

Experience #Harlem

Taste



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The Sweet Seduction of Harlem

Aah. The mercurial hands of Fall are upon us again. Like a new lover - at once heady and frustrating - it beckons us to fresh discoveries. I give up and give in to the seductive allure of Harlem's watering holes - as always, doing their thing.

An old friend and Harlem newcomer hipped me to Pier 2110 Seafood Restaurant Bar & Grill, on Adam Clayton Powell Boulevard at the corner of 126th Street with promises I could woo a client or snag a date. This urban oasis is the panacea for frayed nerves and hectic schedules. I've been smart enough to let bartender extraordinaire, Arron, titillate my senses with his name-sake concoction, the apple sorbet martini. The Arron is an intriguing blend of apple flavored liquor, vodka, a splash of pineapple juice and a dollop of apple sorbet. Next evening, I kicked back with a gaggle of friends. We were get swept away by Pier's potent new Hennessey mojito, made of the requisite Hennessey, accentuated by a squeeze of fresh lime, a hint of brown sugar, a sprig of mint punctuated by a splash of soda. Our promise before parting: tell others.

Last Friday, I sauntered over to Frederick Douglass Boulevard and 114th, to cap off an evening at Society Lounge, where you're invited to "experience life in sips." 'Tis the spot to relax, recharge and rejuvenate over coffee in all it's splendor. From Danube Kaffee with its intriguing blends of Costa Rican, Sumatran and Kenyan coffee to Sinful Delight, you are transported to exotic climes in distant locales. There's Ethiopian Yirgacheff coffee for those who insist on organic.

You can work, write or flirt in the lounge's utilitarian setting over a Passion and Crème smoothie or Peach Chai Tea. Better yet, linger with a new friend over a glass of mimosa or black velvet, made with dark beer and champagne; then get your sugar fix from a delish slice of Pistachio and almond drop, topped with speckled white chocolate diamond. Note to self: swing by next Thursday to check out Eclectic Stew.

Remember the adage about wine being the nectar of the gods? The folks at Harlem Vintage haven't forgotten. Tucked away on Frederick Douglass Boulevard between 120th and 121st Street, Harlem Vintage offers impressive vintages from the old world and the new. I wiled away an afternoon with a chilled bottle of 2005 Domaine de Mirail. You can't miss with the Jindalee Shiraz from Australia or the 2005 La Vis Pinot Noir - perfect accompaniments to a delectable meal. Check out their fall \$100 case of 12. - perfect for the next gathering or for starting my own cellar. Ask for Zuwaan. - by D.A. Campbell

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