crab was plentiful, and my boss thinks they should rename the entrée the Sea Lover's Dream. The salsa itself was a mix of small cubes of warm mango that provided an intriguing and very pleasant taste.

Of course, the meal would not be a complete meal without choosing a Ruth's Chris dessert. I opted for the apple crumb tarte with vanilla ice cream. The apples were done just right and left me reminiscent of the holidays. My boss chose the Crème Brulee. The caramelized topping was not only rich in taste but a little thicker than normal. The mixture of the topping and the custard provided a very sweet taste.

Throughout the meal we had pleasant conversation not only with Dustin, our waiter, but with Mark, the general manager as well. We learned that Valentine's week, which is just around the corner, would be a delicious and special way to celebrate with someone you love. Champagne, roses and surf and turf is all I needed to hear! I'll be booking a table shortly, to make sure to reserve my spot. I hope my husband is surprised.

Remember, Valentine's Day can be celebrated any day, so feel free to pick the day that works best for you and your sweetheart. Whether you dine in the bar area or one of the dining rooms, the staff at Ruth's Chris will make you feel at home and ready to enjoy a unique dining experience.



Seared Ahi tuna



6 oz filet and shrimp



Lobster bisque



French Caesar salad with parmesan crisp



Delicious apple tarte with vanilla ice cream



Crème brulee

Ruth's Chris Steak House

Sunday 12 PM - 10 PM · Monday - Thursday 12 PM - 11 PM

Friday and Saturday 12 PM - 12:30 AM

1280 Highway 315, Wilkes-Barre · (570) 208-2266



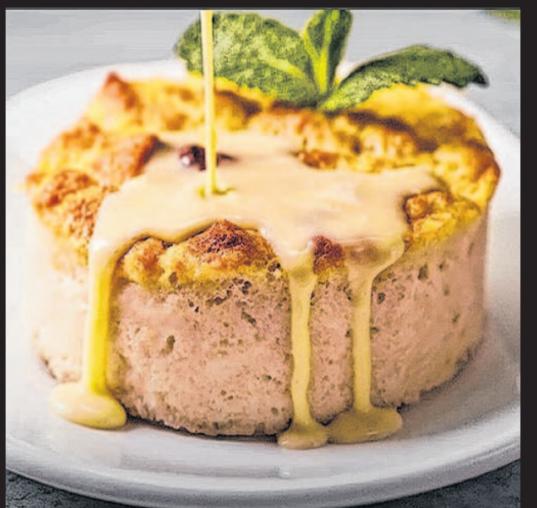
Plan your Valentine's Week with



**Make your Valentine's Day
Reservations Today!
Reserve at ruthschris.com or
call 570-208-2266**

Prime Cut Steaks – Chops – Seafood – Sides – Desserts
We have a large and unique wine list for every palate!

Lunch - open 7 days a week!
Happy Hour Sunday through Friday 4:30 pm – 6:30 pm,
Saturday 9:30 – 11:30 pm
Bistro Menu Available all week in our bar & lounge
Live music – 6 days a week! Private Dining Rooms available



Ruthschris.com

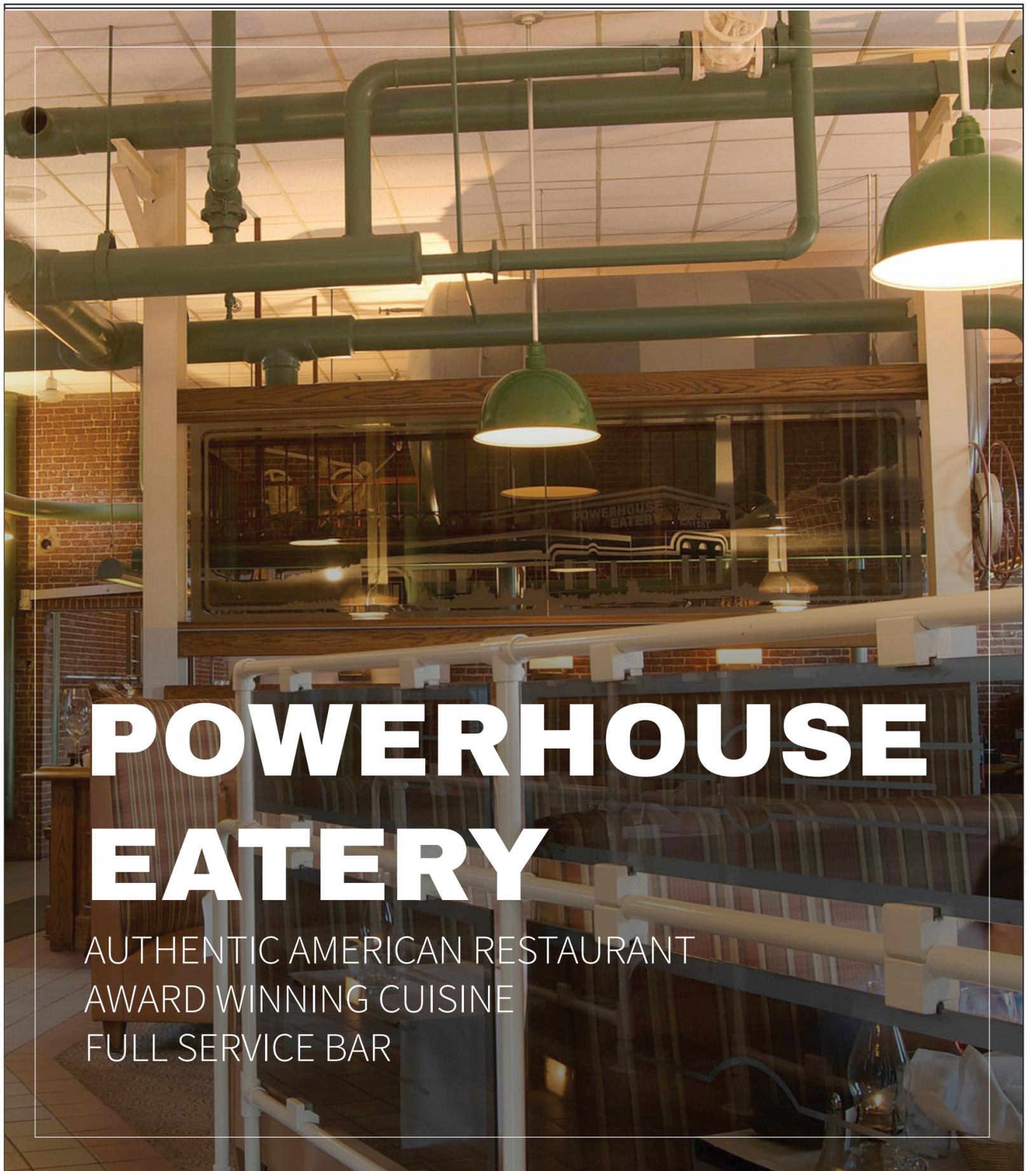
Mohegan Sun Pocono, 1280 Highway 315, Wilkes-Barre, PA 18702 , 570-208-2266

Lunch: Open Daily at 12:00 pm

Dinner Hours: Mon - Wed 12 - 10 pm Thu 12 - 11 pm Fri - Sat 12 pm - 12:30 am

Sun 12 - 10 pm

Locally Owned by Metz Culinary Management, Dallas, Pa

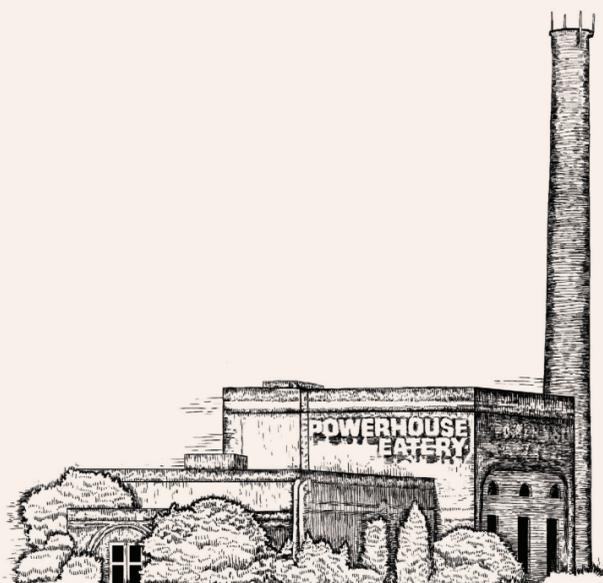


POWERHOUSE EATERY

AUTHENTIC AMERICAN RESTAURANT
AWARD WINNING CUISINE
FULL SERVICE BAR

SEAFOOD - STEAK - CHICKEN - SALADS - DESSERT
WINE - COCKTAILS - CRAFT BEER

Since 1989, the Powerhouse Eatery has been providing customers with an exceptional dining experience in a unique, historic atmosphere. The former power plant from which we take our name has been transformed into a contemporary dining destination, welcoming patrons from throughout the country to our home in White Haven, Pennsylvania.



60 POWERHOUSE ROAD
WHITE HAVEN, PA 18661
I-80 EXIT 273

MON /4:00 PM-9:30 PM
TUES- THURS, SUN /11:30 AM-9:30 PM
FRI-SAT /11:30 AM-10:00 PM

570 443 4480

PHEATERY.COM



TIMES LEADER
Distinctive *Palate*



Powerhouse Eatery

WHITE HAVEN -- On a very cold Tuesday evening, my dining partner and I entered the Powerhouse restaurant in White Haven, conveniently located just off Interstate 80 at Exit 273.

In what was once the building dedicated to producing the electrical supply for the growing White Haven Sanatorium and medical complex in the early 1900s, a beautiful bar and inviting restaurant fills this generous space. As we entered, we were cheerfully greeted by Marcia, the manager of the Powerhouse who offered to take our coats and escorted us to a cozy table enhanced by the snowy view of the January evening just beyond the brick wall.

Soon we were warmly greeted by Brooklyn-born Pasquale, our waiter for the evening, or "Pat" as he likes to be called. Pat made us feel comfortable from the moment we sat down, as he informed us of the specials that evening and delivered fresh warm bread to our table. My dining partner and I immediately felt comfortable and welcome.

As we reviewed the dinner menu and considered our options, Pat brought our drinks, chosen from an extensive list of wine, beer and cocktail offerings -- Tanqueray and tonic for my dining partner with a perfectly sized slice of lime and a glass of Lost Angel Cabernet Sauvignon for me.

The menu offered a wide variety of delicious sounding appetizers and entrees from which to choose. However, we settled, after a brief debate, on the stuffed mushrooms topped with Italian sausage stuffing and mozzarella cheese plated so perfectly into a delicious pool of marinara sauce. Within 10 minutes four generously sized mushrooms were quickly devoured by this dining duo. We knew the best was yet to come and that we would not be disappointed.

Although, the tomato cream basil soup of the day sounded especially appetizing, my dining partner chose the French onion soup, a staple and favorite of many on the menu. The cheese was burnt ever so lightly and clung to the top of the brown crock, making it fun to start nudging through this delicious layer into the tasty onions and soothing broth that waits just below the surface.

My choice may have been influenced by the frosty weather that evening, however. The winter salad certainly got my attention as I surveyed the menu. This creative and delicious salad combined many favorites: perfectly toasted candied pecans, bite-size chunks of pear, delicate goat cheese, dried cranberries, the added touch of pomegranates all generously proportioned over a bed of mixed greens and drizzled with a delightful honey poppy seed vinaigrette.

This quickly became a favorite and one I would certainly order again.

As we sipped our drinks and enjoyed the evening, our entrees soon arrived. My dining companion, chose, the hand-cut twin filet mignon, featuring two 4-ounce filets covered in gorgonzola crust and marsala brown sauce. The steak's savory and juicy flavor was not diminished by the crisp gorgonzola and tasty marsala sauce, which were special treats to have a steak adorned with. The two steaks were accompanied with a perfectly baked potato with sour cream and fresh steamed vegetables.

One of the evening's specials was my entree of choice: the salmon with seafood risotto topped with herb butter served over rice pilaf and a side of fresh steamed vegetables. The salmon was absolutely delicious and very well prepared; it lent itself well to the creative combination when served with the seafood risotto.

You could easily taste that each entree was carefully and skillfully prepared and served with the utmost attention to detail.

We paused after our gratifying entrees before considering the dessert menu, which also offered a wonderful and thoughtful selection of Port wines. We commented how many other patrons chose to brave the cold evening as we noticed the many other tables that were occupied on a Tuesday evening.

When we did choose our dessert, we chose well from a wonderful selection of options. The peanut butter pie was light and creamy and featured a delicious top layer of fine chocolate and side of whipped cream with drizzled chocolate syrup. The pie combined with a perfect cup of herbal mint tea, suggested by Pat, created the idyllic way to end this snowy-night dinner date.

The Powerhouse's warm atmosphere, friendly and professional staff and delicious dining collectively create a memorable and special dining experience.



Stuffed mushrooms



French onion soup



Hand-cut twin Filet Mignon



Salmon with seafood risotto



Peanut butter pie

Powerhouse Eatery

Sunday 11:30 AM - 9:30 PM · Monday 4 PM - 9:30 PM · Tuesday - Thursday 11:30 AM - 9:30 PM
Friday and Saturday 11:30 AM - 10 PM

60 Powerhouse Road, White Haven · (570) 443-4480



TIMES LEADER
Distinctive *Palate*

Bistro on the Avenue

KINGSTON – After the busy holidays, reconnecting and lingering over dinner and drinks with a good friend is a wonderful way to spend a rainy January evening, especially when you decide to meet at Bistro on the Avenue, located at 174 United Penn Plaza in Kingston. This location has long been known for its cozy restaurant and lively bar.

Coming in from the cold, we were seated at a comfortable table enhanced by a glistening candle, a welcomed touch on a dreary evening. We were pleasantly greeted by Melissa, our server for the evening. Upon reviewing the extensive wine and cocktail list, which includes a unique selection of boutique handmade wines by Nawrocki Imports, inviting bubbly options and a wide variety of whites and reds for every palette, my dining partner chose a classic cabernet sauvignon, as I settled on a glass of pinot noir to chase the evening chill.

Upon promptly delivering our wine choices, our waitress, Melissa, proceeded to inform us of the evening's specials, created by Chef Christopher Austin. With some discussion, as the choices were numerous, we placed our appetizer orders. My dining partner chose the bruschetta, as I decided upon one of the evening's special offerings, a classic French terrine.

The generously sized bruschetta, featuring a basil mascarpone spread, artichokes, tomato, roasted red peppers and arugula was drizzled in balsamic combining all of Italy's finest flavors into one bite. The elegant French terrine was the most delicious combination of duck and pork, enhanced by pistachios and accompanied with sides of whole grain mustard, pickled red onions and cornichons.

Upon finishing our appetizers, Melissa attentively served the next course. My dinner companion chose another classic, French onion soup. A melted crusty layer of Provolone and Swiss flowed over the rim of the crock, disguising robust and delicious caramelized onions bathing in a rich beef broth below.

The beet and vurrata salad caught my attention and did not disappoint. A

beautiful display of roasted beets, mild burrata cheese, toasted pistachios, and cherry tomatoes were plated with a generous portion of peppery arugula, delicately accented with red onions and enhanced by a lemon vinaigrette.

As we enjoyed catching up on current happenings and reminiscing about days long past, our entrees appeared and their arrival quickly paused all conversation. My friend chose a delicious and perfectly prepared beef filet in a burgundy peppercorn reduction, paired with garlic mashed potatoes and cauliflower. My entree of choice for the evening was a comforting, creamy and generous serving of Tuscan risotto featuring artichokes, roasted red peppers, arugula, basil and mascarpone and topped with tender balsamic chicken. Our conversation quickly turned to the delicious and artfully presented entrees that were set before us.

Before we ended this wonderful evening, we agreed to share a dessert from a tempting list that Melissa graciously shared. The choice was hard to make; however, long friendships are strengthened by communication and cheesecake, so with that in mind we chose the Bailey's Irish Cream chocolate chip cheesecake. As we savored every mouthful of this surprisingly light and delightfully airy creation, we agreed that it was the best cheesecake we have ever enjoyed.

As we thanked Melissa and exited into the cold windy night, we chatted about the wonderful evening and made plans to return to Bistro on the Avenue soon.



Bistro on the Avenue offers boutique wines by Nawrocki Imports



Beef filet with garlic mashed potatoes and cauliflower



Beet and vurrata salad



Balsamic chicken served over Tuscan risotto



Chocolate chip cheesecake



Bruschetta

Bistro on the Avenue

Sunday Closed · Monday 4:30 PM - 9 PM · Tuesday - Saturday 4:30 PM - 10 PM
174 United Penn Plaza, Kingston · (570) 714-8725



Welcome to
Bistro
on the Avenue

FEATURING

- | APPETIZERS
- | SOUPS AND SALADS
- | CHICKEN
- | SEAFOOD
- | STEAK
- | PASTA
- | WINE MENU
- | MARTINI MENU
- | CRAFT, IMPORTED AND DOMESTIC BEER MENU

**CALL TO SCHEDULE
 YOUR VALENTINE'S DAY
 RESERVATIONS.**

**HAPPY HOUR MONDAY
 THROUGH FRIDAY 5 PM -7 PM**

**SERVING DINNER MONDAY
 4:30PM – 9:00PM AND
 TUESDAY THROUGH
 SATURDAY 4:30PM – 10:00PM.**

• A DIFFERENT POINT OF VIEW •

**174 UNITED PENN PLAZA
 KINGSTON, PENNSYLVANIA, 18704
 (570) 714-8725 • BISTROONTHEAVE.COM**





What's Hot: Top 10 Foods for 2018

What foods and flavors do your customers crave when they dine out? New cuts of beef, house-made condiments, street-food inspired dishes, ethnic breakfast items and, sustainable seafood are just some of the HOT food trends on our list for 2018. We surveyed 700 professional chefs – members of the American Culinary Federation – to discover the hottest food and beverage trends for the coming year. Of 161 items identified, here are the Top 10 food trends to heat up your sales:



1. New cuts of meat

On trend and inexpensive, shoulder tender, oyster steak, Vegas Strip or a Merlot cut are flavorful and grill-friendly.



2. House-made condiments

Simple to make, but exotic if you want them to be. Strut your culinary stuff with items like sriracha ketchup or malt vinegar aioli. They'll no doubt impress your guests.



3. Street food-inspired dishes

Inspired by some of the best food trucks, carts, kiosks and pop-ups around the world, these foods are go-to meals for adventurous diners. Popular items include tempura, kabobs, dumplings and pupusas.

Article and photos courtesy of National Restaurant Association www.restaurant.org

See FOODS | Page 17

Bring your sweetheart somewhere special this year!

THEO'S METRO

GREEK & AMERICAN CUISINE

596 Mercer Ave., Kingston, PA • 570-283-2050

Open 7 days a week at 11am

MAKE YOUR RESERVATIONS TODAY

BY CALLING US AT 570-283-2050

FEATURING OUR FULL MENU PLUS COMBO PLATTERS FOR TWO AND DINNER FEATURES

COMBO PLATTER'S FOR TWO

THEO'S SEAFOOD MEDLEY FOR TWO - \$50

(FLOUNDER STUFFED WITH SPINACH AND FETA, BAKED SALMON, CRAB CAKES, GRILLED SHRIMP, LEMON POTATOES, RICE PILAF AND HOUSE VEGETABLES)

THEO'S K-BOB SAMPLER FOR TWO - \$45

(MARINATED CHICKEN, LAMB AND STEAK SAUTEED WITH FRESH ZUCCHINI, MUSHROOMS, PEPPERS AND ONIONS SERVED WITH LEMON POTATOES AND RICE PILAF)

DINNER FEATURES

~ CHICKEN PICCATA \$17 ~

~ SHRIMP CHAMPAGNE \$19 ~

~ 12- 14OZ LOBSTER TAIL \$45 ~

**** SURF & TURF ****

~ 8OZ FILET MIGNON AND 12OZ LOBSTER TAIL \$62 ~

~ 12OZ NEW YORK AND 12OZ LOBSTER TAIL \$58 ~

FEATURED BEVERAGES

~ SWEETHEART SANGRIA ~

~ HEAVENLY YOURS COSMO ~

~ STRAWBERRY KISS MARTINI ~

~ SWEETHEART SUNSET MARTINI ~

~ VALENTINE'S DAY WOO WOO ~

END YOUR MEAL WITH ONE OF YOUR FAVORITE DESSERTS:

~ CHOCOLATE CHERRY MOLTEN LOVE ~

~ BAKLAVA ~

~ GALATBOURIKO ~

~ CHEESECAKES ~

~ PEANUT BUTTER PIE ~

~ AND MORE ~

VIEW OUR FULL MENU AT

THEOSMETRORESTAURANT.COM

FULL LUNCH MENU DAILY

GIFT CERTIFICATES AVAILABLE

CATERING AVAILABLE ON AND OFF PREMISES

DELIVERY AVAILABLE FOR BUSINESSES

FOODS

From page 16



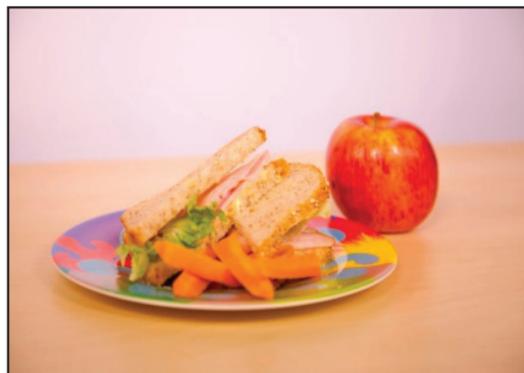
4. Ethnic-inspired breakfast

More consumers want ethnic offerings on their breakfast menus. Chorizo scrambled eggs, coconut pancakes or breakfast burritos are "muy deliciosa!"



5. Sustainable seafood

Chefs and consumers are making smarter seafood choices that not only taste great, but also protect the environment.



6. Healthful kids' meals

Restaurants are offering nutritious items that taste great. Pizza and chicken tenders will always be mainstays, but whole grains, veggies and fruit are favorites, too.



7. Vegetable carb substitutes

Finding ways to turn low-carb vegetables into substitutes for bread, pasta and rice is fun and fantastic. Cauliflower rice and zucchini spaghetti are two substitutes consumers are craving.



8. Uncommon herbs

Adding herbs like chervil, lovage, lemon balm and papalo into the mix create interesting and distinctive flavors.



9. Authentic-ethnic cuisine

You don't need a stamp in your passport to sample great global cuisine. Driven by consumers' sophisticated palates, increased travel and increased access to ethnic foods, chefs are exploring more global flavors.



10. Ethnic spices

Consumers, especially younger ones, are excited to try new spices and herbs that create different tastes and flavor profiles. Harissa, curry, peri peri, ras el hanout and shichimi are some spices in demand.

Article and photos courtesy of National Restaurant Association www.restaurant.org



2017 Weekender Readers' Choice

Voted Best Pizza for 2017 Weekender Readers Choice

WINNER
READERS CHOICE
TIMES LEADER
4th ANNUAL BEST OF 2017

Voted Best Round Pizza for 2017 Times Leader Readers Choice

Grazie

OPEN FOR LUNCH ON THURSDAY AND FRIDAY
THURSDAY 11 AM - MIDNIGHT
FRIDAY 10 AM - MIDNIGHT



445 HAZLE AVE.
Wilkes Barre
HOURS: OPEN SAT-THURS 4:00 PM TO MIDNIGHT
Friday: 10:00 AM to Midnight
829-9728



CALL TO MAKE YOUR
Valentine's Day
 RESERVATION TODAY!

FILET MIGNON **\$32.95**
 Pan seared 8 oz filet topped with Sherry wine roasted shiitake mushroom cream sauce, Garlic parmesan roasted potato wedges, Toasted almond dusted green bean



SEAFOOD FRA DIAVOLO **\$28.95**
 Lobster, shrimp and scallops sauteed and tossed with fettuccine in house-made spicy diavolo sauce with garlic bread



SEARED SCALLOPS **\$24.95**
 Pan seared u10 scallops, butternut squash risotto, crispy fried red onion and roasted crustinis



GRILLED LOBSTER **\$26.95**
 8 oz lobster tail split brushed with a citrus herb; butter grilled to perfection Drawn butter & charred lemon served with old bay seasoned fries and coleslaw



279 S. RIVER ST., PLAINS, PA 18705
 (570) 235-1037



TIMES LEADER
Distinctive *Palate*

Avenue Diner

WYOMING --With patrons such as Diane Sawyer and President Barack Obama, Avenue Diner in Wyoming has made a name for itself as a food destination in the Wyoming Valley.

The food lives up to the presidential reputation as well.

The diner gained a bit of national attention when first Obama stopped by and then, after the 2016 election, Sawyer came to the area for an ABC-TV special, part of which was filmed at the diner.

When the diner was remodeled last year, the stool Sawyer and Obama sat in at the counter was kept in place.

The retro decor has been updated to match a modern menu, but the small-town feel of Avenue Diner remains.

The place has something to offer everyone. The friendly waitstaff greets you as soon as you walk in the door, and between the front of the diner and the spacious back room, there is plenty of seating. And, if you want, you can even enjoy your meal on the last remaining stool at the counter.

A paragraph in the menu states "We hope to add to the list of famous people using (the stool), but famous or not anyone who comes in our doors is important... No Matter Where They Sit."

The extensive menu caters to a wide variety of patrons, from salads and sandwiches to full dinners, such as lobster tail and home-made pasta dishes.

For the night crowd, Avenue Diner also has a late-nite menu, featuring fried appetizers, breakfast food and burgers.

On Fridays and Saturdays, the diner is open 24 hours.

On a recent visit, a friend and I decided to grab lunch there. Interested in the ever-popular lobster tail, I decided to try the local seafood dish. Upon entering the diner, we were kindly greeted and quickly seated at a booth. The waitress brought us water and coffee while we looked over the menu.

Having my heart set on lobster, I order the lobster tail, with a side of mashed potatoes and applesauce.

The presentation of the lobster was lovely. It looked as fluffy

and succulent as it tasted. The lobster was cooked to perfection and melted in my mouth. I didn't even need butter (although I never turn down a side of melted butter with shellfish).

The portion size was perfect, 8 ounces. That with the sides kept me full long past dinner time.

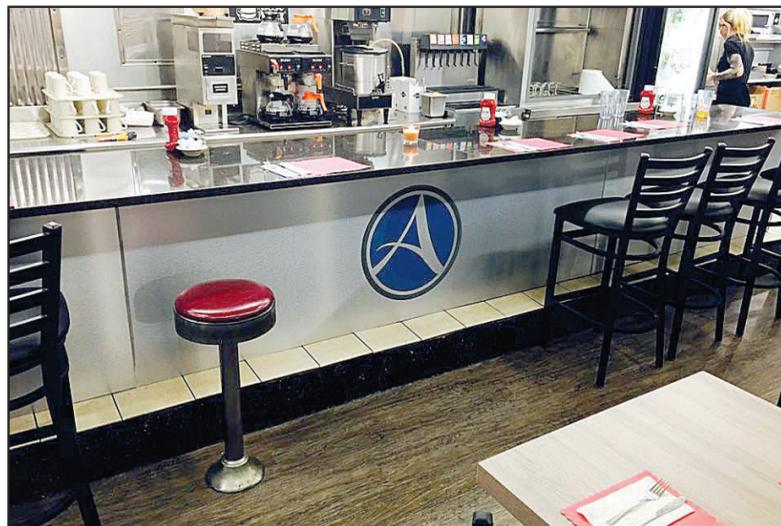
I feel like people tend to overlook a good side dish when talking about restaurants, but they are equally as important as the main course. The mashed potatoes were creamy without being heavy. They were cloud-like, and the gravy complimented them without drowning them.

My friend ordered a diner classic - a bacon, lettuce and tomato sandwich on white toast with a side of fries.

With Valentine's Day approaching, Avenue Diner's menu will feature a variety of unique specials such as surf and turf and brown sugar pork chops. Make your reservations today!



Diane Sawyer poses for a photo with Avenue Diner owner, Dave Krappa, and cheerful waitstaff



Avenue Diner has kept the infamous stool that seated Sawyer and Obama



Lobster tail with a side of mashed potatoes



Bacon, lettuce and tomato sandwich with fries

Avenue Diner

Sunday and Monday 7 AM - 9 PM · Tuesday - Thursday 7 AM - 10 PM
Friday and Saturday Open 24 hours
22 Wyoming Avenue, Wyoming · (570) 613-1124

Valentine's Day Specials:

**★ OPEN ★
ALL NIGHT**
Friday & Saturday Nights



Avenue
Restaurant & Catering

22 Wyoming Ave. Wyoming * 570-613-1124

 Kids Eat Free Every Monday Night!

Lobster
\$16.95

Tuesday

2 Eggs,
Bacon,
Toast,
Homefries
&
Bottomless
Cup of
Coffee!
ONLY
\$3.99

**Brown
Sugar
Pork
Chop**



8oz Lobster Tail Dinner

Every Wednesday & Friday

\$16.95

No discounts apply



Complimentary Wine With
Any Dinner Entree

**Lunch and Dinner until
Lenten Menu**

Starts Ash Wednesday

Make your
Valentine's Day
Reservations
Now!

**Wednesday
& Friday
Lobster
Crazy**

**Surf
& Turf**

**Stuffed
Flounder
Flourentine**

**Chicken
by the
Sea**

Prime Rib

**Parmigiana
Tower**

Thursday

Prime Rib \$15.95
Steamed Clam ONLY \$4.95

**Saturday
Steak
Night!**

Join us February 11th thru the 14th as we transform our dining room into an ultimate dining experience - Enjoy a glass of wine or champagne on us to celebrate!



Cork ^{bar &} restaurant

TUESDAY - THURSDAY 4PM - 10PM

FRIDAY & SATURDAY 4PM - 11PM

HAPPY HOUR DAILY 5 - 7 PM

**WE WILL BE OPEN MONDAYS
BEGINNING FEBRUARY 12TH**



**- VISIT OUR WEBSITE FOR
OUR NEW MENU -**

**NOW TAKING RESERVATIONS
FOR VALENTINE'S DAY**



463 MADISON STREET + WILKES-BARRE
 WWW.CORKDINING.COM + INFO@CORKDINING.COM
 570.270.3818



TIMES LEADER
Distinctive *Palate*

Cork Bar & Restaurant

It was date night, and we decided to go to Cork because we heard such great things about it.

When we arrived the staff greeted us and made us feel welcomed.

We sat at a table downstairs – there was seating upstairs available as well. Our waitress, Corrine, brought us water and took out drink orders of Grey Goose and tonic.

Corrine told us the specials for the night – everything sounded delicious. Bread was brought over and our order was taken.

I ordered the Seafood Salmon, herb-crusted salmon with shrimp and lump crab in a butter sauce.

The salmon was cooked perfectly not over done or under. It was full of flavor. It was served on top of homemade mashed potatoes with broccoli and shaved carrots. The shrimp and crab were generous portions, served on top of the salmon.

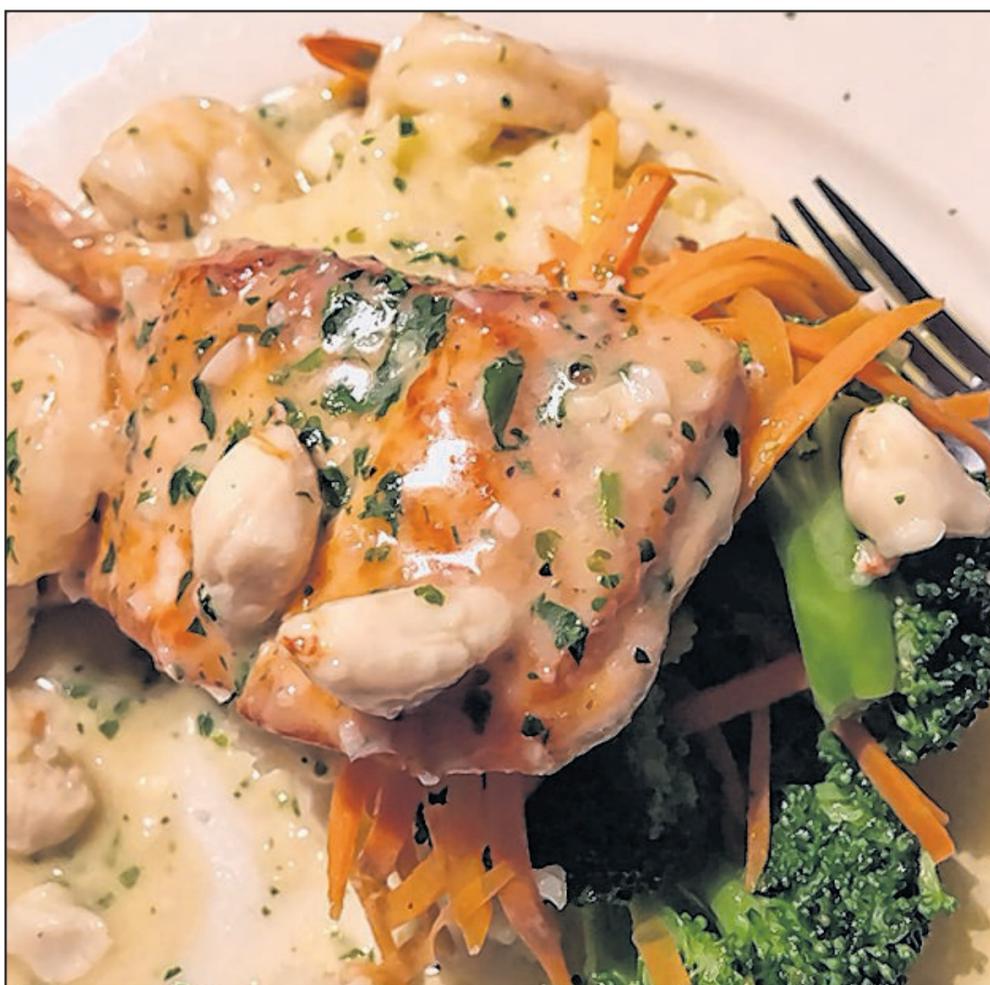
It was the best salmon dish I ever had. Everything parred perfectly together.

My date ordered the seafood manicotti. We were blown away by the dish. Not your typical manicotti, it was better.

Two huge crepes filled with shrimp, crab and scallops and Boursin cheese with a lobster tomato cream sauce. The crepes were light and the seafood was done to perfection. The sauce was not heavy, which I thought it would be.

Chef Ron came out to talk to a customer about a party and stopped at our table to see how our meal was. We couldn't say enough great things about it. The staff at Cork really made us feel at home.

Our date night was an evening of great conversation, atmosphere and above all amazing food. I highly recommend Cork if you're looking for something new. Make your Valentine's Day reservations now so you don't miss out.



Seafood salmon



Seafood manicotti



Salad

About Cork Bar & Restaurant

Second Floor Dining Area Ideal for Romantic Dinner

Cork Restaurant opened in Wilkes-Barre in 2007, bringing an innovative, hospitality-focused concept with a unique array of dining, cocktail and wine menus.

Locally owned and operated, Cork serves an extensive selection of appetizers, steaks, seafood and mouthwatering pasta dishes, in addition to a sandwich menu. Cork is located in a quaint neighborhood in the north end of Wilkes-Barre and is a place where customers become friends. To complement our cuisine, Cork also features an extensive selection of premium wines. Our spacious, multi-level floor plan features a classy, yet contemporary decor and a relaxed cosmopolitan ambiance perfect for dining or entertaining. Visit Cork Bar & Restaurant in Wilkes-Barre today for Hospitality at its Finest!

Cork's second floor dining area provides the ideal setting for a romantic dinner for two or a larger dinner group of friends or family. A quiet, window-lined enclosed porch area has become a favorite of couples who wish to enjoy an intimate dinner. The upstairs middle room can accommodate a larger dinner party for a group, comfort-

ably seating up to 25. The entire second floor is also available for rehearsal dinners and other parties, and can seat up to 50. In the downstairs bar area, there is table seating for 35, and has become a favorite for sports-lovers who enjoy watching a game on the bar's flat screen TVs, or for anyone who enjoys a more casual, lively setting for dining. A bar menu is also available downstairs.

During the warmer months, the Cork patio is the ideal spot for dining or cocktails. The tranquil setting of the patio has been a huge hit with our guests, who enjoy sipping cocktails and dining under the stars. The patio is also available for cocktail parties or other events. The Cork patio is also dog friendly!

Cork has become a favorite venue for rehearsal dinners, showers, business luncheons and dinners, birthday gatherings, fundraisers, holiday parties, organizational dinners, meetings and more. To learn more about hosting your next party or dinner at Cork Restaurant, please contact General Manager, Carolyn Falzone Saporito at info@corkdining.com

Article courtesy of Cork Bar & Restaurant's website www.corkdining.com

Cork Bar & Restaurant

Sunday and Monday Closed · Tuesday - Saturday 4 PM - 10 PM
463 Madison Street, Wilkes-Barre · (570) 270-3818

TIMES LEADER MEDIA GROUP

Sparkle & Shine

Jewelry & Special Gifts for Your Valentine!



Find the perfect Valentine's Day Gift

Inside Today's

TIMES LEADER!

BUDD'S PIZZA
 CAFE & SPORTS HUB

Established 1972
 134 Page Ave., Kingston, PA 18704
 Open Daily 11 am - 11 pm
 570-735-1000

7 POOL TABLES • 30 TV'S
 (FREE POOL FROM 4PM TO 8PM)
 MON THRU THURS WITH PURCHASE OF ANY APPETIZER)
DAILY FOOD AND BEER SPECIALS: 11AM-3PM

Daily Specials : \$3.50 Sierra Nevada Pints
 12-Inch Small Pie with 1 Topping - \$5.99
 Buy 2 Subs or Wraps, Get 1 Free
 Wed. Free Juke Box 7PM to close

| | |
|-------------------|---|
| Monday: | 1 lb. Chicken Bites \$5.99 • 50¢ Wings \$1.50 Labatt Blue • Large Boneless Wings \$5.99 • 50 cent Wings (IHO) |
| Tuesday: | 12-inch pie w/ topping \$5.99 ALL DAY Blue Moon Pints \$2.00 Buy one platter, get one 1/2 off |
| Wednesday: | Build Your Own Burger w/French Fries \$5.99 • Flower Power Pint \$3.00 1/2 lb. Bites and Fries \$5.99 |
| Thursday: | 9 Inch Bar Pie \$3.99 • 50¢ Wings Yueng Lager Pint \$1.50 50 cent Wings (IHO) |
| Friday: | Blue Moon Pint \$2.00 |
| Saturday: | Any Large Stromboli \$9.99, Coors Light Pint \$1.50 |
| Sunday: | Sicilian 12 cuts: Red \$10.95, White & Tomato Basil \$13.95 Football Pizza, any topping \$10.99 |

Quick Chick
 Shawarma and Grill

APPETIZERS

| | | |
|---|--------|--|
| HUMMUS A rich puree chick pea, tahini, olive oil, lemon juice. | \$4.99 | |
| HUMMUS BEIRUTY Chick Peas, parsley, garlic, lemon juice, tahini | \$4.99 | |
| BABAGANNOUGE Eggplant, parsley, lemon juice. | \$4.99 | |
| FALAFEL PLATTER Chick Peas, parsley, onions, spices. | \$5.99 | |

ENTREES

| | |
|---|---------|
| CHICKEN SHISH TAWOOQ Marinated chicken breast served with french fries or rice and salad. | \$9.99 |
| KUFTA KABAB Beef and lamb mixed served with french fries or rice and salad. | \$9.99 |
| LAMB KABAB Served with french fries or rice and salad. | \$11.99 |
| MIXED GRILL Lamb, beef, chicken over rice with salad. | \$11.99 |
| SHAWARMA PLATTER MIDDLE EASTERN STYLE | \$8.99 |
| 1/2 CHICKEN WITH FRENCH FRIES | \$8.99 |

SALADS

| | |
|--|--------|
| FATTOUSH Lettuce, tomatoes, cucumbers, fattoush, dressing. | \$5.99 |
| TABOULEH Parsley, bulgur, tomatoes, olive oil and lemon juice. | \$5.99 |
| TAHINI SALAD | \$4.99 |
| MIDDLE EASTERN SALAD | \$4.99 |

SANDWICHES

| | | | |
|---|--------|--------------------------------------|--------|
| CHICKEN SHAWARMA | \$6.49 | KUFTA KABAB | \$4.99 |
| MEAT SHAWARMA | \$6.49 | CHICKEN KABAB | \$5.99 |
| FALAFEL | \$4.99 | LAMB KABAB | \$5.99 |
| CHICKEN SHAWARMA CHEESESTEAK | \$5.99 | BEEF SHAWARMA CHEESESTEAK | \$6.99 |

DRINKS

| | | | |
|-----------------|--------|----------------------|--------|
| PEPSI | \$1.25 | VIMTO | \$1.25 |
| ICED TEA | \$1.25 | ORANGE SODA | \$1.25 |
| SPRITE | \$1.25 | WATER BOTTLES | \$1.25 |

Open 7 Days a Week
 10:30 AM - 9:00 PM
 (570) 299-2324
 320 Rte 315 Pittston, PA 18640
 Fridays closed from 1:00 pm to 2:30 pm
 (Catering Available Upon Request)

Place Your Orders Now for Super Sunday!