

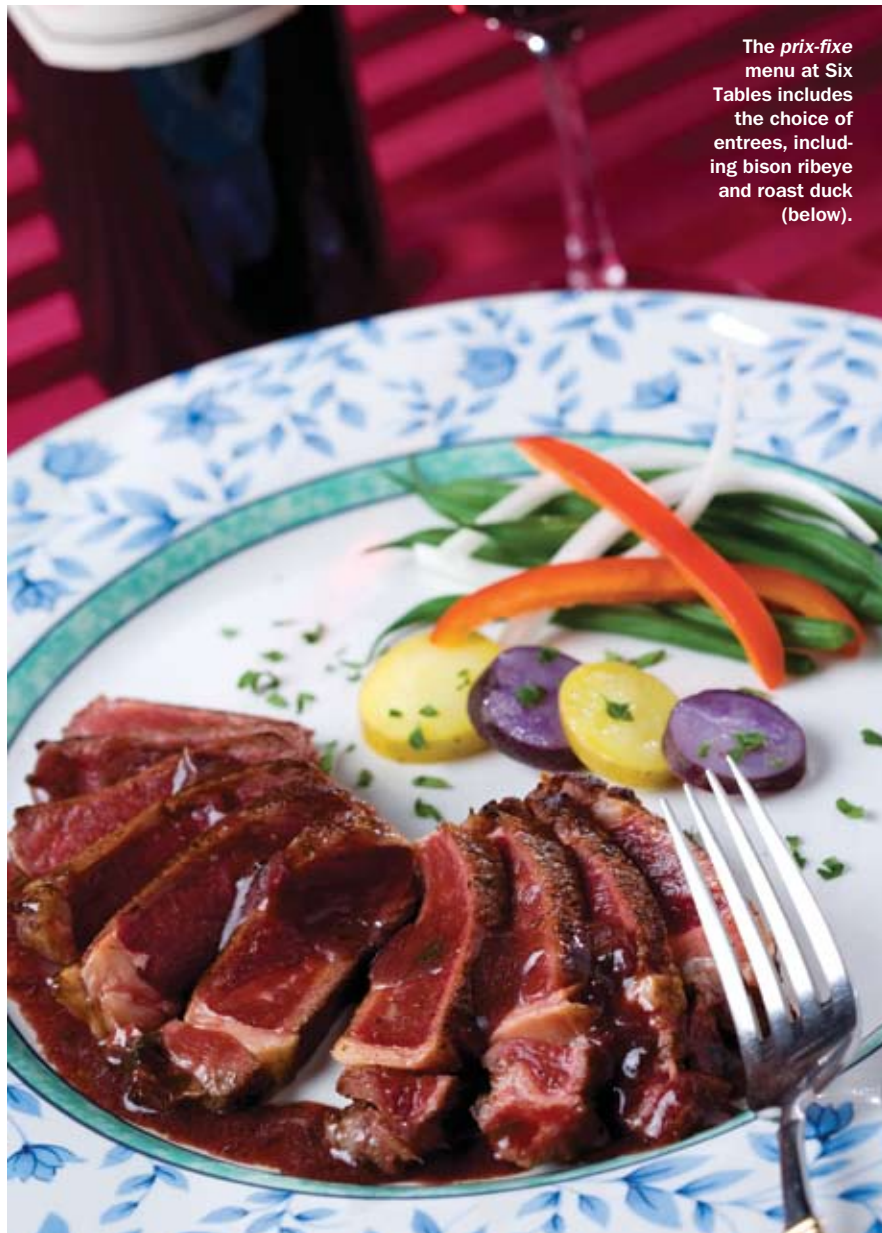
TINY SPACE, BIG TASTE

The name says it all on the size, but the menu at Six Tables is full of delicious surprises.

BY MARK SPIVAK

Six Tables is the brainchild of Roland Levi, a classically trained chef from Belgium. Along with his wife, Gail, Levi started his first restaurant in Dunedin in 1998. Jonathan Fyhrie, Gail's cousin, who had spent most of his culinary career working in ski resorts in Colorado, opened a fourth location, in Boca Raton, in 2004.

The restaurant concept is simple: a five-course, *prix-fixe* menu; intimate surroundings; a mix of classic haute cuisine and European comfort food. The Boca Raton location easily can be described as charm-



The *prix-fixe* menu at Six Tables includes the choice of entrees, including bison ribeye and roast duck (below).

DAVID PERELMAN PHOTOGRAPHY



ing. For starters, the small room really has only six tables, with a maximum capacity of 24 customers. Tastefully decorated in burgundy and cream, it gives the impression of dining in a well-appointed private home.

This is the place for a romantic evening or a quiet, peaceful dinner. The tables are set with Limoges china and elegant flatware, illuminated by candles and the soft light of wall sconces. They are spaced far enough apart for privacy, although a full room can certainly turn into one big happy family.

Diners are greeted with a glass of French sparkling wine to help them settle in. This is followed by a choice of soups. Traditional lobster bisque is rich and spicy, packed with chunks of lobster. A tomato basil soup (the vegetable purée of the day,

which often changes) is dense and satisfying, studded with fresh tomatoes and flecks of basil, and enhanced by a touch of cream. An offbeat version of a Caesar salad follows—organic romaine garnished with heirloom tomatoes, capers and slices of radish, sprinkled with grated Parmesan.

Four or five entrée choices are offered, including an outstanding roast duck. The moist and tender meat is offset by crisp skin, and accented by a black cherry sauce spiked with brandy. Salmon is the seafood choice on a recent evening. Wrapped in phyllo pastry, the fish is cooked to a perfect medium-rare, drizzled with a reduction of fresh blueberries that has been augmented with balsamic vinegar.

Next is the cheese course. Served on an individual plate, artisan cheeses are ac-

accompanied by sliced pears and a thick fig cake, a perfect trio of texture.

The two desserts are totally different in style and execution. A flourless chocolate cake, really a fudge brownie in disguise, is covered with *crème anglaise*. At the other end of the spectrum, Key lime panna cotta is light, fluffy and refreshing.

Orchestrating the service is Fyhrle. Polite, gracious and unflappable, he greets diners on arrival, explains the menu concept, and guides them through the experience. He is assisted by support staff on busy evenings, but he is the reason that this concept succeeds as well as it does, and he gives the feeling that he is hosting you in his own dining room.

The short wine list is limited to about two dozen selections, equally divided between whites and reds. Primarily from California, they are well chosen and non-commercial. A bottle of Riff Pinot Grigio



Key lime panna cotta and dark chocolate torte are two desserts offered at Six Tables.

(\$30) is a clean, crisp accompaniment to the menu.

The *prix fixe* at Six Tables is \$65, which is reasonable considering the quality of the food and the value received. Reservations are essential; companies, groups and families can book the room as a private venue with a minimum of 12 people. It's one of the rare dining experiences where you leave with a feeling of peace and well-being you didn't have when you arrived. ♦

SIX TABLES

WHERE: 112 N.E. 2nd St., Boca Raton (561-347-6260, sixtablesbocaraton.com)

OPEN: dinner Tuesday-Sunday from 7 p.m.

RESERVATIONS: required **FOOD:** blend of classic haute cuisine and comfort food

ATMOSPHERE: elegant; six tables only **SERVICE:** gracious and competent **PRICE:** \$65 for five courses **DRESS:** upscale casual

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