

# Philadelphia

JULY 2003



**LESS IS BEST:** The minimalist look at Plate is by DAS Architects, above; among the offerings are an ice-cream cone "palette," and porcupine shrimp, with phyllo dough.



## At the Plate

**D**on't expect cathedral ceilings and an intimate dining room hidden in a bank vault at Circa owner David Mantelmacher's new Suburban Square restaurant. Mantelmacher has gone basic, from the name — **Plate** — to the minimal DAS Architect—designed space. The dining room, painted warm vanilla and chocolate tones, with an orange concrete floor, evokes a Pottery Barn store, and Circa executive chef Tom Harkin's menu complements the comfy atmos-

phere with unfussy entrées, most priced under \$18. At lunch, gourmet pizzas with smoked salmon and goat cheese or skirt steak and feta fill the stone oven; at dinner, the focus turns to garlic-roasted chicken and smoked pork chops, plus turkey meatloaf and mac and cheese. Kids get a special menu — chicken fingers, french fries, homemade doughnut holes coated tableside with cinnamon and sugar. Plate's horseshoe-shaped bar, which opens onto the restaurant's outdoor café, boasts a wine list with 20 bottles under \$30, and specialty cocktails like the "Plateini," with Sauza tequila, Midori and pineapple. — *April White*

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