

what's new

Globe Restaurant



and you don't have to have a reservation: walk-ins are welcome. The salmon dishes are always superb and the foie gras is sensational. In short I have tremendous respect for Heath and Bistro 607—which is why I was pleased the other evening to dine at Heath's newest eatery, Globe, located at 510 Glenwood Avenue in the 510 Building complex (Globe's entrance faces Glenwood Avenue in the same building as Bogart's and Red Room).

My first impression: the entrance door to the restaurant is heavy as lead so this is the perfect place for men to regress to those by-gone gentlemanly ways: opening the door for your lady. Once inside you feel as though you're cocooned in a rich walnut shell that's cracked open, allowing you to gaze up at passing clouds (the cloud effect occasioned by the use of large frosted glass palettes of indirect lighting—very soothing).

Naturally one is led to compare Bistro 607 with

Globe. Bistro 607 offers a café ambience; Globe, a gentlemen's club elegance. The fare at Bistro 607 is nouvelle American (heavy on French techniques) while Heath opened Globe in order to prepare, as he put it, "the good foods of the world—no culinary limitations," hence the name "Globe."

I was turned on by Heath's description of the pastrami that he makes in-house. A pastrami and Swiss cheese



on rye is offered on the lunch and late night menus. I had to taste the pastrami so I ordered the sandwich. Interestingly, the pastrami here is true to its roast beef roots, definite flavor of beef, rather more so than NYC deli-style. The pastrami was tender, thinly-sliced and generously portioned. I recommend the sandwich.

I plan a more ambitious foray of the Globe menu and will report soon, but for now just know the Globe is open for business. And if you're wondering, Bistro 607 is open, with Heath, who is executive chef, spending time between each. At Globe, the man heading up the kitchen is Gray Modlin, who cut his culinary teeth in Manhattan and France before coming to Raleigh.

The Globe, 919.836.1811
510 Glenwood Avenue, Suite 103
Raleigh, NC 27603

Lunch: Mon-Fri 11:30am - 2pm

Dinner: Mon-Sat 5:30 - 10pm

Late Night Menu: Thu-Sat 10pm - 2am

By Fred Benton, City Style Editor

Heath Holleman, a gifted young chef, is truly a Raleigh treasure. His restaurant, Bistro 607 at 607 Glenwood Avenue, has reaped accolades from diners and critics. One of the many reasons I like Heath so much is that he's an unassuming and humble chef, despite his obvious talent. He enjoys teaching Sunday school and involving himself with the kids through his deeply-held Christian beliefs. I enjoy trying to shock Heath when I'm there, but he always remains unruffled.

As a diner, I love Bistro 607 for the fact that it's informal, intimate, unstuffy

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