

So many of the most important moments of our lives are spent around the table. Growing up, the kitchen table was a kind of meeting place, not simply for dining. It was my family's place for conversation, debate, planning, reminiscing, telling jokes and on occasion, singing. It was our central clearing house where we left messages for each other.

In that spirit, in this column, you'll find food and wine notes that don't fit into our regular food features, but that I'd like to share around the table.

### sacred (delicious) spaces

*Sacred Spaces, Princeton Parties, Gatherings and Celebrations*, a handsome book showcasing the natural beauty of Princeton with stories about inspiring individuals and their spaces, also includes 107 recipes, entertainment advice and beautiful photography by Ricardo Barros and Marek Bulaj. Many recipes, like Asparagus Gnocchi with Sage and Browned Butter Sauce, are particularly well-suited for summer dining. The book retails for \$65, you can find it at Princeton University Bookstore and Micawber Books of Princeton.

## HUDSON RESTAURANT WEEK

More than 25 of Hudson's finest restaurants in Jersey City, Hoboken & Weehawken will offer 3-course prix-fixe lunches for a tasty \$15 and 3-course dinners for \$30 (beverage, tax and gratuity excluded). Among the participating restaurants this summer are: **3Forty Grill, Arthur's Landing, Edwards Steakhouse, Hearts & Horns, Porto Leggero, The Quays, South City Grill, Spirito Grill and Trinity.** This is the first year for the dining event offering fine dining at incredible prices weekdays from July 25th through August 5th.

## Celebrating twenty-five years of classic French



Chez Catherine's proprietors Didier and Edith Jouvenet in their Westfield dining room.

Westfield's *Chez Catherine*, honored with 5-stars from The Courier News and awarded a 26 food rating in Zagat's New Jersey Dining Guide, celebrates its 25th anniversary this year. "For even the most famous restaurant, a twenty-five year anniversary is a great achievement," owner Didier Jouvenet says. "We must pay tribute to the original owner, the late Catherine Bourdeaux, whose vision and excellent culinary skills established Chez Catherine as New Jersey's premier French restaurant. We must thank our loyal customers, without whom this anniversary would never be possible, and we must credit our present Chef de Cuisine, Kara Decker, and Sous Chef, Rebecca Colello, for the outstanding artistry and innovation that keeps our customers returning," Jouvenet says. In honor of the milestone, proprietors Didier and Edith Jouvenet introduced an attractively priced 3-course, prix fixe lunch for \$20.25; the '20' marks the current millennium and the '25,' the anniversary.