
TENTH STREET CAFÉ

In the Flats, 1400 West Tenth Street (*just off Superior Avenue*)

216-523-1094

If you want to sample the glories of Sammy's without facing a three-digit tab, visit this sleek black-and-white café for lunch, late-afternoon *cappuccino*, or a chic little pre-theater dinner. It offers the best of the upstairs restaurant—style, culinary sparkle, and "riv vu," and, if you're there at the right hour, you can watch the sun slip down behind the bridgescape of the railroad flats as you swoon over sublime soups, inventive pizzas, luscious pastas, and interesting salads. The chef might come up with a Mexican-accented chicken in *file* on a creamy corn sauce with *cilantro*, and for dessert there are jewel-like pastries or a selection of Corné Toison d'Or chocolates from the adjacent food emporium. Sip sparkling water, *espresso*, or wine by the glass, and be sure to allow time afterwards for browsing through the Flats' fascinating shops.

Price: About \$15 per person

Open daily for lunch; dinner hours erratic

Accepts American Express, Visa, and MasterCard

SAMMY'S

In the Flats, 1400 West 10 Street (*just off Superior Avenue*)

216-523-5560

Far below muslin-draped floor-to-ceiling windows, light shimmers hypnotically on the Cuyahoga, illuminating the looming contours of the river's many bridges. This is the stretch of railroad tracks and heavy industry known as the Flats, and two stories up in an old brick warehouse is what is one of the best restaurants in Cleveland. Sammy's has all the elements: slick warehouse chic with exposed ductwork, brick walls, and elegantly dressed tables; dazzling raw bar; cool jazz; knowing wine list; flamboyant waiters and a creative kitchen that is nearly obsessed with obtaining gorgeous raw materials.

Sammy's attracts a dichotomous mix: junior execs and suburban singles inhale Scotch and shrimp on the bar side, while over in the 80-seat, three-tiered dining area, well-heeled east siders and expense-account high rollers groan over exquisitely presented *nouvelle cuisine*. It might be a *sauté* of veal with sweetbreads, toasted pecans, and julienned carrots in Madeira sauce; *médallions* of pork with shrimp on a Zinfandel/balsamic vinegar sauce with Napa and purple cabbage and an Oriental dumpling; or perhaps grilled tuna with cucumbers, peppers, and rosemary butter. Sammy's is one of few local restaurants serving fresh New York State *foie gras*; other appetizers include remarkable soups, *terrines*, pastas, and seafood. Portions, alas, are sometimes skimpy for their cost. Save room for the desserts, especially the signature *boule de neige* and the extraordinary ice creams, then mellow out with *espresso* and a glass

of the house's selected barrel-aged port. A caveat, though: Request a table away from the music, or you will have to shout through dinner.

Price: About \$36 per person

Open Mon.-Sat. for lunch and dinner; Sun. for dinner only

Accepts all major credit cards

