

JT Style

Restaurant Pulls Out All The Stops

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For a taste of fine dining in an elegant ambience reminiscent of the grand Orient Express, try **Hoot, Toot and Whistle** located next to the railroad tracks in festive downtown Delray Beach. The restaurant's interior has been renovated to resemble a car in the great turn-of-the-century train, complete with authentic hanging fringed lamps and painted wall treatment. Whenever the local train passes by, diners feel transported to an earlier era of grandeur.

Steve Hall, the five-star chef patron, grew up working in his grandfather's and father's kitchens and in three-star restaurants in France, Chicago and New Orleans. Before opening HT&W, he was director of culinary operations at Donald Trump's Taj Mahal and, as executive chef/food and beverage director, he brought the restaurant in the Boca Raton Resort & Club to five-star, five-diamond status. Mr. Hall recruited Chef

Ward Martin, with whom he worked at the latter two locations, to be his executive chef. This culinary team created a continental menu that represents the culmination of their lifelong passion for fine food and spirits.

They made a commitment to use only fresh ingredients (there are no freezers) and meats from America's finest stockyards. Many surprises await the discriminating palate here.

HT&W's signature appetizer is bisque of lobster with sherry cream — a velvet consistency of exquisite subtlety with chunks of fresh lobster. Chef Martin prepares it from scratch with fortified lobster stock,



Specialty of the House

Hoot, Toot and Whistle: 290 E. Atlantic Ave., Delray Beach, 243-0140. Open 7 days: 6-11 p.m. weekdays; till midnight on weekends.



PHOTOS BY DAVID POLLER

sherry and shallots.

Roasted duck and veal (boneless veal loin Francaise and grilled veal chop with chasseur sauce) are the signature dishes.

The house marinara sauce prepared fresh daily is an old world recipe handed down by a chef from Italy. In a complicated process, the sauce is infused with whole garlic and hot olive oil to neutralize the acid in the fresh tomatoes. The marinara sauce is then lightly combined with the excellent sauteed fresh seafood and pasta special of the day.

The Floribbean-style grilled swordfish, a new world cuisine entree, comes with a slightly spicy papaya/sweet pepper relish, asparagus and an unusual, mouth-watering smashed sweet potato recipe. For chocolate lovers who prefer a not too sweet dessert, the flowerless chocolate cake made with ground hazelnuts is a perfect ending. All aboard! □

Owner/Chef Steve Hall, left, and Executive Chef Ward Martin created a fine dining experience in the cozy elegance and style of the great Orient Express.

