

# Seasons 52



On a hot and humid day in June, a group of 4 co-workers prepared to go on an expedition of a lifetime. They would be adventuring into uncharted territory, exploring the depths of a newer and highly-raved about restaurant in Edison. Despite terrible struggle and ordeal, including it being Pretzel Friday at the FBC office, they committed to the task!

Seasons 52 is one of the newer high-end restaurants in the area. They opened near the Menlo Park Mall location in 2014. They have a few locations around the United States. Their concept is to serve fresh, in-season food that is low in calories. Their menu changes 4 times a year, with each season! When we arrived, we were greeted by a brand new building, a gorgeous water fall, and an in-wall fireplace!

Our hostess walked us over to our booth! Now getting four people into a booth is usually an ordeal, but we had the luxury of Nicolle letting everyone know that she *refuses* to sit in the middle of the booth. Knowing this, we easily filed in. Kathleen, our waitress, introduced herself to us and gave us the run-down on the restaurant. We looked over the extensive menu! It was pretty impressive! But even more impressive was that their wine list filled up the entire back side of their menu. When you look around the restaurant, you'll notice they've hidden wine bottles in every corner and crevice of the restaurant. This is also when we noticed the giant bar with hanging glasses and bottles! It was gorgeous. Definitely a place to go *after* work. For now, we would choose

our drinks, a variety of sweet teas, mint lemonade, and sparkling raspberry lemonade. Can you tell we're ready for the summer?

The group had their first major struggle to go through: choosing appetizers. Annie and I have been trying to eat low-carb and healthy so we decided on the sushi-grade Ahi Tuna. Agatha really loved the idea of stuffed mushrooms, and these sounded delicious because they were stuffed with "lump crab, roasted shrimp, and spinach."

Two major events happened while we waited for our appetizers. The first: our absolutely gorgeous drinks came to the table! I've never seen something as beautiful as my mint lemonade! Maybe the only thing more impressive was Agatha's sparkling raspberry lemonade. The second: a group discussion on what our group name should be!

We threw around some ideas and tried to figure out what the motif of our group really is. After some very transcendental and heavy philosophical conversation, we decided to call it quits and talk about Annie's barbecue. Then our waitress, Kathleen, came and checked up on us to order our entrees. Nicolle bravely decided to order a burger, a buffalo burger with tamale tots. Annie consciously ordered a grilled chicken caprese sandwich (hold the buns). Agatha and I both ordered mole braised beef tacos! Then Kathleen brought us our appetizers and watched Nicolle take full editorial pictures of our drinks and our appetizers. We decided to eat everything family style obviously! The Ahi tuna was absolutely delicious. It came with a nice reduced soy sauce and pickled cucumbers that were crisp and refreshing. The mushrooms came in an interesting mushroom-holding device with a shrimp on top of each mushroom. I probably could've eaten all of them by myself (and they weren't even nachos)! And the flatbread was really crisp and cheesy and saucy. The table was quiet for the first time in about 30 minutes! We were devouring everything. But after eating it all, we didn't feel *too* full!

The entrees arrived and continued to blow away our expectations. It was all so delicious. I've been watching a lot of Food Network recently, and Guy Fiere had an episode where he made mole sauce. Since I watched that episode, I've wanted to know what mole sauce tasted like because I couldn't imagine a savory chocolate sauce. The beef was extremely tender and juicy. At first glance, it didn't seem like 3 tacos would be enough food. But I was starting to feel it after just one! Don't let the small portion sizes fool you. I'm going to assume everyone else enjoyed their meals by the "mmms!" and "oh yeahhh!" I heard around the table.

Finally we got to the pinnacle of the lunch. It was dessert time. Annie had forewarned us that Seasons 52 has really delicious desserts. Kathleen brought us a tray of dessert shooters filled to the brim with goodies. She went over all the choices which included rocky road, tropical cheesecake, peanut butter cake, pecan pie, and mocha latte. Again, do not let the small size fool you. These desserts were extremely filling. At a glance, I think I could've eaten 4 of them but after lunch I couldn't move.

We decided to let Kathleen know why we stopped her every time she brought another course

to take pictures. She was very excited about being featured in an exclusive restaurant review and to become a celebrity at Federal Business Centers. The overall experience would be rated 10/10, 5 stars, two thumbs up! It's a great place for lunch, a date, or meeting with co-workers after work. We'll definitely have to go again!