

Chez Moustache: a taste of

Chez Moustache
224 Highway 99E, Aurora
Reservations: 678-1866

Hours:
Lunch
11:00 a.m. to 2:30 p.m.
Monday through Saturday

Dinner
5:30 p.m. to 10:00 p.m.,
Wednesday through Sunday

By Lisa Chitty
Of The Print

In Aurora nestled amidst century-old antiques and quaint shops is an exciting new eatery, Chez Moustache.

Jean-Marc Gauthier, proprietor and chef, says the restaurant's French cuisine blends the traditional with

In review

the new. Gauthier also caters to his clientele's palate. "Hopefully the customers will feel free to communicate their likes and dislikes," encouraged Gauthier.

This philosophy carries over into the presentation of the menu. Specialties such

as New York Steak in Bearnaise Sauce, Chicken Breast Hollandaise, and Duck in assorted fruit sauces, appear on an interchangeable blackboard to create a typical dinner menu. "The blackboard enables each day a chance to become an inspiration," Gauthier said.

The establishment resembles the left bank cafes of Paris. Chez Moustache combines the personable atmosphere of a French country inn with the high quality of Parisian foods. The wine list adds to the tasteful decor and menu with Tualitin Valley "Semillion" from our own Oregon vineyards, and French classics such as "Chateau St. Jean Chardonnay". If none of the above please your palate, there are thirty more to choose from.

I thoroughly enjoyed all aspects of my dinner. The service proved to be exceptional. The waiter described and translated the dishes knowledgeably. For the first course I chose the seafood quiche at \$2.50. It turned out to be a menagerie of good quality seafood in a superb pastry crust, browned just enough.

The main course was a pleasant surprise. Fresh car-

rots and zucchini, sauteed in butter, were served in generous portions. Whipped potatoes surrounded the main dish, Coquilles St. Jacques, which was prepared in a rich white sauce flavored with cheese and a touch of garlic.

A salad of crisp lettuce and mushrooms, garnished with a refreshing vinaigrette dressing topped off the main dish, and at \$7.50 it is a very reasonable price.

The dessert menu is extensive, including Tarte Tatin, Banana Flambe, assorted French pastries and a cheese plate. Unfortunately, this author was pleasingly satiated by dessert time.

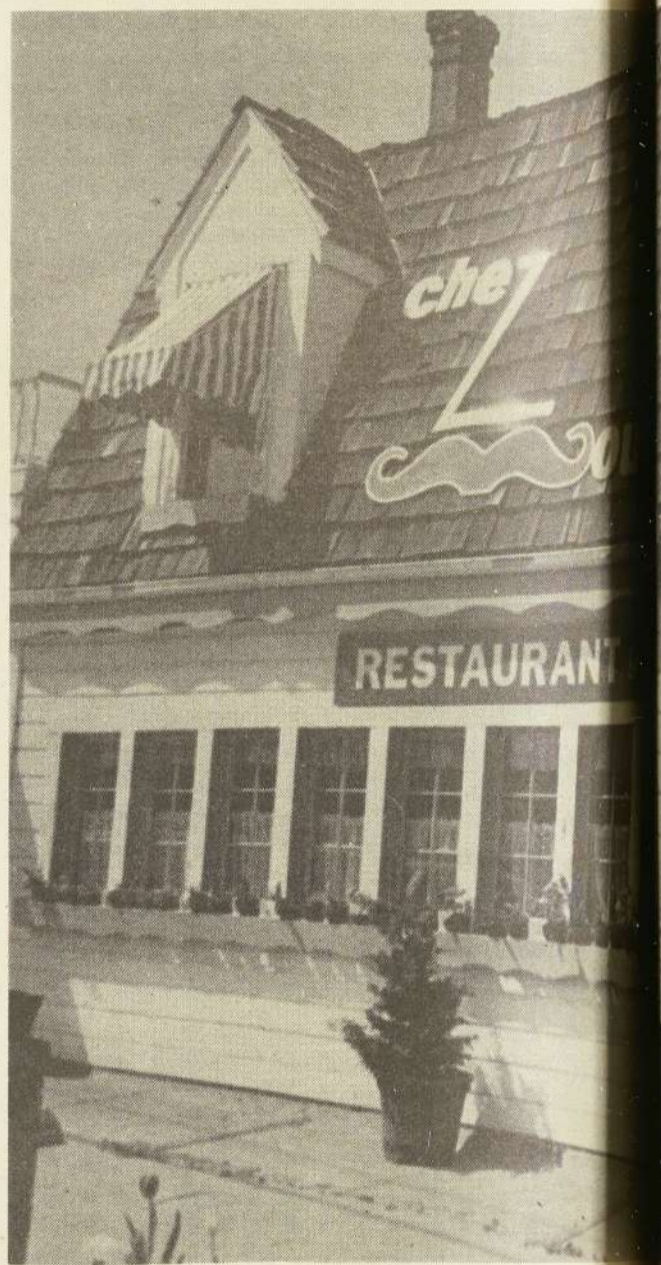
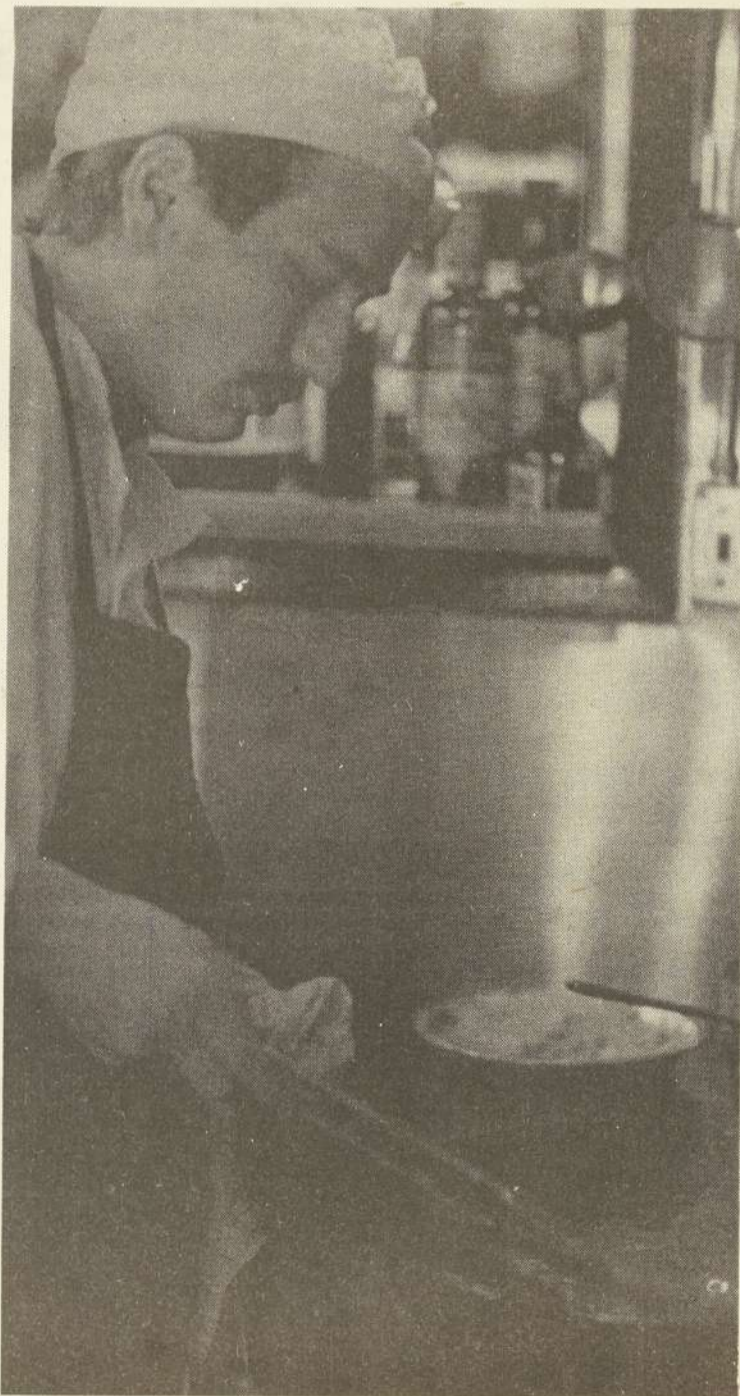
The lunch menu offers a wide variety of choices, also.

Onion soup au gratin, Escogots a'la bourguignon, three quiche selections—just a few of the specialties available.

When asked why a French restaurant in Aurora, Oregon, they replied, "Aurora has a certain European flavor, it reminds me of France. All the people in the community seem to know and appreciate good food. I respect that."

In comparing quality and quantity, Chez Moustache is definitely up to par with many Portland establishments.

Gauthier feels the people of the Portland area demand superior food. And he is ready to please.



Jean-Marc Gauthier (top) takes a break during noon hour rush at Aurora restaurant. Gauthier, a native of Paris, has been in the United States about nine years and recently opened Chez Moustache in the heart of Aurora. Patrons (right) enjoy their wine as the chef

