

TARARIN THAI CUISINE

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Well Fed and Cozy, We Didn't Want to Leave

Café Soriah

384 W. 13th Ave. - 342-4410

www.soriah.com

Fare: Mediterranean

Entrees between \$14-\$20



Reviewed by Megan Hamlin and Heron Calisch-Dolen

Walking into Café Soriah, we were taken in by the cozy atmosphere of warm-colored walls, soft upbeat music, rich hardwood floors and sunlight flowing in from the skylights. The friendly, sincere staff greeted us and, after we were seated, thick slices of warm, hearty bread were brought to our table. With its relaxing environment, Café Soriah is your best choice for a quick lunch before rushing back to school or work.

Café Soriah takes pride in the fact that they make every effort to use local organic ingredients to

create a menu full of a variety of flavorful dishes. For lunch, we considered various salads, soups, chicken, seafood, lamb and vegetarian dishes before we made our final selection. After a little guidance from our knowledgeable server we decided on two popular dishes—Chicken Jerusalem and the Goat Cheese Torte.

The Chicken Jerusalem consisted of baked sliced chicken with spinach, mushrooms, and artichoke hearts in a white wine sauce. This dish was served with steamed vegetables and seasoned rice and was beautifully presented and very gourmet, yet it still had a home comfort feel. My companion's dish, the Goat Cheese Torte, is a great dish for someone with a smaller appetite and although still filling, it is very fresh and light. The flaky pastry dough was topped with a half tomato, a plentiful amount of warm goat cheese mixed with herbs, and served with a salad of beautiful organic greens. To finish off the meal, we shared two of the many enticing dessert options. The first was a very rich six-layer chocolate cake that was quite an indulgence and very delectable. The second was a little on the lighter side and consisted of layers of chopped hazelnuts, a not-too-sweet pastry cream and pureed raspberries. The chocolate cake was a real treat and the raspberry dessert was very satisfying and made for a great fresh summertime dessert.

Although you could easily presume the food and atmosphere at Café Soriah comes with a considerable price tag, both lunches were only \$9.50 each and the desserts only \$4.50 each.

Café Soriah, named after the owner's daughter, is a wonderful place for lunch or dinner, providing customers with excellent food, friendly, efficient service and a comfortable, relaxing atmosphere to match.