

Top new restaurants

In the city and beyond, delicious worlds await

By DENNIS GETTO

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Andrew's

▣ [FULL REVIEW](#)

Andrew's



At Andrew's in Delafield, the rack of lamb is coated with a crust of Dijon mustard, toasted bread crumbs and finely chopped parsley.



Michael Sears

Linen tablecloths are among the elegant touches at Andrew's, which opened in March in the new Delafield Hotel.

Antigua

▣ [FULL REVIEW](#)



Chiles en Nogada, finished with a cold walnut cream sauce, is a specialty at Antigua.



Jessica Calderone explains the specials to Clarence and Irene Welk at Antigua.

Bayou

[FULL REVIEW](#)

Bayou



Karen Sherlock

Bayou's jambalaya is full of shrimp, crawfish, chicken, duck and andouille sausage.



Barbara Wyatt Sibley (left) and Mark Purnell of Milwaukee find Bayou a nice spot for a business dinner.

Carnevor

[FULL REVIEW](#)

Carnevor



Mark Hoffman

Nested acorn squash with herbed goat cheese filling is served with candied walnuts and blackberry sauce.



Roasted sea bream with Moroccan couscous and sautéed spinach is unique.

Messina Italian Restaurant

[FULL REVIEW](#)

Messina Italian Restaurant



Jim Bovin

At Messina, Chicken Pomodoro in a mushroom cream sauce is served over linguine.



Jim Bovin

Antipasto for Two includes Genoa salami, prosciutto, cheese, peppers, artichokes and olives.

Palmer's Steakhouse

[FULL REVIEW](#)

Palmer's Steakhouse



Jim Bovin

Palmer's flavorful bone-in rib-eye is served with sauteed mushrooms and a vegetable medley.

Fine Dining In The Suburbs

While the Milwaukee area's restaurant boom has given city residents more and better choices with each passing year, some suburbanites have felt left out. That is not the case this year, fine dining has made its way to the suburbs.

- [GO TO STORY](#)

Sometimes it's steak that does it. At Palmer's Steakhouse in Hartland, it was a glistening Angus rib-eye that tasted as rich as prime rib. At Carnevor, it was a sirloin strip, aged to produce a complex flavor that called for a glass of red wine.

Plump shrimp in an Ecuadorean coconut stew won me over at Antigua. At Bayou, it was Southern fried chicken drizzled with a creamy gravy made from Louisianan tasso ham.

Roast duck with a shiny, crisp skin did the trick at Andrew's, while a simple pizza with prosciutto, mozzarella and Parmesan cheese made things special at Messina's.

Each of those six delights helped me choose the restaurant as one of the best new places to open in the Milwaukee area in 2006.

This year, the job of sorting through the dozens of new establishments took me farther afield. In previous years, the best new places seem to spring up downtown. In 2006, four of the six new places are in the suburbs. ([See related story](#)).

Two specialize in steak; one serves Mexican and Latin American dishes; a fourth is Italian; a fifth, Louisianan, and the sixth is an American fine-dining gem with an elaborate menu that changes with the season.

Follow your cravings and enjoy!

[Andrew's](#)

In the Delafield Hotel 415 Genesee St. Delafield (262) 646-1620

If one phrase could describe it: It would be elegance in the Lake Country. This beautifully appointed restaurant has a colonial feel and a luscious menu that changes with the season.

Seating in the south room of the restaurant is at individual booths that afford diners a good deal of privacy; the tables in the north room offer a sweeping view of Delafield and the hills beyond.

Dishes you might want to order: Roast duck is tender beneath its deep brown, crisp skin. Tenderloin filet is an inch and a half thick and fork-tender, and it fills your mouth with rich flavor. Beet salad captures the taste of fall.

And if you really want to indulge: Treat yourself to a piece of the chocolate torte or, if you want a new twist (call it a swirl) on carrot cake, order the carrot roulade.

Most of the other diners will be wearing: Nicer clothes, sportcoats, blazers and designer sweaters.

[Antigua Mexican and Latin Restaurant](#)

5823 W. Burnham St. West Allis (414) 321-5775

Why this restaurant will put you in a good mood: It's decorated in bright colors - deep orange-reds and warm yellows, with an engaging selection of framed photographs and other artwork. Plus, its menu is reasonably priced.

To get the real flavor of the place: Go ethnic in a big way with the Ecuadorean shrimp stew made with paprika and coconut, or try a traditional Mexican Christmas dish, Chiles en Nogada. The margaritas also are good.

And if you really want the full experience: Start with ceviche or fried plantains for appetizers and hope that the restaurant has flan or one of its other classic desserts on that night's menu.

What to wear: Dress is casual, but more than one of my fellow diners was wearing Western clothes. So if you've got a pair of Lucchese boots or a beaver felt Stetson tucked away in your closet, here's a chance to wear it.

[Bayou](#)

2060 N. Humboldt Ave. (414) 431-1511

What it's like inside: New Orleans without as big a river. Well, maybe that's a little too vague, because no one threw any carnival beads at me. It's a chic restaurant with geometrically shaped lights hanging from the ceiling and lighted pillars in the main room. Jazz is always on the sound system.

What its chef does best: The whole range of Louisianan food, from jambalaya made with smoked duck to Southern fried chicken with tasso sausage gravy and pecan-crusting pork loin.

To really get the flavor of the place: Order yourself and your friends some sweet potato biscuits and some popcorn crawfish tails. And don't worry: They both go well with everything.

To fit in with the crowd: Wear something nice but casual. I've seen everything in Bayou from suits and ties to designer jeans and sweaters.

[Carnevor](#)

724 N. Milwaukee St. (414) 223-2200

Why you can't afford to miss it: It's simply one of the hottest places in town, a long, rather narrow dining room with tables on three levels, a downstairs lounge and a design that makes you feel like you're in the belly of a very tasty beast.

About the menu: Yes, you could order shellfish. Or regular fish. Or pork. Or lamb. Or you could even make a meal out of all the clever small plates and side dishes like delicate French-style fries or honeyed spaghetti squash, that are offered as sides. But what you really came for is steak, and it's available in several grades.

For a once-in-a-lifetime experience: Go for the Kobe beef, even if it sets you back some. It's so tender and richly flavored that you may remember it on your deathbed. Barring that, go for the long-aged Kansas City strip and chew slowly and deliberately.

To look good, you should wear: Something sleek or glittery. When the restaurant opened about a year ago, it drew a lot of the young hipsters. On a recent Friday night, the crowd was a little older and better heeled. Most of the men wore sportcoats or suits and there were an awful lot of those little black dresses that look so good with a string of pearls.

[Messina Italian Restaurant](#)

151 Progress Drive Saukville (262) 284-6764

Why you need to put this restaurant on your Italian list: It has everything - Italian entrees, great pizza, pasta dishes and even an Italian deli.

To get a taste of almost everything: Start out with some crisp calamari or one of the small crisp pizzas that are specialties of Messina. Follow with a pasta or an entrée, such as Sicilian steak or chicken Marsala. Then finish off the meal with a piece of chilled tiramisu or cassata cake.

To round things out: Be sure to order the pasta as one of the side dish choices if you choose an entrée. And if an Italian soup is offered, make sure you try it.

Dress: It's casual. But leave the red, white and green golf hat that you bought at Festa Italiana home until next summer.

[Palmer's Steakhouse](#)

122 E. Capitol Drive Hartland (262) 369-3939

Why it's worth the drive to Hartland: Steaks. Big, juicy, glistening beef slabs that are sure to fill you up without emptying your wallet. And great meat and fish entrees as well.

Where the biggest flavors are: In the steaks, which come sizzling from the grill, tender and as flavorful as those you'll find at the downtown places for \$10 to \$15 more. The toughest decision you'll have to face is whether you want the house bone-in rib-eye or a filet mignon. After sampling both, I find it hard to decide which I liked more - both were top-quality, full- flavored and perfectly grilled.

For the person who doesn't want steak: There's excellent tilapia and salmon, and the barbecued ribs are meaty, smoky and fall off the bone.

Appropriate togs: Business casual, but several folks were dressed a level above that. If you have a bright Christmas sweater, this would be a good place to show it off. There's a busy bar and an extensive cocktail list - some of the specialty cocktails even look like they're smoking.

<http://www.jsonline.com/features/dining/29211279.html>