

## A Gourmet Meal, With a Different View

The next time you're in the mood for a great meal, you might think about trying something a little different for a change. A gourmet meal doesn't always have to come with either an ocean view or outrageous prices. If incredible delicacies, such as jumbo lump crab cakes or fried calamari, are making your mouth water, or if you're in the mood for a fresh salad, delicious seafood or an amazing steak, you're in luck.

We were recently invited for dinner in a very interesting place and were quite surprised by the quality of the cuisine, excellent service level, attention to detail and presentation and one heck of a wine list! Where, you might ask? You'll have to read on to find out!

A crisp sparkling water or a hearty bottle of wine will start you off right. The wine list isn't extensive, but it doesn't need to be if the selections are just right. Champagnes such as Dom Perignon, Perrier or Veuve Clicquot "Yellow Label" top the list, with Tattinger and Moet also making the collection. Just a few of the fine red wines include Opus One "Very Limited" 2004, Stags Leap "Artemis" 2001 and Guenoc Petit Sytah Reserve 1999.

If you'd like a light white wine, then you may choose from Ferrari Carano Chardonnay 2005 or "Collio" Pinot Grigio Fruili Valley, Italy 2006, just to name two. Overall, it's a selection of flavors that will meet any taste.

Even though the shrimp and crab cake appetizers on the menu sounded wonderful, we treated ourselves to the most amazing bruschetta we have ever experienced. Combining freshly diced sweet tomatoes, basil and red onions, which really add a new dimension to the dish, the bruschetta is then tossed in olive oil and a balsamic Parmesan sauce. It's then baked on top of crunchy French bread. This blends the flavors throughout the bread for an incredibly tasty treat. The presentation was out of this world! If you've had escargot in the past, there's now a new

twist for this old dish. This escargot is sautéed in a garlic butter sauce and then combined with sautéed mushrooms for a delightful flavor combination. Don't think you're going to get five or six little morsels on a little metal tray; there's plenty here, even to share.

The soup and salad course includes either soup du jour or blue crab and corn chowder. Both are spectacular, but the salads made the course. In my opinion, there's nothing worse than a soggy, stale crouton. Not going to happen here as they are

made fresh and top one of the best Caesar salads in town. The romaine was incredibly fresh, moist and crispy. Combine this with a dressing that's creamy with just a touch of zip, and it makes your taste buds dance!

Entrees such as the standard surf and turf or filet mignon are available, but our suggestion would be to diversify and try the recommended bone-in rib eye for its amazing flavor and texture. It's twenty ounces of USDA beef and is served with mashed potatoes and seasonal vegetables. However, if you really want a treat, then

the steak Diane is right up your alley. This magnificent dish is cooked tableside, sautéed to perfection in brandy, tossed with mushrooms and shallots and served in a demi-glaze sauce. The chicken parmigiana is wonderfully moist and flavorful, served with a zesty red sauce and a side of pasta. In addition, a variety of fresh fish, such as yellow tail snapper and salmon, are available to suit your pallet.

So...where is this great new restaurant? It's actually not new and on the Flavor scale, it's not bronze, it's not silver...it's **Solid Gold!** That's right, **The Grille at Solid Gold.** For more information about the restaurant, log onto [SolidGoldFtl.com](http://SolidGoldFtl.com), or call 954-630-2004 for reservations.

