

with Crispy Wontons, Mustard, Soy & Ginger (\$13) for his spring menu. The Asian-inspired appetizer sold 35 orders per night six weeks after it was introduced at the 80-seat American-style restaurant (average check \$50 with drinks). To prepare the Napoleon, he deep-fries *gyoza* (Japanese dumpling) skins until crisp; they offer a pleasing textural contrast to the unctuous tuna tartar. "You can also use phyllo, puff pastry, or *gaufrette* for the layers," he says. "Anything crispy works well." He chose *gyoza* to keep in tune with the item's Asian theme, carrying it further with a dressing of chopped fresh ginger, soy sauce, rice wine vinegar, mustard, sesame oil, and honey.

At the 150-seat Hondos Only Prime in the Glen Allen suburb of Richmond, VA, a Napoleon sans pastry has been on the menu since the steakhouse opened two years ago. The Grilled Portobello and Vegetable Napoleon (\$7.95), layered with Gruyère, red peppers, and zucchini and splashed with balsamic vinegar, is one of the concept's most colorful apps. "We sell about 30 a week," says executive chef Joey Kulivan, adding that the item is also part of Hondos' sharable appetizer platter (\$75). This popular assortment for 6-10 people includes crab cakes, onion rings, calamari, and shrimp cocktail, too.

And when Kulivan gets a request for a vegetarian meal, the Napoleon is always one of his choices as well. "We're basically a meat restaurant, but we have plenty of vegetarians coming in," he says. "This is a perfect item for a vegetarian plate."

The same holds true for the Roasted Beet Napoleon (\$14) at Spago, Wolfgang Puck's landmark restaurant in Beverly Hills, CA. Long a signature on the appetizer list, this stacked salad is composed of rounds of earthy red or yellow beets layered with slices of creamy herbed goat cheese. It's finished off with a drizzle of citrus dressing and a sprinkling of toasted hazelnuts and served on a bed of baby lettuce. While this may be one of the looser interpretations of a Napoleon, it makes for a striking and elegant presentation—and one of Spago's top-selling appetizers. **D**

## FOODLINE

## Just What the Doctor Ordered

**M**EDICAL DOCTORS have taken to the kitchens. William Klein, MD, of Manhasset, NY's HealthBridge facility, is working with local restaurants to develop what he calls "medically neutral" menu items. "We've made certain restaurants outposts for the same nutritional teaching and medical care we give here," he says.

A Manhasset Italian eatery named Taverna was the first to serve up the doctor's recipes, and during nearly two months on the menu, the diet-friendly dishes have become the most popular. "Most of my clientele are very health-conscious," says chef-owner Barman Sharifi, who works with the doctor to test the recipes.

Sharifi currently offers four entrees and two salads on his HealthBridge Meals Menu, including a Grilled Herb-Crusted Salmon (\$18) with wilted arugula and aged balsamic drizzle (370 cal., 105 mg. sodium) and Chicken de Provence (\$15; 470 cal., 135 mg. sodium). And that's just the beginning: Sharifi is working on three more entrees and Dr. Klein has restaurants waiting "in the dug-out" to offer the cuisine. **BY SUZIE AMER**

## DESSERTS WITH A DISCO BEAT

**O**RANGE BLOSSOM crème brûlée, tropical fruit tempura, and rice pudding spring rolls are not the usual after-hours fare at a nightclub. But then again, most clubs don't boast the talents of an award-winning pastry chef.

Not so for the two-month-old Risqué in the Las Vegas Paris hotel, one of the chic new "ultra lounges" rocking along the Strip. Every day, Paris' executive pastry chef, Jean-Claude Canestrier, whips up 20 seductive sweets (\$10-\$12 each) for Risqué's one-of-a-kind dessert bar. Along with the trio mentioned above, there are crepes, soufflés, flambés, sorbets, and other temptations—many of which pair French pastry techniques with Asian flavors.

Canestrier makes liberal use of spun sugar and other flourishes, turning his desserts into showpieces. "This is Las Vegas, after all," he points out. So far, the reaction has been very positive. "People are pleasantly surprised that desserts of this caliber are available in a disco." Now if only one could eat them all and still look great in that slinky dancing dress. **BY PATRICIA COBE**

## Hot Dads Day

**H**ONOR THY PARENTS is a commandment they take seriously at Fluky's. This Father's Day, as it has for the previous 15 years, the four-unit, Chicago-area hot dog chain is serving up a complimentary breakfast to dads. The promotion is mainly a goodwill gesture, but it yields tangible results.

"We've gotten a great response," says president Jack "Fluky" Drexler. "Our volume triples on Father's Day." Business was even better on Mother's Day, he adds, when traffic quadrupled during a similar promotion.

Although best known for the hot dogs it has served since 1929, Fluky's also offers an early morning menu, including eggs, pancakes, bagels, french toast, breakfast burritos, egg & cheese sandwiches, and a Lox Plate. "Everything is made to order," says Drexler, "we cook eggs any style."

Fathers with a hankering for a hot dog can get that free as well. And, if they're watching their waistlines, Fluky's—which manufactures its own sausages—has a fat-free frank available. "Weight Watchers gives it one point," says Drexler. Those whose fathers live far from Chicago can order a Fluky's Picnic Pack (\$49). **BY TH STRENK**