

**GLOBAL OFFERS A CULINARY ADVENTURE  
GOOD DISHES FROM MANY CONTINENTS,  
BUT BE READY FOR A LEISURELY PACE  
HELEN SCHWAB, RESTAURANT WRITER**

My usual advice is to beware chefs bearing menus of "international cuisine."

Their lineups seldom range wide. And too often the cuisines that do show up are hacked into a mishmash of ingredients, techniques and fancified dish names. But chef Bernard Brunet, who owns Global in Ballantyne with his wife, Shannon, pulls it off with panache. "We're not a restaurant, we're a destination," he says. "Where we're located, you've got to come on purpose." He laughs, because although it's just off Johnston Road, near Interstate 485, you do feel as if you're in uncharted territory, winding around a bit in the parking lot before you spot its signs.

Brunet also means, however, that the small restaurant dares to aim at a pretty specific experience. "We're trying to be a quaint restaurant, a romantic restaurant, no kids around. We want to be an escape (and I'd rather have people be prepared than walk in and think, 'Oh, that's not for us.' "

So who's it for?

People interested in the take of a chef who grew up and apprenticed in Nice, France; worked in Michelin three-stars such as Taillevent, Lucas Carton in Paris, then in England and Russia; and spent years in cruise-ship cuisine, a taxing branch of culinary work. There he met Shannon, a Boone native working as an entertainer and event hostess. She runs the front of Global's house, and now that there's live piano music, she's taken to occasionally doing a Broadway standard herself.

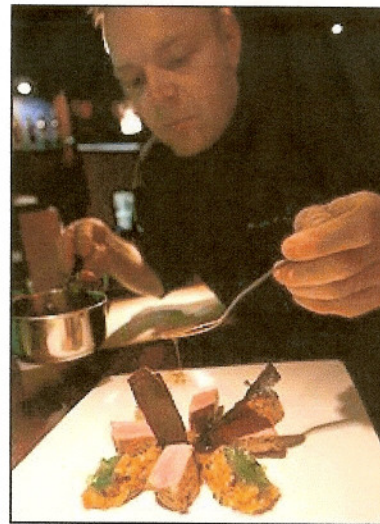
The menu hits four continents, with geographic labels (vacillating from region to country to city and back). From India come plump flash-fried oysters in green curry sauce. From France (or maybe Belgium as it says on the lunch menu), a terrific chopped endive salad sports Danish bleu cheese, pecans, apple and almond vinaigrette. From Haiti, fried shrimp loll in sweet-and-sour papaya vinaigrette, while pear and brie quesadillas with berry relish are tagged from Charlotte. (Well, since Brunet is here, I guess that works.)

And those are just appetizer choices.

Entrees include gorgeous lamb tenderloin (India); tender and assertive seared orange-pepper-crusting tuna (California); moist grilled chicken with sun-dried tomatoes, kalamata olives and pesto over perfectly cooked ziti; minty eggplant burritos (Peru); and nero risotto, the rice made black with squid ink and dotted with grilled calamari and Asiago cheese. Only a braised lamb shank disappointed, the meat not having hit the melting tenderness one wants from this dish. Its accompanying orzo and subtle lavender-rosemary sauce excelled.

And those are just appetizer choices.

Entrees include gorgeous lamb tenderloin (India); tender and assertive seared orange-pepper-crusting tuna



(California); moist grilled chicken with sun-dried tomatoes, kalamata olives and pesto over perfectly cooked ziti; minty eggplant burritos (Peru); and nero risotto, the rice made black with squid ink and dotted with grilled calamari and Asiago cheese. Only a braised lamb shank disappointed, the meat not having hit the melting tenderness one wants from this dish. Its accompanying orzo and subtle lavender-rosemary sauce excelled.

Details - from interesting art-glass scones to vibrant blue linens that contrast beautifully with caramel-colored walls - count here. So does cleverness: A trio of creme brulees in chocolate, vanilla and mocha is served in one divided dish, solving the problem of people like me who can't decide among flavors. A pretty little layering of raspberry and lemon mousses with pound cake and berry coulis gives light-dessert fans an option. For the rest, there's also chocolate lava cake, but order it early in your meal, since it takes awhile.

In fact, everything does, so be prepared for that as well. Servers might be as frank about that as Brunet is about his concept, but if you're willing to while away some time, you'll find a little escapism here.

**\*\*\* Stars**

Global  
3520 Toringdon Way (at Ballantyne); 704-248-0866;  
[www.global-restaurant.com](http://www.global-restaurant.com)

Food: \*\*\* Setting: \*\*\* Service: \*\*\*

ENTREE PRICES: Lunch \$7-\$11; dinner \$16-\$26.

HOURS: Lunch 11:30 a.m.-2:30 p.m. weekdays; dinner 6-10 p.m. Monday-Thursday, to 10:30 Friday-Saturday (bar open with appetizers served from 5 to 6 before dinner).

CREDIT CARDS: MC, Visa, AE.

RESERVATIONS: Taken anytime.

NOTES: Seats 50; creative vegetarian options; children's items can be made; smoke-free.