



OUR VIEW

# THE GRILLE AT RIVERVIEW

*New Smyrna restaurant serves up memorable night*

by Sheila Roberts | photography by Justin Green

Like many others, I enjoy treating myself to a well-prepared seafood dinner, in a semi-elegant setting, with good service. Around these parts however, I have trouble finding a restaurant that encompasses these requirements. Recently, a friend of mine told me about The Grille at Riverview. Adjacent to the historic Riverview Hotel in New Smyrna, it is an inviting place to dine on the intercostal.

Upon checking our reservation, we were escorted to our table on the Key West Deck. The restaurant offers a choice of dining areas and is adorned with a Chicago-style décor. The calm tones and brick throughout helped to create a relaxing, indoor environment. We were seated with a view of the New Smyrna Causeway. Fresh flowers and plants decorated the deck, while light jazz music played in the background. I was at ease and excited to see what variety The Grille had to offer.

After only a few moments, our enthusiastic server presented us with dinner and drink menus. My partner ordered their signature drink: The Grille Attitude Adjuster. Amused by the name, and intrigued in the five top-shelf liquors that composed the cocktail, we knew it would be well worth the money. Served in a tall glass, topped with Chandon Brut Classic and the juice of half of a lime, it didn't disappoint.

I was pleased to see escargot on the menu. Although it has been difficult to find well-executed escargot in the area, I was feeling

adventurous and confident in my experience thus far. After ordering the appetizer, my partner and I perused the menu for entrees. Although we had originally come for seafood, The Maple Leaf Duck caught my attention. My server suggested a delicious wine pairing with the Carmenet Pinot Noir, which I thoroughly enjoyed. My partner chose the Potato Encrusted Wasabi Mahi Mahi. Both seemed like ambitious dishes and we were eager to taste our choices.

The Escargot Parisian came out promptly and, although the presentation lacked in clarity, the dish proved to be beyond appearances. The escargot was succulent, and well complimented by a rich, flavorful sauce. As the sun set, the restaurant transformed. Our

server pulled the shades and the extending dock was illuminated by bright blue lights that reflected off of the water.

While the ambiance set in, our entrees arrived. Although lackluster in appearance as well, my entrée proved to be better than it looked. The duck was pan-seared to a perfect medium-rare and sliced exceptionally. The gorgonzola custard in the center of the plate was a perfect complement to the dish; with a side of the chef's fresh vegetables, I was beyond satisfied with my meal.

My partner, however, was having a less exciting experience. While the dish was tasty overall, and the portion size was nice, there was something missing. We both enjoy spiciness and she specifically ordered a dish that promised spice. Her Mahi Mahi lacked wasabi flavor; a spice that would have otherwise offered a perfect contrast to the pineapple risotto. Needless to say, we were disenchanted by the misleading title.

With this being said, our meal ended on a strong note. Boasting an in-house pastry chef, The Grille had a large variety of desserts to offer. We ordered the key lime pie, finding it to be creamy and not too tart. Accompanied by two chilled glasses of twenty-year tawny port wine, we capped off the night cheerfully. Captivated by an air of romance and full of good food, we found The Grille at Riverview to be an overall refreshing option in contrast to its competitors.

