

The Pacific Rim, trust the chef, and grist

The Dish



SUSAN STIGER
Of the Journal

EXPERIENCE: If you can't trust a chef whose previous restaurant experience includes the Standard Diner, the Range Cafe, Gecko's, Prairie Star and Santa Fe's Cafe Escalera, better just stay home and cook for yourself. Jay Wulf and his wife, Barbara, have opened the Greenside Cafe on the east side of the mountains, so residents and hungry skiers can have happy palates.

Calorie-burning in the cold calls for Sangre de Cristo sandwiches (the favorite menu item so far), a New Mexico version of the Monte Cristo; grilled chicken BLTs; Sloppy Jays (slow-cooked black angus in homemade barbecue sauce; curried rice bowls with housemade green curry (Jay Wulf's favorite); meatloaf; (weekend) breakfasts like

huevos chilaquiles (chile-soaked tortilla chips topped with two eggs, chile and cheese; appetizers, burgers, salads, lots of vegetarian; specialty coffees, beers and wines; and stuff for kids.

Wulf wants to give the people what they want, and many are asking for more fine dining. Right now the set-up is order at the counter and wait for the food.

Down the road, he's thinking about dishes that would easily travel and take a minimum of reheating or final prep, especially for those who

commute and busy families.

"That's a need I had as a father," Wulf said.

Special dinners are also on the way, starting with a wine dinner, probably Nov. 10, in a smaller room that seats 16 to 20 people. The restaurant seats about 100.

Prices range from \$3.95 for kids' stuff to \$18.95 for grilled beef "scampi." The restaurant is at 12165 N. Highway 14 in Cedar Crest; for further information, call 286-2684.

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