

KAFKA
PARABLES
A Robinson Theatre Production

Showtimes
May 13-14, 20-21, 27-28 at 8:00pm
Thursday May 19 at 7:30pm
Sunday May 22 at 2:00pm

Tickets
UO Ticket Office
EMU Main Floor • 346-4363
UT Box Office
Evenings of Performance

regon Ballroom Dance Club presents:

In Fair Verona
A FORMAL MASQUERADE BALL

Friday, May 27th
Lesson at 7:30, Dancing 8:30-11:30
EMU Ballroom
\$8 students, \$10 community
Price includes foxtrot/waltz lessons by Tim Bennet from Portland
For more information, call 346-6025 or go to ballroom.uoregon.edu

Where do you wanna go eat?

The Glenwood.

Our hollandaise is made from scratch.

2588 Willamette St. 541-687-8201
340 Alder St. 541-687-0355

■ Restaurant review

Adam's Place is the place to be for innovative food, excellent service

Restaurant a success on all levels, from the classic interior to the patient staff

BY JOSH LINTEREUR
PULSE REPORTER

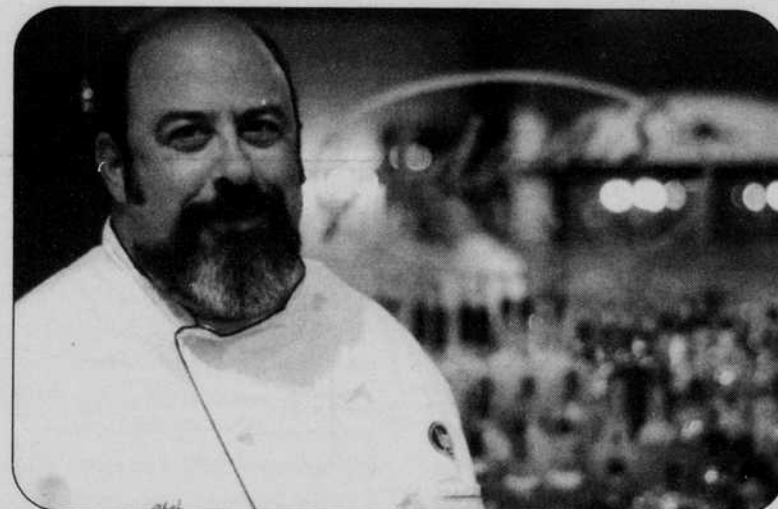
When it comes to fine dining, the most dependable part of the experience is usually the food, while the service can be wildly inconsistent no matter how elegant the restaurant.

From the frustrations caused by a rude or disinterested wait staff, to the infuriating experience of paying handsomely for a meal only to be herded out the door by an establishment more interested in turnover than in creating a lasting experience, too often restaurants get it wrong.

But during a recent dinner with my girlfriend at Adam's Place Restaurant in downtown Eugene, I found that rare restaurant that got things right on all levels.

Inside the restaurant, the space is divided into a dining room and lounge area. The dining room has the classical feel of a European inn, complete with an exposed brick fireplace, old-fashioned candlestick lights and dark wood beams running across the white walls. The lounge feels more cosmopolitan thanks to the jazz music floating in from the neighboring Luna nightclub, which connects to the restaurant near the entrance.

Tuxedo-clad prom-goers filled the dining area, while a man sporting a well-groomed mullet, Hawaiian-shirt and shorts, kept things from being too formal. We chose to sit in the lounge area and our waiter brought



TIM BOBOSKY | PHOTOGRAPHER

Adam Bernstein, the executive chef and owner of Adam's Place, has been in the restaurant business for 30 years.

out two small slices of cucumber with a salmon and shrimp spread for us to sample.

Because of my girlfriend's particularly complicated taste in food, ordering becomes a process involving a series of questions for the wait staff, and our actual order is rarely placed during the server's first two or three visits. But our waiter was agreeable with each visit to our table, and at one point when he became tied up with another party, a different waiter stopped by to check on us and answer another round of questions.

When we finally decided on an appetizer of cambazola fondue, our waiter reassured us that we were not to feel rushed, though I sensed that at our pace the kitchen would close before we decided on a dinner.

The appetizer featured creamy German cheese served in a warm bread bowl with garlic croutons on the side. It was delicious, but the richness

of the cheese made it more appropriate for a large group than a couple.

The mostly organic menu changes each season, and the late spring, early summer menu we ordered from featured entrées like spring-run halibut, salmon and several cuts of steak. They also offered a vegetarian trio of polenta with grilled asparagus; phyllo dough stuffed with crimini mushrooms, garlic and herbs; and seasoned red lentils topped with artisan goat cheese-stuffed pequinillo peppers and grilled garlic greens. Most of the entrees were in the \$20-\$25 range.

The fillet mignon we decided to split was artistically presented with sweet potatoes and a delicious dark glaze. Even though we shared the dish, the generous cuts of meat were more than enough for the two of us.

Despite our snail's pace, we never felt rushed and our attentive server waited until we were finished before

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QUESTIONS?

Call 346-1164 or 346-3761.

music.uoregon.edu



Director Candidate Presentation

Today

12:00-1:00pm

Women's Center Lounge
Suite 3, EMU

Lunch Provided

Please join the Women's Center in welcoming our second Director candidate
Pamela Shepherd

Pamela will present to students on her vision for the Women's Center. The presentation will be followed by a Q/A session.

For more information, call
346-4095



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