



SENZUCCO'S HOT BEER NEENS

Looks aren't everything—but they sure do help!

BY JOSEPH ELLIOTT



Dragon fruit martini at Andrei's

ANDREI'S

You enter Andrei's Conscious Cuisine & Cocktails on the ground floor, through glass doors. Before you is an immense granite water wall; you cross the granite floor and ascend a staircase, at the top of which is a giant wooden carp. In the dining room are handsome distressed-wood floors, plasma screens showing, say, moving clouds or African nature scenes, and pendant lighting over booths covered with fabrics in morning sage or cabernet hues. The oversize windows are usually open. The designers were the owners—Natalia Olenicoff and her father, Igor—and Genesis Associates; the name is a tribute to Natalia's late brother Andrei.

The cocktails are superb. The popular Algerian Boulevard is made with Tru lemon vodka, agave nectar, soda water and lemon and is chock-full of fresh muddled strawberries. Chilean Spice, super-spicy with arbol chiles, uses citrus-infused organic vodka, agave nectar, homemade sweet and sour, lime and muddled tangerine wedges.

In the kitchen are Paris-born chef Yves Fournier and his wife, pastry chef Elyssa. On the menu are a signature salad featuring slowly braised octopus with fingerling-potato salad, a crispy chorizo chip and Meyer lemon vinaigrette; an Underwood Ranch baby-beet salad with blood oranges, watercress, crispy feta and hazelnuts; pan-roasted mahi mahi with a lime-avocado-cilantro mousse and Swiss chard; and orange-infused, natural-raised beef short rib with baby carrots and horseradish cream. A sweet-and-sour lemon-curd tart is topped with Italian meringue and a pear crisp and served with Chocolate Millionaire ice cream.

Everything about the restaurant draws you in, Marshall says.

"The operative word is 'curious,'" she says. "Even the name makes you curious. What does it mean? The entrance is extremely impressive, but the restaurant is upstairs. What will you find there? The first thing you see is the huge bar, where they serve the conscious cocktails. You want to see what's beyond. Then the room opens up. The huge open windows give it an inside-outside tropical feel, you get a breeze, or the light, or the moon. The pecan floor is amazing, sustainable recycled wood—you start to get the message. Lots of golds and yellows and greens—it begins to wash over me. This is 'green.' It is conscious. The meditative landscapes on the walls add to the soothing environment." p. 44