

RESTAURANT ROW

Karl's Inn of Barristers expands west

Across from Cleveland's Justice Center, **Karl's Inn of the Barristers** has been a popular downtown destination for lunches since 1991. That's when **Karl Abounader** opened it, after years in the old Osborne Building behind the old Halle's Department Store. Inn of the Barristers is still going strong. But recently, Abounader decided to branch out.



Joe Crea

Now there are three Karls, two of them in Westlake, at Crocker Park.

"We're famous for our corned beef. Everybody seems to love it, so now we've got **Karl's Corned Beef and More** in a kiosk on Crocker Park Boulevard," says Abounader. That spot is a deli-to-go, featuring hot sandwiches and gyros, salads and hot dogs.

"Right next to it is another [kiosk]. We're thinking of calling it **Karl's Carnival Food** — a pretzel machine, nacho machine, popcorn. Maybe soon we'll add fresh-cut french fries, as soon as we get a self-contained hood for our french-fryer," Abounader says. His wife, Marcelle, and son, Mike (a graduate of Pennsylvania Culinary Institute), run the kiosk operations, which are in Crocker Park's Chess Garden outdoor food court.

"We're feeling things out," Abounader says. "Hopefully, we'll add more dishes."

CHARITY EVENT . . . Some of the nation's top female chefs and wine-makers will convene in Cleveland on Sunday, July 27. It's all in the name

of stopping hunger in America. The event, part of a 12-city tour, is sold out. It will be hosted at Lola Bistro and is part of Share Our Strength's "A Tasteful Pursuit," presented by Lexus. The SOS event has raised more than \$1 million since 2005.

"There are over 12 million children in our country alone that have a hard time getting a single nourishing meal each day," said **Michael Symon**, who is hosting the event with **Lola Pastry Chef Cory Barrett**.

In addition to **Karen Small** of Cleveland's **Flying Fig** restaurant, the all-star lineup includes **Michelle Bernstein** of **Michy's** (Miami); **April Bloomfield** of **The Spotted Pig** (New York); **Karen DeMasco** of **Craft** (New York); **Traci Des Jardins** of **Jardiniere** (San Francisco); **Koren Grieson** of **Avec** (Chicago); **Anita Lo** of **Annisa** (New York); and **Celina Tio** of **The American Restaurant** (Kansas City).

Event highlights will include live and silent auctions of culinary and travel items and opportunities.

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"We can use our skills and be part of the solution to providing children and their families with the nutritious foods they need to lead healthy lives," Symon said, in a written statement regarding the event.

Few peers . . . Few restaurants can boast the magnificent lake view enjoyed by guests at **Pier W**, and few restaurants offer service with such finesse. Chalk that up to **Kliment Stevoff**, Pier W's service manager and wine director, who now can do some boasting of his own. Stevoff recently completed and passed the Certified Sommelier level of the Court of Master Sommeliers test. To do so, he had to pass a written and service examination and succeed at a blind tasting of wines. Granted, his bragging rights are fairly limited; next year, Stevoff will vie for the advanced level of certification before he can eventually try to win master level status.

By the way: In the back of the

house, chef **Regan Reik** is heading to Alaska's Prince William Sound where the Copper River Wild Salmon Festival and the Cordova Centennial Celebration are being observed this weekend. Reik was invited to prepare a multicourse dinner for 100 chefs and food writers from around the nation. **Dominic Cerino III**, former chef-owner of **Carrie Cerino Ristorante** in North Royalton, will lend a hand.

Blizzard in July . . . Most of us have a guilty pleasure or two. (If we're lucky, it's only a couple.) For millions of Americans, Thin Mints rank high. Those chocolate-coated mint chocolate wafer cookies are the best-selling variety of Girl Scout cookies — and now they're part of another favorite, the Dairy Queen Blizzard.

Throughout July, those soft-serve palaces nationwide will serve the "DQ Girl Scouts Thin Mint Cookie Blizzard." The frozen dessert includes pieces of Thin Mint cookies and a creme de menthe-style topping. Average prices are \$2.75 for the 12-ounce, \$3.20 for the 16-ounce, and \$3.65 for the 21-ounce Blizzard.

I have the good fortune to have friends who own a Dairy Queen franchise — good fortune, that is, until weigh-in time at the doctor's office. At a recent gathering, they served slices of a Girl Scouts Thin Mint Cookie Cake, which is also available through the promotion. The cake is very much the typical DQ ice cream cake — light frozen soft-serve center laced with pieces of Thin Mints and a fluffy topping — but it was a pleasant switch from their usual variety. Let's just say that both portion-control and self-control were most important that evening.

Harry'er . . . Add a fifth **Harry Buffalo** to the Northeast Ohio herd. A Highland Heights location, complete with 25 flat-screen televisions, recently opened on Highland Road near Bishop



Road. A grand opening event is planned for Friday. And if you're keeping count, a sixth location is scheduled to open in Painesville early next month.

Closings . . . When guests stopped by the **Blue Moose Saloon** in North Royalton's Timber Ridge strip mall Monday evening, they found the doors locked and a notice of closure posted. The landlords had taken over the space.

According to **Ginny Roberts**, who identified herself as a landlord for the property, the saloon's owner died in May, and a new tenant is being sought.

Chances are another tavern or restaurant will lease the location, Roberts said. "It's all set up for that," she said. "We have a few prospects but nothing certain."

One likely contender? A member of the family that operates the **Antonio's Pizza** restaurants says it's looking seriously to take over the space.

ROW RESOURCES

Dairy Queen: Locations throughout Ohio. Online: www.dairyqueen.com (click on the "DQ Locator" key).

Harry Buffalo: 5596 Highland Road (Bishop and Highland roads) Highland Heights; 440-868-0088.

Online: www.harrybuffalo.com.

Karl's Inn of the Barristers: 1264 West Third St., Cleveland; 216-241-4141.

■ **Karl's Corned Beef And More:** 184 Crocker Park Blvd., Westlake.

■ **Karl's Carnival Foods:** 186 Crocker Park Blvd., Westlake.

Lola Bistro: 2058 East Fourth St., Cleveland; 216-621-5652. Online: www.lolabistro.com.

■ For details about "A Tasteful Pursuit," which is sold out in Cleveland, visit www.strength.org/a_tasteful_pursuit.

Pier W: 12700 Lake Ave. (Winton Place), Lakewood; 216-228-2250. Online: www.selectrestaurants.com.

Regan Reik was invited to prepare a multicourse dinner for 100 chefs and food writers from around the nation.

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Previous columns: Cleveland.com/columns

