

WINING & DINING

Review

Fine dining continues at Radnor Hotel

By BARBARA ALLYN

The new eatery in The Radnor Hotel in St. Davids is glenmorgan. The entrance is smack on the driveway next to the front entry, so there is no need to wander the hallways inside. Besides, the Abbey Grill is no more, and the formal Windsor Room is now used for Sunday brunch and special occasions. That means, alas, that this time of year one can no longer sip and sup and gaze over the once lush gardens in the back of the hotel.

The first impression of glenmorgan is one of startling minimalism in the décor. It appears not unlike a large blank room in progress. The dinner menu is far from minimalist, however, in that it offers a lengthy list of both starters and entrees.

Our dinner opened propitiously with smoked chicken quesadilla (\$7) and the glenmorgan salad (\$5). Both were winners, thanks to good ingredients and careful preparation. The salad was ample enough for two to share with delight. Chockablock with tender bibb lettuce and radicchio for color, it was adorned with an ample sampling of sliced apples, candied walnuts and Gorgonzola. A light vinaigrette of the cheese gently coated the greens.

Other openers on the menu included escarole soup with white beans, a shrimp martini spiked with "Absolut Peppar," a similar crabmeat martini, baked brie in phyllo with toasted almonds and raspberry sauce, steamed mussels and baked Littleneck clams.

Dinner brought two more complex but similarly pleasing entrees. Roasted Idaho rainbow trout (\$14) was a large serving; the sweet, light fish had

been carefully filleted and stuffed with minced spinach, a bit of roasted sweet peppers and tender bay shrimp. The combination nestled in a light and delicious lemon sauce with the barest hint of garlic. The only complaint was the strip of almost raw bacon over the top.

Another seafood item, honeyed pan-seared salmon (\$16), was more colorful to the eye with the pairing of the deep coral-hued salmon fillet and garden green baby bok choy. The salmon benefited from the honey and Tamari glaze and a side partner of sesame crusted scallops. The baby bok choy provided a crisp contrast alongside tender Basmati rice.

From steamed vegetables and couscous at \$12 for the vegetarian to Angus beef Pub steak au poivre with mashed potatoes at \$19 for the hardier diner, there was a goodly selection. Consider the prosciutto-wrapped veal tenderloin with braised leeks, sauteed medallions of ostrich with multi-grain pilaf, grilled Jail Island salmon with asparagus sauce — even the 12-ounce center cut Black Angus sirloin steak for \$25.

One has to keep alert with glenmorgan's schedule. It is open every day of the week. Breakfast 6:30 to 10 a.m. for the Healthy Express buffet, \$8.95, and hot buffet, \$10.95. Breakfast menu to 11:15 a.m. On Sunday, breakfast ends at 9:45 a.m. The \$21.95 brunch buffet runs from 10 to noon. Lunch every day from 11:30 a.m. to 2 p.m. with a \$13 buffet (except on weekends). Dinner nightly from 5 to 10 p.m. Major cards, ample hotel parking lot. Call 688-5800 for reservations. It's located at Lancaster Avenue and Radnor-Chester Road, St. Davids.