

# Fitchburg STAR

Thursday, February 21, 2008 • Vol. 33, No. 23

10 - Dining & Entertainment Guide - 2008



## Cajun cuisine

Liliana's owner/chef David Heide says his first attempt at operating a restaurant has been successful so far. Heide opened the New Orleans-style eatery Nov. 7 in Fitchburg on Triverton Pike Drive. *Jeremy Jones photo*

dish

A dining & entertainment supplement of  
Unified Newspaper Group

## Liliana's brings cuisine of the Crescent City to Fitchburg

By **Jeremy Jones**  
Unified Newspaper Group

Anyone looking to treat their palates to something new on the Fitchburg dining scene will welcome Liliana's. A New Orleans semi-formal dining establishment, the restaurant, located at 2951 Triverton Pike Dr., takes its name from chef/owner David Heide's daughter and is an exceptional labor of love.

Liliana's occupies a space that used to house a fast food restaurant, which had been vacant for two years. Heide expanded the property from 3,500 to 5,000-square-feet before launching back on Nov. 7.

It's Heide's first time running his own restaurant, and the former Fitchburg resident seems well on his way to hitting all the right notes.

"I did it now because I have a beautiful daughter and would love to be able to get the restaurant running enough that I can be there for her when she is old enough to remember me," Heide said. "I also wanted to do this while I was young, and not wait until I had lost my vision or passion."

Business has been fantastic the past three months, Heide said.

**'Along with the fact that we create a smaller carbon footprint from using local purveyors, we also get a level of service that is unmatched by the big-box purveyors.'**

*David Heide  
Liliana's owner/operator*

Liliana's has a charm all its own. Server Alex Herndon custom built the restaurant, including the creation of the custom ceramic water fountain that is prominently displayed in the main walkway.

Heide himself built the striking wooden bar, tables and banquettes, while his father's photography adorns the walls.

Chef de cuisine Annie O'Hara was recently named one of the city's most promising chefs by *Madison Magazine*. She previously worked with Heide at Cocoliquot restaurant in Madison.

For those new to New Orleans style food, you might be surprised to find that it's not all about spicy, Cajun-style cooking.

"Every cuisine has its place in New Orleans, mostly because of its history as a trading port," Heide said.

While all the traditional dishes one would expect (hush puppies, gumbo, jambalaya and étouffée) are here, Heide has included a fusion of different flavors and influences: French, African, Spanish and Native American.

Please turn to LILIANA'S, page 12

12 - Dining & Entertainment Guide - 2008

## LILIANA'S: New Orleans-style restaurant new to Fitchburg

Continued from page 11



David Heide says Liliana's crab cakes with field greens and citrus red pepper sauce constitute one of the kitchen's most popular appetizers. *Jeremy Jones photo*

Heide said Fitchburg is a terrific market for a new, competitive restaurant.

"I have always loved Fitchburg and have always hoped that it would have a fine dining restaurant, and I am happy to be the one to fill that hole," said Heide. "I think that the more competition the better."

"Look at downtown (Madison) – hundreds of restaurants, and they all force each other to be better and more competitive in pricing and quality. If I didn't think that the restaurant was going to succeed in this market, I would not have opened it."

Liliana's features regional flavors and changes often to take advantage of locally available seasonal produce.

All of Liliana's purveyors are from Madison with the exception of Plitt seafood out of Chicago, which provides fresh fish and oysters.

"Along with the fact that we create a smaller carbon footprint from using local purveyors, we also get a level of service that is unmatched by the big-box purveyors such as US Foodservice and Sysco," Heide said. "We are constantly searching for local, organic sources for as many of our ingredients as possible."

Of the highlights among the Liliana's dinner menu, the barbecue Madagascar prawns in garlic and herbs (\$12) are a hit – although wet towels provided for patrons hands are a necessity after cracking apart these delectable delicacies.

For a main course, the Andouille, chicken and blackened shrimp papardelle with roasted pepper cream sauce (\$16) is the perfect melding of flavors with just the right amount of kick.

Portions are ample, but Liliana's desserts are worth saving room for, especially the reasonably priced Banana's Foster (\$3), which is flambéed in spiced rum in the kitchen rather than table-side. It complements any meal with its small pieces of ripe banana, drizzled in a warm caramelized sauce.

Liliana's also serves up a diverse lunch menu (Monday through Sunday, 11 a.m.-2 p.m.), which features a number of Po'Boy sandwiches and delicious salads.

Local jazz artists, as well as high school musicians from the surrounding area, will be part of the Liliana's live music scene Thursday, Friday and Saturday evenings. There is no cover charge. You can check the schedule online at: [www.lilianas-restaurant.com/calendar.htm](http://www.lilianas-restaurant.com/calendar.htm).

To reserve a table at Liliana's or to see the lunch and dinner menus, visit: [www.lilianasrestaurant.com](http://www.lilianasrestaurant.com).

### Liliana's

**Location:** 2951 Triverton Pike Drive, Fitchburg.

**Telephone:** (608) 442-4444.

**Hours:** 11 a.m.-2 p.m. lunch Monday-Saturday; 5-9 p.m. daily.

**Reservations:** Accepted.

**Credit cards:** Accepted.

**Wheelchair accessible:** Yes.

**Nonsmoking:** Yes.

**Vegetarian options:** Yes.

**Cost for entrees:** \$14- \$24

**Menu:** Liliana's offers seven appetizers that range from \$6-\$12, including cheddar filled hush puppies; crab cakes with field greens and citrus red pepper sauce; Madagascar prawns in garlic and herbs; cornmeal crusted calamari; raw oysters on the half shell; okra fritters with sweet escebeche jam, and a New Orleans charcuterie platter of andouillie, tasso, boudin, crawfish and alligator sausage.

Also on the menu are more than a half dozen salads. Main courses include: barbecued pork spare ribs; jambalaya; sea scallops with ratatouille; black Angus ribeye; andouille crusted tilapia; shrimp and crawfish etouffée; andouille, chicken and blackened shrimp papardelle pasta with roasted red pepper cream sauce; red beans and rice with andouille sausage, and roasted red peppers and wild mushrooms with buccantini pasta in pesto cream sauce.