

OFF THE MENU | ROSENDALES

Updated dishes Brim with flavor

Thursday, March 20, 2008 3:13 AM

In the hip atmosphere of Rosendales in the Short North, the kitchen knows new-wave cooking as well as any other cuisine.

It also knows how to update fundamental dishes.

A well-chosen fillet of cod -- a humble fish capable of reaching great culinary heights -- is glazed with what chef Richard Rosendale calls a saffron "tea," picking up its hue and unmatched flavor. After baking and a brushing with olive oil, the cod is served on a shallot-infused shrimp toast with genuine seafood broth and shaved root vegetables (\$30).

The result is a panoply of evocatively Mediterranean flavors.

The Elysian Fields brand of lamb obtained from southwestern Pennsylvania is treated two ways: as a well-executed loin, roasted and sliced; and as a modern version of shepherd's pie.

The latter's tartlet-sized crust incorporates rosemary, as does the base of ground lamb intensely seasoned with tarragon and other herbs. Also in the tartlet are perfectly roasted root vegetables, while the parsnips are made into a creamy puree.

It's served with a classically made, heavily reduced lamb sauce seasoned with rosemary -- a first-class updating (\$36).



ANDREA KJERRUMGAARD | DISPATCH PHOTOS

The shepherd's pie at Rosendales



The coconut dessert with pineapple

at a glance

Rosendales

793 N. HIGH ST.
(614-298-1601,
WWW.ROSENDALES.COM)

HOURS » 6 to 9 p.m.
Mondays through Thursdays
and 6 to 10 p.m. Fridays and
Saturdays

BOTTOM LINE » Updated
classics are just as compell-
ing as anything new-wave.

Tropical-fruit fans will appreciate the lively colors and flavors of a coconut dessert (\$7) featuring an "ice cream" made with coconut milk instead of dairy products.

According to Rosendale, the creamy texture is achieved in part by the use of a Pacojet, a cutting-edge machine that produces a consistency like ice cream.

Two small scoops of the result are elaborately decorated with pineapple, diced mango and papaya or other seasonal fruits, and house-made chips of shaved pineapple that have been dipped in syrup and dehydrated. A super-concentrated strawberry sauce finishes the dish.

-- Jon Christensen

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