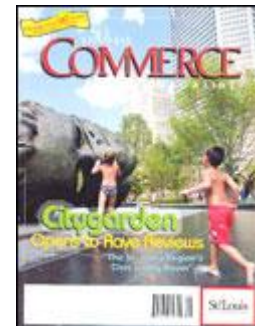




HOME ARCHIVES CONTACT US SUBSCRIPTION INFO AD INFO EDITORIAL CALENDAR REPRINTS QUANTITY DISCOUNTS

DEPARTMENT



September/October 2009

By Linda F. Jarrett

When the news broke that Highway 40 would be closed for two years making the conversion to "I-64," most businesses in municipalities bordering the section from I-270 west to Sarah Ave. pictured their bottom lines diving. After all, this corridor is the gateway to some of the area's most popular dining spots, and the thought of making these destinations difficult to access did not sit well with business owners.

The communities mainly affected, Maplewood, Clayton, Richmond Heights and Brentwood, decided to band together and create an impetus for consumers to seek them out and keep their economies from suffering through this project.

Hence, the Mid-Metro 4 was born and, from that, the Mid-Metro 4 card which gives the card-carrying patron discounts and special offers at participating community businesses, including restaurants.

The following are four Mid-Metro 4 restaurants:

BOOGALOO Maplewood

Maplewood has become home to a varied choice of restaurants from white tablecloth to funky, and Boogaloo with its blue, orange and green decor falls this side of funky.

General Manager Josh Keck says the restaurant will celebrate its fourth anniversary in September. "What it came down to was creating a fun atmosphere. It all came together and there's not much else like it in town."

That is an understatement. What other bar features swings instead of the traditional bar stool? To lessen the temptation of swaying into your neighbors, the swings are tethered top and bottom, but the fun remains.

"Those seats fill up fast," Keck says.

Chef Eric Erhard has created an interesting menu drawing from Cuban/Creole/Cajun influences. For starters, he has created a Brazil nut encrusted Manchego cheese with romesco sauce and chimichurri. Popular entrees include the blackened tuna with crawfish beurre blanc, and yucca whipped potatoes, and the Creole jambalaya with seasoned rice, chicken, andouille sausage and shrimp.

Sandwich lovers can't lose with the Cubaniche, a pressed sandwich with braised pork, ham, Swiss cheese, and a tantalizing blend of mustard and mayonnaise that pairs perfectly with crunchy dill pickles.

"While most things have a Caribbean influence, we have a wide variety and can accommodate most every palate," Keck says.



Citygarden



Ibrahim & Fazira Vaizovic



Sen. Kit Bond

Large French doors open out onto Manchester Rd. giving diners an urban feel while they enjoy their dinner. Or you can dine on the back patio for a more secluded atmosphere.

**HARVEST Richmond Heights**

A regular on any "Best of St. Louis" roster of restaurants, Harvest continues to surprise diners with its changing menu of seasonal offerings and flavor combinations.

Owner/Chef Stephen Gontram knew early on that this was the business for him. "My parents had been in the restaurant business, so I had this exposure and I enjoyed it."

He graduated from the California Culinary Academy in San Francisco, and then studied with such chefs as Wolfgang Puck and Bradley Ogden before returning to his hometown to open Harvest.

"Harvest was at the forefront of seasonal cuisine," he says. "There were very few, if any, restaurants that changed their menus on an almost daily basis. We did this based on what we could get from local farmers and what we felt was of good quality. To this date, we change our menu entirely eight times a year, besides the mainstays such as Caesar salad and a mixed green salad."

He says that while he tries to get as much as he can locally, he does not restrict his search. "You can miss out on a lot of beautiful things like wonderful cheeses from Indiana and Wisconsin, and free range quail and squab from the South."

On Sundays, Harvest offers "Blue Plate Specials" that include buttermilk fried chicken served with a farm green bean casserole with wild mushroom gravy and homemade biscuits.

Another Harvest favorite is the pan roasted Alaskan wild halibut with parsnip puree, watercress and yellow wax bean salad with a green garlic emulsion.

For beef lovers the chargrilled hangar steak stacked on top of Illinois horseradish hash browns and creamed local spinach serves up a delightful taste combination.

**CAMILLE'S SIDEWALK CAFÉ Brentwood**

Tucked away near Hanley Industrial Court is Camille's Sidewalk Café, a charming little eatery that serves breakfast, lunch and dinner in a no-rush atmosphere.

Manager Kate Kleinhans says the restaurant, which has been open since October 2007, emphasizes "fresh healthy foods."

Customer favorites include the Mexican Daredevil which Kleinhans describes as "off the chart!" Grilled chicken breast, black beans, red onions, pepperjack and cilantro are stuffed in a jalapeno-cheddar tortilla with roasted poblano dressing and Daredevil BBQ sauce.

Another popular choice is the Napa Valley Chicken Panini with grilled chicken breast, sun-dried tomato pesto, mushrooms, red onions and a balsamic glaze pressed in focaccia bread. Or the Zorba the Greek flatbread pizza with basil pesto, feta cheese, black olives, grilled chicken, mozzarella, and roasted red peppers tossed with herb seasonings.

Breakfast is served all day and includes, besides an assortment of pastries and bagels, a variety of vegetarian and non-vegetarian breakfast wraps, and English muffin breakfast sandwiches.

The light, airy interior invites customers to linger, and provides free Wi-Fi for those with time to spare. Summer days and evenings beg to be spent on the patio made for relaxing and enjoying icy coffee drinks or smoothies.

"We have a great easy-going atmosphere," Kleinhans says. "It's a laid-back kind of place."



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[Mark Mantovani, NSI](#)

This ambience also makes it the perfect place for cyclists to stop, relax and rehydrate with a strawberry breeze or peach paradise smoothie.

Whether it's a late breakfast, relaxing lunch, quick dinner or late night treat, Camille's won't disappoint.

### **REMY'S KITCHEN & WINE BAR Clayton**

Finding a romantic restaurant with upscale ambience and reasonable prices is not easy, but Remy's delivers that combination, and has been doing so for 14 years. Executive chef Lisa Slay knows how to put together a menu and, as such, Remy's clientele returns time and time again, usually bringing their friends



Remy's Kitchen & Wine Bar

"We've always strived to not get too pricey so people can afford to come a couple of times a month, not just for special occasions," Slay says. "We do a lot of the small plates so you can graze, which people enjoy. Plus, it's healthy, with the Mediterranean influence—not much cream or butter, but a lot of olive oil and herbs for flavor."

When I-64 closed down, Remy's wanted to offer something special to make sure their patrons would still seek them out. First, they began "Ecstatic Hour" with Small Plate favorites.

The most popular of these choices, Slay says, are the "House Specialties"—grape leaves stuffed with ground lamb and rice in a tomato cumin sauce, and the hummus with flat bread and feta cheese. "Both of these are my Lebanese Grandmother's recipes."

"Then, we offered a prix fix menu for \$24," she says. "Diners can choose soup or salad, hummus or grape leaves, and salmon, grilled with a soy honey glaze and ginger scallion aioli, or beef tenderloin, grilled with a triple blue cheese butter and Cabernet reduction. Both include gorgonzola potatoes."

"That with a glass of wine, and you can jump on MetroLink and go to the ballgame!" she laughs.

The name Slay conjures up excellence in cooking.

"I began washing dishes at my father's restaurant, Slay's, on Hampton when I was 12, then I worked with my brother, David, at his restaurants, Café Hampton and La Veranda."

In 1995, she helped Tim Mallett open Remy's, and the excellence continues.

For more information on the Mid-Metro 4 card and participating businesses, visit [www.midmetro4.com](http://www.midmetro4.com).

### **TalkingPOINTS**

#### **BOOGALOO**

7344 Manchester Rd. Maplewood, MO  
(314) 645-4803

[www.boogaloostl.com](http://www.boogaloostl.com)

Monday–Friday: 11 a.m. to 1 a.m.

Saturday: 5 p.m. to 1 a.m.

Sunday: 5 p.m. to Midnight

#### **HARVEST**

1059 S. Big Bend Blvd. Richmond Heights, MO  
(314) 645-3522

[www.harveststlouis.com](http://www.harveststlouis.com)

Tuesday–Thursday: 5:30 to 9:30 p.m.

Friday–Saturday: 5:30 to 10 p.m.

Sunday: 5 to 9 p.m.

#### **CAMILLE'S SIDEWALK CAFÉ**

1250 Straussner Dr. Brentwood, MO  
(314) 647-5700  
[www.camillescafe.com](http://www.camillescafe.com)  
Monday–Saturday: 7:30 a.m. to 9 p.m.  
Sunday: 8 a.m. to 8 p.m.

**REMY'S KITCHEN AND WINE BAR**

222 S. Bemiston Ave. Clayton, MO  
(314) 726-5757  
[www.remyskitchen.net](http://www.remyskitchen.net)  
Lunch:  
Monday–Friday: 11:30 a.m. to 2 p.m.  
Dinner:  
Monday–Wednesday: 5:30 to 10 p.m.  
Thursday: 5:30 to 11 p.m.  
Friday–Saturday: 5:30 to 11:30 p.m.

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