

The Boston Globe

Meg Villeneuve
July 27, 2003

THE TAP ROOM

Tucked away in a side room of the **Bedford Village Inn** is the Tap Room. At first glance, the Tap Room appears to be a sitting area with well-worn Persian rugs, large wingback chairs, and antique drop-leaf tables. Most people don't know that this room offers its own unique menu separate from the Inn's and a wine list that would leave a sommelier buzzing.

For most of my adult life, I have enjoyed eating in the Tap Room. I have seen the menu evolve into a well-balanced offering, with entrees that entice all of my senses.

We started with the lobster dumplings (\$9) and the Southwest potato skins (\$7). The dumplings were a fine blend of lobster and shrimp; the lightly wrapped seafood combination was served a sweet chili-soy dipping sauce and sesame and scallion slaw. The potato skins are new to the menu. The skins are served with pepper jack cheese, black beans, bacon, and an avocado ranch dressing. The dipping sauce was thick and freshly made.

For those of you who like to eat healthier, the Tap Room has a full array of salads on the menu. Some items even state the fat content as well as the calorie count.

With all the entree choices it was difficult to pick just two. I would have been happy with the Tap Room's traditional pizza, but I knew for the review I should try something heartier. I chose the pork tenderloin tips (\$16) and my companion tried the flat iron steak (\$18).

The pan-seared tips were covered with a demi-glace and served with Yukon mashed potatoes, brown butter spinach, and coriander carrots. The pork was still moist and cooked thoroughly. Worth noting is where the chef placed the spinach - under the mashed potatoes. This kept the spinach hot and allowed me to enjoy my meal without having to eat the spinach first.

Because neither one of us had ever heard of "flat iron" steak, we asked the waitress what cut of beef it could be compared to. She told us it was similar to flank steak. The steak was served with a prosciutto vegetable risotto. The risotto was full of fresh veggies, and the steak was still pink in the center. There was enough food for the two of us to share.

For dessert we tried the chocolate bag "BVI" (\$9). This 5-inch-tall chocolate bag was filled with white and dark chocolate mousse, fresh berries, and vanilla sponge cake. The dessert was rich and creamy, and the berries added the perfect amount of tartness to the sweet sensation. For those of you who prefer to end your meal with Scotch or sweet wine, the Tap Room has 40 types of single malt Scotch and numerous dessert wines and liqueurs.