

Cafe Soriah mixes fine dining with Mediterranean flavor

by Patrick Gilligan and Sherry Telford

Dining and atmosphere often go hand-in-hand, however few places master the combination like Cafe Soriah. Straight from the heart of the Mediterranean, Cafe Soriah, a quaint but elegant establishment at 384 W. 13th, is hidden among boutiques on busy 13th Avenue.

Entering the restaurant, we were greeted by a warm and tasteful bar, alive with local patrons enjoying a vast assortment of libations. Proceeding further, we discovered a romantic dining room adorned with soft lighting and exquisite decor.

If weather permits, don't pass up the opportunity to dine outdoors. Cafe Soriah has created a Tuscan-like patio adorned with hanging plants, twinkling lights, and a fountain reminiscent of the Italian countryside.

Amidst quiet conversations and the glow of candlelight, we explored the menu that highlights the fine art of Mediterranean and French cuisine.

Though some of the entrees appeared to be expensive, it was only so until our food arrived. Just moments after we were seated, fresh sourdough and walnut rye bread was placed on our table, and our drinks were top priority for the maitre'd. We decided to split an appetizer, which was a special of the evening: pan-sauteed calamari carefully paired with garlic, capers, and vari-

ous imported spices. I also had a fresh and peppery arugula salad complimented with an outstanding lemon-cumin vinaigrette dressing.

The menu had various selections of seafood, lamb, beef, fowl and vegetarian choices which made it difficult to decide on an entree. Sherry ordered the salmon du jour, a grilled salmon filet seasoned with Mediterranean spices and paired with a mango-curry cream sauce. I decided to choose the Tournedos de Boeuf, which were generous, tender medallions of beef covered with a champignon sauce. Each of our entrees arrived promptly, accompanied with Cafe Soriah's signature rice pilaf and grilled vegetables.

Soon after our plates were cleared from the table, the dessert cart arrived offering a wide range of sweets that would please any taste. Sherry chose the strawberry trifle, a melange of decadent cream and strawberries that carefully balanced the light essence of berries and rich cream. I chose the fruit torte composed of fresh glazed blackberries, strawberries, and custard. We were extremely satisfied with our selections.

Cafe Soriah offers an intimate setting and a delectable menu perfect for any special occasion. Cafe Soriah offers dinner daily and lunch Monday through Friday. Do not hesitate to put Cafe Soriah at the top of your list of fine dining establishments.



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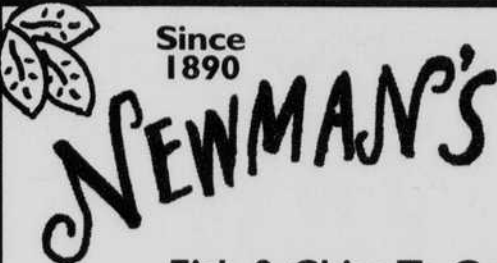
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