

THE COURIER

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BELFORD BISTRO: EXTRAORDINARY NEW AMERICAN CUISINE

Lynn Azzolina, The Courier, March 6

Posted:03/08/08

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Belford Bistro, Belford, is the best-kept secret in town! Visit soon before the secret gets out as the cuisine is second to none, prepared by the professional owners themselves. The storefront restaurant is cozy, people are friendly and you will want to return soon to sample other specialties on the eclectic menu. Everything on the menu is "special" from the enticing appetizers to the creative entrees to the mouthwatering desserts.



Owners Crista Trovato and Kurt Bomberger are a husband and wife team residing in Hazlet who met while working at Windows of the World. Crista went on to Aquavit and later to Gramercy Tavern. Kurt went on to other well-known restaurants following 9-11, including The Ocean Grill in Manhattan. The talented couple then decided to combine their talents and came to Belford, working side by side to create exceptional dishes. They formulated a New American Cuisine menu, which is spectacular from the mouthwatering appetizers to the delectable entrees to the luscious desserts.

The Bistro is cozy with clothed tables and is comfortable and pleasant. You can enjoy a romantic dinner for two as well as bring along your family or friends. The owners deserve accolades for the tasteful decor as they did all the painting and decorating themselves.

Every dish that came out of the kitchen was beautifully presented, portions were hearty and very flavorful with natural ingredients. We found the food to be very creative, not over salted but perfectly seasoned. If there is something special that you would like to request, they will gladly prepare it for you as long as they have the ingredients in the kitchen.

Our delectable dining experience began with a very refreshing Market Salad enhanced with warm herbed goat cheese, roasted beets, apple, toasted hazel nuts, mixed greens, and tossed in a champagne vinaigrette. This salad was not only healthy, but the greens were beautifully garnished with the above ingredients in a light, tasty dressing.

The Pan Seared Jumbo Sea Scallops that came next was also a taste treat, the large, succulent scallops fresh tasting and filled with flavor.

Another starter which I would never hesitate to order again is Jumbo Lump Crab Cake. I am usually hesitant to order crab cakes as many times they contain a lot of filler, but not at the Belford Bistro. The large cake was all lump crabmeat enhanced with a citrus aioli, and served atop a fresh herb salad. Outstanding!

Pasta lovers, don't miss the Sicilian Jumbo Shrimp with Fresh Gemelli Pasta enriched with broccoli rabe, white beans, plum tomato, roasted garlic and extra virgin olive oil. The pasta was served al dente and the combination of ingredients blended perfectly together.

Another dish that tasted as good as the beautiful presentation was Sesame/ Nori Crusted Yellow Fin Tuna served with miso glazed eggplant, BroccNini and sticky rice cake. The tuna a rich red color, the additional ingredients complimenting each other, a perfect blending of flavors.

I loved the Pork Chops here at the Bistro, prepared exactly the way that they were ordered. They were succulent, grilled to perfection and tender served with broccoli rabe, gorgonzola cheese, Yukon potatoes and a tasty zinfandel sauce. Outstanding!

Another favorite, which we thoroughly enjoyed, was Roasted New Zealand Rack of Lamb, served with butternut squash, sautéed baby spinach, caramelized shallots and Port wine sauce. The rack was sliced, beautifully arranged and intense with flavor, an exceptional selection which is a sure bet.

Don't even think of leaving unless you sample one of their luscious desserts. Enjoy!

ADDRESS: 870 Main Street, Belford

TEL: 732-495-8151

OPEN: Mon-Wed. through Sunday (closed Tuesdays) for lunch and dinner

DINNER ENTRÉE PRICES RANGE FROM: \$18 for Roasted Free Range Chicken Breast to \$30 for Grilled 16 oz Dry Aged New York Strip Steak

SUNDAY BRUNCH

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