

# Fitchburg STAR

Thursday, October 18, 2007 • Vol. 32, No. 15

PRSR STANDARD  
ECRWSS  
US POSTAGE  
**PAID**  
UNIFIED NEWSPAPER  
GROUP

POSTAL CUSTOMER



David and Tiffany Heide with their daughter, Liliana.

## Liliana's offers New Orleans cuisine

By Kurt Gutknecht

Fitchburg Star Editor

New Orleans cuisine and entertainment arrive in Fitchburg later this month when Liliana's Restaurant opens on McKee Road, a half block east of Fish Hatchery Road.

The restaurant is the dream of chef Dave Heide, a former Fitchburg resident whose culinary apprenticeship encompassed several well-known restaurants. He named the restaurant after his daughter.

Why New Orleans fare? Heide said he loves Italian cuisine but thought the local market was for Italian restaurants was "saturated."

"Even if a new Italian restaurant was great, I'm afraid it might get lost," Heide said.

Nonetheless, he's enthusiastic about the new restaurant's approach. While there are some local examples of New Orleans food in the area, "New Orleans food has never been realized here," Heide said.

The extensive menu will offer familiar dishes such as jambalaya,

oysters, fresh seafood, a variety of hot and cold Po' boy sandwiches, and some less common fare, such as Louisiana bouillabaisse and chicken and alligator piquant.

Heide's resume includes some impressive stints: a top graduate of Le Cordon Bleu, positions at several top restaurants in California (El Bizcocho and Sicilano's), more than a year at Picasso's in Fitchburg, serving as head baker at Carl's Cakes to refine his baking skills, and a job at Cocoliquot.

Whenever possible, he plans to utilize local products.

His parents are residents of the city.

Heide said the recent closing of Fitch's Chophouse has deterred some from investing in restaurants, but he doesn't think the grim prognosis is warranted.

He wanted a restaurant that was large enough so he could occasionally take a day off. The existing building, which housed a former fast food restaurant, had been vacant for more

## LILIANA'S: New Orleans cuisine and jazz

Continued from front page

than two years. Heide is expanding it by 1,500 square feet (to 5,000 square feet).

The restaurant will be accessible and kid-friendly, with a changing room and a menu for kids and babies.

There will also be jazz on Thursday, Friday and Saturday evenings, with no cover charge. He also plans to make his restaurant available to high school jazz groups.

Annie O'Hara will be the restaurant's chef de cuisine and David Ham will be the front of house management.

He plans a "soft" opening of the restaurant on Nov. 1 with a grand opening slated for Nov. 7.

[www.lilianarestaurant.com](http://www.lilianarestaurant.com),  
2951 Triverton Place, 695-7593.

Turn to Liliana's, page 2