

Restaurant review

BYOW at Terrasse Lafayette and tantalize your palate

By Mike Cohen with Larry Fredericks

The Suburban

Terrasse Lafayette, a Bring Your Own Wine restaurant, located in Montreal's Plateau area, has been pleasing the palates of local diners for 48 years. Under new ownership for the past several months, the Villeneuve St. establishment has been given a facelift via extensive renovations and an expanded new menu.

Last summer, executive chef Harry Dritsas purchased the restaurant from another family member and although he's only 36, Harry has been in the restaurant business for 20 years and worked in some of the finest kitchens in both Montreal and New York.

We were greeted by charming waitress Georgia, who has been working at Terrasse Lafayette since 1975. Harry regularly steps out from the kitchen to greet customers and provide some tips on the extensive choice of food items.

Larry started off with what they call a "small" Greek salad (\$7.49), which contained feta, tomatoes, cucumbers, olives, carrots, cabbage, red and green peppers and Harry's secret house dressing. I opted for the vegetable soup (\$2.99), which was just what the doctor ordered for my cough that day.

When I go to a Greek restaurant, I always try the taramosalata (\$5.99), an appetizer consisting of a thick paste made from salted fish roe, onion, and lemon juice.



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Harry's recipe was superb, served with warm pita bread. You can also order the pikilia for two or four, which consists of taramosalata, feta, tzatziki, copanisti, spanakopita, tyropita and dolmades.

Larry wanted to try the calamari, which comes in small (\$12.49) and family (\$22.49) sizes. Fried and lightly battered, it is sprinkled with a little salt and pepper and extremely tasty.

For the main course we agreed to order the meat platter for two (\$54.99), which consisted of rice, filet mignon, lamb chops, a chicken filet, sausages and pork. We decided to forego the latter and try two different types of Portuguese sausages: one was grilled and gar-

nished with olive oil, lemon sauce, salt pepper and garlic while the other portion was sautéed with red and yellow peppers, onions and marinara sauce. They were absolutely delicious and the same goes for the meat items, which were all grilled to perfection.

We topped the dinner off by sharing a delectable piece of chocolate brownie cake (\$4.99). There were a number of other mouth-watering cakes and homemade baklava to choose from.

While we ate, takeout orders and deliveries were occurring at a steady pace. We noticed that pizza appeared to be a hot seller. Larry decided to order an individual sized pepperoni pizza (\$11.99) to go and reported to me later that Harry's thin-crust creation was one of the best he has ever tasted.

Their extensive menu consists of seafood, mussels, souvlaki, pastas, burgers, sandwiches, wraps and sub-marines. There is also a children's menu. The dining room comfortably seats 75 with tables and booth seats, with an additional 70 more seats on the terrace in the summer season.

Bring Your Own Wine or Beer, and a few friends!

Terrasse Lafayette is located at 250 Villeneuve St. West. Open from 11 a.m. to 11:30 p.m. seven days a week. Reservations are recommended. Call 514-288-3915 or email info@terrasselafayette.com. Log on to www.terrasselafayette.com to review their menu. Home delivery is limited to the immediate area stretching to Côte des Neiges.