



This February I am going to go at the Valentine's article from a little different angle than in previous years. With our government taking its sweet time to get a deal done to avoid the "fiscal cliff" and the payroll tax about to take a chunk out of our paychecks this year, I want more. Please do not think that my intention is that I feel like we should be ripping off the restaurants in our area. It is just ridiculous that we do not get what we pay for on a regular basis. For this very reason, I am proud to tell you about Jeffrey Adams on Fourth, a restaurant that delivers more than what is expected.

The restaurant sits on the corner of 4th and Marshall. The Cherry-Marshall Street Parking deck sits directly behind the restaurant and opens up about 30 feet from the front door, making it easy to park, which is more than expected downtown. Inside, there are two stories to this eatery, with a bar on both levels (more?). Groups



could easily dine upstairs away from the crowd. Not to mention the nice view on the second level.

Adam Andrews and Jeffrey Bassett have partnered up, again, to bring a steakhouse to downtown Winston Salem. You may be more familiar with them from the Old 4th Street Filling Station. Jeffrey is the owner there and Adam is the executive chef.

Do not think that they only do steaks well! I said before that they more than deliver on the goods. We began our meal with smoked bacon crab dip. To prove my point, many restaurants have way more dip than crab in their versions. Adam and the crew filled the dish with fresh crab and smoked bacon, with just enough cream cheese to make it creamy, and some baguettes to spread the dip onto.

For entrees, we tried the seafood risotto, NY strip steak, and the twisted flounder and lobster picatta. I had the risotto and it was absolutely amazing. There was shrimp, lobster, and scallops prepared with creamy Gouda, spinach, and sun-dried tomatoes. This was perfectly prepared risotto. It had a rich and creamy, full flavor. My husband was very happy with the NY strip steak. He could have had his choice of toppings and/or sauces with his steak. However, he enjoys the flavor of the meat itself and loved the smoky flavor that the wood-fire grill gave the steak. The flounder was a delicious twist on an old Italian favorite. Rather than having veal that is breaded, the flounder had been coated with seasonings and crumbs and topped with fresh lobster claw

meat and served over angel hair pasta with artichokes, capers, tomatoes, and spinach. Everything was delicious.

Dessert packed a punch as well. I had a chocolate chai tea, made with Godiva, Bailey's, and chai tea. This was the perfect chocolate fix. My husband had the bourbon pecan crême Brule. He said that the bourbon flavor made him glad that he had not ordered an after dinner drink, loving every bite of the rich bourbon flavor.

For New Year's, Adam served up a 33oz. tomahawk ribeye dinner for two. Valentine's will also have a dinner for two special if you will be dining out with someone special. A couple of nice aspects of Jeffrey Adams are the location and hours. Positioned between the Stevens Center and A/perture Theatre, you can catch a show and get a bite very easily. As for the hours, the full kitchen is open every minute that the dining room is. Many places stop serving entrees, or food all together, as the evening gets later. Once again, Adam, along with front-of-house managers Nick Shea and Natalie Horne, and the service staff give you more than what you expect.

This needs to be the year that we, as consumers demand to get what we pay for. Businesses have to survive as well, so they can't give us everything for free (though that would be nice). However, they can make sure to provide an experience worthy of our hard earned (and highly taxed) money. Whether you are going out for a romantic Valentine's dinner, a business lunch, or a bite after a show, tell Adam and the staff at Jeffrey Adams that Rosey sent you!

