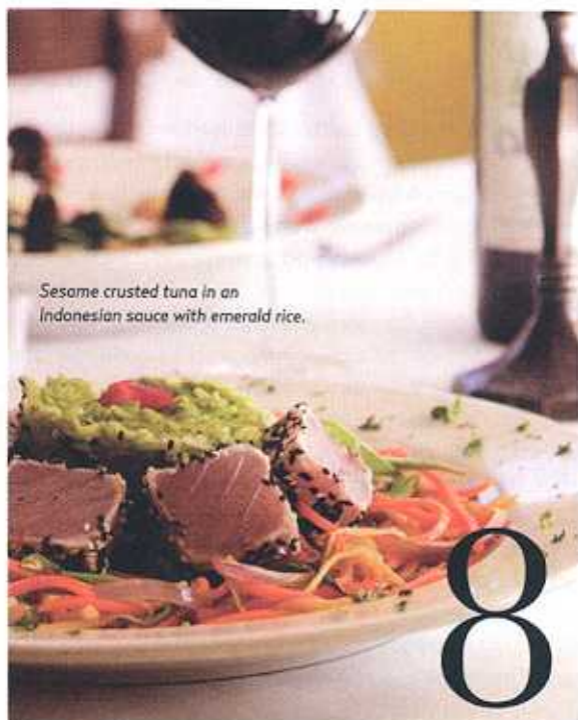


La Petite Pierre

IN A SMALL ROADSIDE CAFE NESTLED IN THE HEART OF Madeira, chef Suzy Adrian-de Young creates superb, satisfying French country fare. Daughter of the late chef Pierre Adrian (who earned Maisonette its first five-star rating), she honors the legacy of her renowned father by employing traditional French methods peppered with neighboring cuisines. A printed menu of small plates offers classic fresh mussels steamed in white wine with shallots (make sure to sop up every ounce of the addictive, garlicky juice with bread) or the traditional Lyonnaise salad of mixed baby greens tossed in sherry vinaigrette, topped with a warm poached egg, and given a delicate crunch from bacon and parmesan tuille. Eight dinner entrées are chalked up on a blackboard and change nightly to offer main courses of fish, meat, game, vegetables, and pasta; Adrian's roasted garlic gnocchi with wild mushrooms, olives, tomatoes, and spinach is a personal favorite. A grilled strip steak is crowned with maître d'hôtel butter (flavored with parsley, lemon juice, salt, and pepper) and accompanied by tomato Provençal and hand-cut pommes frite, a creature comfort in any language. Plus, suggested wine pairings by the glass or bottle are printed under each dish. The intimate dining room, filled with antiques and fresh flowers, is the domain of the chef's sister and partner, Michele Adrian-Vollman. She manages the room with gracious, personal attention, taking time to connect with every table.

LA PETITE PIERRE / 7800 CAMARGO RD., MADERIA,
(513) 527-4909 / FIRST YEAR ON THE LIST



Sesame crusted tuna in an Indonesian sauce with emerald rice.

8