



**Dining**

Latest news and listings

**ENTERTAINMENT**

with **The Star-Ledger**

Local event coverage and:

- [Home](#)
- [TV/Film](#)
- [Music](#)
- [Arts](#)
- [Celebrities](#)
- [Dining](#)

Browse by day posted:

Select a date

GO ▶

Browse by week posted:

Select a date

GO ▶

**ON THE TOWN**

Your guide to things to do, see, visit, and eat in New Jersey's cities and towns.



- [Cape May](#)
- [Jersey City](#)
- [Hoboken](#)

[MORE »](#)

ADVERTISEMENT

- [Foreclosures- Are they in your Neighborhood?](#)
- [Click here to save at Pellegrino Chevrolet!](#)
- [NJ PAC: The more you see, the more you save! Click Now](#)
- [Attend NJIT's Graduate Open Houses - Full or Part Time or Online Study.](#)

**Eno Terra: Where there's something for everyone**

by Cody Kendall/The Star-Ledger

Saturday October 25, 2008, 10:00 PM



JOE EPSTEIN/THE STAR-LEDGER

Wine steward John Pelehaty stocks the white wine cooler at Eno Terra restaurant in South Brunswick.

**Eno Terra**, 4484 Route 27, Kingston. Lunch: 11:30 a.m.-2:30 p.m. Mondays-Fridays. Dinner: 5:30-10 p.m. Mondays-Thursdays, 5:30-11 p.m. Fridays-Saturdays, 4-9 p.m. Sundays. Full bar. Major credit cards. Casual dress. Wheelchair accessible. Reservations recommended: (609) 497-1777, [www.EnoTerra.com](http://www.EnoTerra.com), **THREE AND A HALF STARS**

Eno Terra, a project in the making for nearly eight years, definitely was worth the wait. What used to be The Wine Press is now a destination for pleasing food in surroundings that are stylish yet comfortable.

The restaurant's mantra is "Eat local, drink global," reflecting its use of the area's produce, as well as poultry and grass-fed meat from a 50-mile radius. Cheese comes from one of my favorites, Valley Shepherd Creamery in Long Valley.

Wine is a specialty (the name Eno Terra is a loose interpretation of wine soil), and the origins of what is available are far-flung. Great variety comes from around the world with a concentration on small, independent wineries dedicated to sustainable and organic agriculture. Eno Terra's website proudly proclaims it is a "certified green restaurant," and no, they're not referring to the color scheme, but rather the establishment's ecological awareness.

Located in the Kingston section of South Brunswick, just down the road from Princeton, Eno Terra presents a peaceful alternative with on-site parking to the dining options in the often-crowded university town.

The interior, which gets sparkle from a modern fireplace, has some rustic notes, such as exposed beams and brick that hark back to its run in the 19th century as Fisk Grocery. The overall look is slick, with its square overhead lights and wood floor.

Eno Terra, which opened in September, is another representative of the

**SEARCH NJ ENTERTAINMENT LISTINGS**

Movies Music Food Events Search All

Name

Cuisine

Location

Search

**Crave & Save**  
Order online now

Find local Outback

**ENTERTAINMENT**

**Latest comments**

From Dining:

- [nutleyoldtim -- Laico's in Jersey City Gelome ...](#)
- [Zealotdvd -- oh oh oh!!! it looks real de...](#)
- [bigdogdaddy -- How can you write this article...](#)
- [bart08 -- Good for her! I love Top Chef ...](#)

**Blogs**

Artful Diner

- [Za Restaurant's "Ballot Menu"](#)
- [Weekend Update: En Terra in Kingston, et al.](#)

Food Matters

- [On the Road: A Wedding in the Berkshires](#)
- [Leftover Lunches](#)

Munchmobile

- [Muncher Reunion, Part Two](#)
- [Muncher Reunion](#)

Big Dog Blog

- [Field report: Ice Cream](#)
- [Field report: Sauce/Pasta](#)

Wine Goddess

**Crave & Save**  
Order online now

Find local Outback

**Crave & Save**  
OUTBACK STEAKHOUSE

welcome trend toward loosely constructed menus. That enables patrons to build their meals the way they prefer, whether they choose a bevy of appetizers, soup and a salad or a traditional multi-course meal that includes house-made pasta (also available in half-orders) and an entree from the wood-fired grill. Grilled items on our visit included several seafood selections, such as the East Coast Salmon (\$26) that gets a touch of sweetness from grilled peaches, balanced in both color and flavor by mustard greens -- something we don't see often enough in these parts -- and roasted beets.

On the meat side, There's a 28-ounce beef T-bone for two (or one, if you're a big eater) with roasted white corn, green onion and green beans. The sampler of Eno Terra's sausages (\$27) smoked chicken, spiced lamb and fresh garlic, comes with a little salad, but I'd recommend it as an appetizer for the table, rather than an entree for one; it gets a bit repetitive.

Grilled quail (\$12) with corn relish, a neat starter, is served in pieces, making it finger food. It's nice not to have to tussle with cutting the meat off those tiny bones.

The only problem here is what to order. Everything begs to be on your plate, especially the cheese and cured meats dispensed from the glass-enclosed salumi salon that is a focal point of the dining room. The meat (prosciutto, salamis, air-dried ham, etc.) and cheese combo (\$21) with sugar-and-spice cashews, olives and breadsticks could serve as many as four people if it's just a starter.

Fresh herbs in pots atop the shelves on the back wall of the restaurant are only a small hint about the abundance of fresh flavors that come from the restaurant's gardens in warm weather. Chef Christopher Albrecht's light touch, developed at such top names as Gramercy Tavern and Craft in Manhattan, produces tantalizing food without going too far out on a limb.

Studied simplicity is a keynote here. The fava bean puree bruschetta (\$6) is a symphony in green served on grilled bread for an extra element that makes the dish. It is a choice that enables you to feel good about what you're eating. This selection is eye-catching, too, with thin slices of rosy watermelon radish decorating the bruschetta.

The favas appear again in the hand-cut borsello (\$18) filled with a puree of the beans, sheep's milk ricotta and basil. Straightforward? Yes. Effective? Absolutely.

If you want to leave yourself in the chef's hands, there's a market tasting menu that changes daily. Four courses are \$49, five are \$59 and the signature seven-course menu is \$79. Everyone at the table must order the tasting menu if you want to try it, but the chef can make changes if someone at the table has dietary restrictions or preferences.

While there is a growing list of wines by the bottle, the daily list, presented on a clipboard, offers plenty of options. Not only can you get wine by the glass (150 milliliters) but if you'd like a little more without ordering a bottle, there are quartinos (250 ml) and mezzos (500 ml). By the glass, La Chasse du Pape Cotes du Rhone is \$7, the least pricey of the selections. There are several opportunities for \$8 glasses, including the Marlborough Crossroads Sauvignon Blanc, but you can have a field day if you want to spend more, say, \$15 for the Lange Willamette Valley Pinot Noir.

Desserts are built to a good extent on local fruit. Ice cream comes from Princeton's The Bent Spoon, another of my favorite places, providing the likes of a heavenly creamy peach using produce from that Mercer County institution, Terhune Orchards. A standout (in season) is the Terhune Orchards Peach Crumble for Two with ginger ice cream (\$12). Candied cherries and almond granita make Eno Terra's light Almost Flourless Chocolate Cake (\$9) different from others of its ilk. Roasted peaches, basil syrup and peach sorbet dress up the chamomile flan (\$8).

Eno Terra is another production of the Terra Momo Restaurant Group, which also owns Princeton's Witherspoon Bread Co. (where Eno Terra gets its very good bread) and Mediterra, another Princeton establishment. Terry Ward, who was operations manager at the Pluckemin Inn in Bedminster, has returned to New Jersey as general manager at Eno Terra after a sojourn in New York City.

Though this restaurant is new, having opened only last month, we found the quality of the food and service right on the mark.

Those who want to focus on their glasses can sit at the wine bar. Rows of bottles in full view alluringly line one wall to get you in the mood. It's open from 11:30 a.m.-11 p.m. Mondays-Thursdays and 11:30 a.m.-midnight Fridays and Saturdays. A light menu is offered there every day but Sunday,

- [Riesling Festival](#)
- [Bring Your Own](#)

[MORE BLOGS »](#)

## Forums

### Restaurants

- [freezer burned desserts](#) by [kremersghost](#) 10/30/2008 2:26 p.m. ET
- [Tolima...Chatham](#) by [coldbeer70](#) 10/30/2008 1:53 p.m. ET

### Wine

- [need suggestions](#) by [nohypocrites](#) 10/16/2008 3:59 p.m. ET
- [Membership Miles](#) by [ElmoraHills](#) 10/13/2008 11:38 a.m. ET

### Munchmobile

[MORE FORUMS »](#)

## From Our Papers

### Star-Ledger

#### Restaurant Reviews

- [Grab an off-season ocean view at McLoone's](#)
- [Boulevard Five72: Where 'everyday gourmet' is at home](#)

#### Food News

- [Grab an off-season ocean view at McLoone's](#)
- [Boulevard Five72: Where 'everyday gourmet' is at home](#)

#### On Wine

#### Munchmobile

- [Munchers reunite for 10th anniversary](#)
- [Longshot upsets top chefs at crab cake fest](#)

[MORE »](#)

### Times, Trenton

#### Restaurant Reviews

- [Fusion on Main in Flemington](#)
- [Giangela's brings traditional](#)

[MORE »](#)

## SERVICES/INFO

### Browse ads from our newspapers

- [Entertainment](#)
- [Restaurants](#)

[Advertising section](#)

## THEATER GUIDE

### Discounts

- [Get Broadway show discounts with Real Deals](#)
- [Restaurants](#)
- [Theatre & Ballet](#)

when the wine bar section of the restaurant is closed.

There's something for everyone at Eno Terra. It seems that's what restaurants must do to survive these days, but this place should achieve more than that -- it deserves to thrive.

Cody Kendall may be reached at [CodyDine@aim.com](mailto:CodyDine@aim.com).

See more in [Dining Review](#)

[Send To A Friend](#) | [Print this](#) | [Permalink](#)

[Reddit](#) [Digg](#) [del.icio.us](#) [Google](#) [Facebook](#) [Buzz up!](#)

**COMMENTS (0)** [Post a comment](#)

Username (Don't Have a Username? [Sign up here](#)):

Password:

Remember Me

[Theatre & Dance](#)

#### Listings

[Spotlight on Stage](#)

[Advertising section](#)



Search NJ.com:

[Site Index](#) | [RSS](#) | [Advertise](#) | [Contact](#)

[Home](#) | [News](#) | [Weather](#) | [Sports](#) | [Entertainment](#) | [Living](#) | [Interact](#) | [Jobs](#) | [Autos](#) | [Real Estate](#) | [Classifieds](#) | [Place an Ad](#)



Special home delivery!

[The Star-Ledger](#) | [The Times, Trenton](#) | [The Jersey Journal](#) | [Gloucester Co. Times](#) | [Bridgeton News](#) | [Today's Sunbeam](#)

© 2008 New Jersey On-Line LLC. All Rights Reserved. Use of this site constitutes acceptance of our [User Agreement](#). Please read our [Privacy Policy](#). [Community Rules](#) apply to all content you upload or otherwise submit to this site. [Contact interactivity management](#).