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Jewish Life & Style

## Hotel Suite

The inside magazine staff eats out.  
by Martha Ledger, Jane Biberman and Greg Salisbury

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#### Treetops

Having lived on Rittenhouse Square for 30 years (before I decamped for Washington Square), I frequently ate at Treetops, the Rittenhouse Hotel & Condominiums' most popular restaurant. Located on the second floor, it overlooks the square in all its glory. At any time of year, diners can relax in the long, narrow space and gaze out of the panoramic windows at vigorous joggers, dog walkers, cavorting children, and of course, green expanses and seasonal foliage. The cozy, peach-colored restaurant, with its own row of ficus trees, has a warm and welcoming ambience, reliably

good food, and knowledgeable and efficient servers.

I revisited Treetops twice in recent months. The first time, I planned to eat quickly before my 12:30 appointment with my hair stylist, Kathleen, in the Adolf Biecker Salon. As it turned out, I had to have the meal served in the salon due to a scheduling mix-up. While Kathleen snipped my hair, I managed to eat like a lady from a portable table covered in white linen and decorated with a single rosebud. My Heart Healthy Thai salad (\$13.50) was composed of grilled chicken pieces, julienned red and green peppers, mint and cilantro on a bed of fresh greens with a lemon grass dressing. It was delicious and very filling, especially with the several plump and moist rolls I consumed along with it. Kathleen turned up her nose at my dessert, a non-fat ricotta cheesecake (\$6), explaining that she hated anything that was fat-free, but I devoured the light and airy cake, which I found extremely tasty.

Because I hadn't done justice to the restaurant, I returned for a leisurely meal with a friend. While enjoying the superi-

or canned music (Fitzgerald, Sinatra, Minnelli), I ordered a glass of Chef Jim Coleman's preferred white wine, a Cuvaison chardonnay (\$9). It was good, though not as crisp as I like, but my salmon burger (\$11.95) was superb. It was pan-seared and served on a grilled brioche dusted with mustard seeds and accompanied by wonderful new potatoes, cucumber relish and a mushroom salad. It was not one of the Heart Healthy selections, but worth the calories, as was the coconut rice pudding (\$5.50). My companion loved the decor, the view, and her Heart Healthy grilled tuna loin served with cellophane noodle stir fry (\$13.75), but disliked her dessert, a "classic raspberry English trifle" (\$5.25), which she thought suffered from being refrigerated too long. (She managed to eat every bite despite her disappointment.)

In January, the restaurant is getting a facelift, the first in its history, and will be able to accommodate tables for parties of 18. I plan to go back with some friends.

—Jane Biberman