

Restaurants

Below is a list, complete with a short description, of restaurants that we recommend. Let us know if you are interested in eating at any of the finer establishments when you book your mastering session. We will gladly take care of the reservations for you.

- Lantern New asian cuisine. New York bistro atmosphere. One of our favorites. The freshest ingredients pared with inspired creativity. Dinner only, moderately priced. No reservations.

- Acme New american cuisine with an emphasis on local ingredients. New York vibe, think Time Cafe. Lunch and dinner served, moderately priced

- Elaine's on Franklin High-end dining on Franklin Street, San Francisco in Chapel Hill, Dinner only, Moderately Expensive.

- 411 West Northern Italian cuisine in a casual atmosphere, wood fired pizzas, a little noisy during peak hours, lunch and dinner served, moderately priced.

- Nana's Possibly the area's best restaurant, Chef Scott Howell has been featured in Food & Wine and recently cooked for the James Beard Society in NYC. Emphasis on locally grown produce, dinner only, Expensive.

- Sandwhich The best sandwich shop in Chapel Hill. From embellished and redefined classics to unique originals Chef Hich has quite a bit to offer, if you're in the mood for a sandwich.

- Magnolia Grill The other contender for the area's best, Chef Ben Barker and pastry chef Karen Barker both received the James Beard Award in 2000. Creative cuisine, meticulous presentation, the Triangle's 'French Laundry', dinner only, expensive.

- Pops Scott Howell's laid-back alternative to Nana's. Emphasis on taste, moderately priced.

- Crook's Corner Late Chef Bill Neal's southern masterpiece, gourmet meets southern, famous for 'shrimp & grits', if you are lucky enough to be here when the honeysuckle blooms in the summer, you must try their honeysuckle sorbet, patio dining, dinner only, moderate to lightly expensive.

- Mama Dips Southern, southern, southern. Soul food, fried chicken, catfish, chicken slicks, you get the picture. Definitely not good for your heart but quite satisfying for the soul. Breakfast, lunch and dinner, inexpensive.

- Carolina Crossroads Located within the historic Carolina Inn, Crossroads offers gourmet cuisine utilizing fine local ingredients, semi-formal atmosphere, aristocratic southern decor, breakfast, lunch and dinner served, expensive.

- Ferrington House Restaurant Fine dining establishment connected to five star Inn, spawned many of the best local area chefs, fine dining, creative cuisine utilizing the best local ingredients, set in a well appointed, old southern house, tie and jacket recommended, dinner only, expensive.

- Weathervane Restaurant attached to gourmet food and wine purveyors 'A Southern Season', a new-Mediterranean slant to the menu with nods to the south, great for lunch, patio dining, lunch and dinner, moderately priced.

- Panzanella Limited but tasty menu also with a new-Mediterranean slant, best bread around, patio dining, lunch and dinner served, moderately priced.

- Penguins @ Wellspring Cafeteria/diner attached to Wellspring (Whole Foods) grocery. Always something good, quick, easy, sandwiches to sushi, breakfast, lunch and dinner served, not much ambience, moderately priced.

- Foster's Market Converted small grocery store, now deli, juice-bar, coffee-bar. Sarah Foster worked for Martha Stewart in her catering days, great sandwiches, wraps, and salads. Patio dining, breakfast, lunch and dinner served, moderately priced.

- Il Palio - Located in the Hotel Sienna, authentic northern Italian cuisine, semi-formal atmosphere, lunch and dinner served, expensive.

- Spice 21st century european cafeteria/eatery. Located in front of University Mall (yes, I hate them too.) Spice is an excellent lunch spot. Locally owned and beautifully decorated, Spice offers a wide variety of mainly mediterranean cuisine. Tea bar and desert bar set this 'cafeteria' apart. Inexpensive to moderately priced for lunch.

- Carrburritos Berkley, California transplanted Cal-Mex. Great fish taco's, five home-made salsas, flour tortilla chips. Very casual, patio dining, inexpensive.

- Cafe Driade The hidden secret Chapel Hill coffee spot. Off of Franklin Street in a secluded wooded lot, very cozy Italian influenced stucco structure, wine, Italian Ices, deserts, and coffee (of course). Great patios.

- West End Wine Bar Need I say more? On Franklin Street, comfortable, sofas, warm interior, great selection.

- Enoteca Vin The only restaraunt that I listed that is located in Raleigh. Authentic Italian Piedmont cuisine using both imported and the best locally grown ingredients. Incredible wine list (co-owner Crish owns Carolina Wine Distributors, and is considered an authority on several wines by Food & Wine Magazine,) informed wait-staff, lunch and dinner served, moderate to expensive.