

Restaurant News

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THE GABLES, BEACH HAVEN

It is always a special treat for the Saferstein's when we can dine at a restaurant where we can also roll up to our room after dinner. Recently we had the opportunity to do so at [The Gables in Beach Haven](#), a Victorian inn where executive chef Richard Diemer offers an American tasting and a la carte menu, which changes seasonally or more often. A gourmet breakfast is included with your overnight stay. More on this soon.



Romantic is the word of the day here. The restaurant seats 100 and has a gorgeous flower laden porch. Beautiful crystal chandeliers decorate each dining room, with cushy seats, candle-lit cloth covered tables, wood burning fireplace, flowers, attractive dishes, silverware and glasses all which add to the charming ambiance. A garden courtyard perfect for a cocktail reception also has an abundance of flowers, greenery and a fountain.



One of the romantic dining rooms at The Gables. Dinner started with a panzanella salad with tomatoes, creamy mozzarella, arugula, and crispy croutons with a sherry vinaigrette; small ricotta ravioli paired with a fabulous forest mushroom broth that we slurped up with our spoons; and a new addition to my Best Dishes of the Year of poached Maine lobster with chanterelles, roasted corn risotto and sage brown butter. Beautifully plated entrees included a double cut wild boar chop rounded out with garlic braised black kale and ragout of colossal white beans and applewood smoked bacon; and humongous local seared scallops purchased from the Viking Village dock in Barnegat Light. Shiitake mushrooms surrounded the scallops along with an addictive leek and cauliflower hash, celery root puree and a golden raisin emulsion; a dish brimming in complementary flavors and textures.

Just know that a walk on the beach after dinner will work off all the calories so do not bypass dessert. While the Valrhona chocolate soufflé cake with salted caramel ice cream was an impressive rendition of this often seen sweet, we could not stop eating and inhaled an ice cream tasting of creamy strawberry, maple walnut, salted caramel, and ginger. The ginger was a pleasant surprise as it acted as a palate cleanser.

The Gables is BYO and we brought a Turley Petite Syrah but since The Gables features wines from Bellview Winery, Landisville, NJ we also started with a 2012 Viognier Outer Coastal Plain which was much better than we expected it to be as we have never been big fans of NJ wines.

Breakfast also impressed. A yogurt and fruit sundae served in a large glass was created with Greek yogurt that was sweetened with honey and layered with various fruits. Every bite of the French toast which I slathered with maple syrup was a treat as was the accompanying strawberry and blueberry salad. Coffee was strong the way we like it.

Looking for a getaway? There are five Victorian decorated guestrooms each furnished with period antiques and accessories, marble bathrooms, four with whirlpool spa tubs, and one has a marble half bath with a romantic Victorian claw foot bubble jet tub right in the bedroom. In our opinion, off-season is special at the Jersey Shore without the crowds, traffic or noise. Casual Friday is celebrated featuring classic comfort foods and on Sundays a five course Chef's Tasting Menu is offered for \$100 per couple (regularly priced at \$100 per person).



Double cut wild boar chop rounded out with garlic braised black kale and ragout of colossal white beans and applewood smoked bacon.



Scallops with shiitake mushrooms, leek and cauliflower hash, celery root puree and a golden raisin emulsion.

Photos courtesy of Lowell Saferstein

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