

Another Jinja eatery is coming right up

At La Varenne Cooking School in Paris, they prepare students for work in bistros, cafes, hotels, brasseries, patisseries and so on, but not in Asian restaurants. It's just not in the *diplome*.

So here we have Lesley Allin, a graduate; her husband, Tim; and their partner, Doug Lanham, opening their third Pan-Asian Jinja Bar and Bistro, this one on Coors a mile south of Montañito.

Say it with me, "Why Asian?" "She asked me the same question," said Tim Allin.

The answer is part taste: "We like it," and part business sense. "If you think of the rest of the pie, the Asian slice has 40,000 locations and two chains," Tim Allin said. "It's the last unchained segment of cuisine."

The couple has traveled extensively and lived in Europe 15 years. Their Santa Fe and Paseo del Norte locations are doing well and the West is hungry for the East: Malaysian, Vietnamese, Chinese, Japanese and more, including some interesting little items like Kobe beef sliders — 2-ounce hamburgers on brioche buns on the bar menu. So, why not open a third location for a chain of three?

With the restaurant on high ground and an enclosed patio facing north and east, the new Jinja's views should be mind-opening enough to inspire Uncle Squeamish to order his salmon undercooked, the way it's supposed to be served.

With 5,000 square feet of sumptuous Asian decor, everything made from scratch



GREG SORBER/JOURNAL



Grilled sashimi tuna is one of the dishes offered at the Jinja Bar and Bistro, which plans new West Side eatery in the fall.



SUSAN STIGER
Of the Journal

The Dish

was 17 and needed a job. She knew Gordon Schutte was in the restaurant business so she asked about a job for her son.

Minarsich washed dishes — a lot of dishes — at Vivace in Nob Hill, and worked as a line cook at his stepfather's now defunct Cafe Spoleto and La Piazza. Today, he's making *far-falle alla salmone affumicato*, as owner of Vivace. Don't you

This is the look of the Jinja Bar and Bistro at Paseo del Norte and Ventura. The family plans to establish another Albuquerque restaurant in the fall on Coors about a mile south of Montañito.



GREG SORBER/JOURNAL

A dish called Ten Tigers at the Jinja Bar and Bistro. It is grilled black tiger shrimp marinated with lemongrass and chile, with pineapple salsa and mint cilantro vinaigrette and served with fried rice.

love a happy beginning?

In case your fluency in Italian has ebbed, that dish is bowtie pasta with smoked salmon, red bell peppers and a cream sauce. And it's not going anywhere. Minarsich has no plans to change the menu for now, although he is planning a few adventurous specials.

"We have a long-time following," he said. "We'll stick to what we do well."

Besides, Schutte likes to work the dining room and be on hand for consultations.

For more information, call Vivace at 3118 Central SE, 268-5965.

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and an average evening ticket of \$22 per person, the only downside of the new Jinja is it won't open until fall. In the meantime, you can work on Uncle Squeamish. Sashimi-grade tuna, tofu and calamari

are on the menu too.

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Joey Minarsich's mom met his stepfather in real estate school 10 years ago when Joey