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SUNDAY & MONDAY
Three Course Italian Dinner
Featuring an appetizer, pasta dish
and entrée. 16.00

TUESDAY - New Zealand Lobster
8oz tail served with drawn butter,
rice and vegetables. 19.95

WEDNESDAY - Seafood Fettuccine
Shrimp, clams, and calamari, tossed with fresh
tomatoes, basil, spinach and roasted garlic,
topped with crab. 9.50

THURSDAY - Fresh Halibut
Sautéed with seasonal ingredients, served
with pasta and vegetables. 19.95

FRIDAY & SATURDAY
Painted Hills Fillet Mignon
8oz organic fillet served with pasta
and vegetables. 23.95

morsels BY BOBBIE WILLIS

Revival on Willamette

L&L prepares for debut as Triomphe Midtown.

Just in time for summer, new L&L Market building proprietor Ali Pourfard will head up the revamping of the market as **Triomphe Midtown**, which will house **Triomphe Patisserie** (in operation now three weeks), as well as a restaurant serving Mediterranean lunch and dinner, a bar and a deli under the same name. **Serrano's**, the coffee joint, will maintain its central location in the building.

Pourfard, a key player for years now in restaurant and real estate development in Eugene, aims to keep L&L's casual attitude while offering excellent food, services and entertainment.

"This will definitely still be a market," he says, "where people can be comfortable and hang out. Only now, it will be cozier, with more privacy, and just more pleasant all around."

Pourfard is working with builders to redefine L&L's cavernous dining area into a more intimate and better organized space. Plans include a stage for music and entrances from the Willamette St. and 16th Ave. sides of the building for better traffic flow.

While things are still under construction, improvements are already underway — beautiful, solid, high-gloss mahogany-colored floors, improved lighting and a much more consistent style of design throughout. You'll still find Long's Meat Market here for the time being, but the stalwart butcher shop is on the verge of moving to Southtowne at 29th and Oak. Their space will be used for the Triomphe deli, where Pourfard wants to provide meats, cheeses, wines and gourmet foods-to-go.

The Triomphe Patisserie has been in operation about a month now, offering a broad selection of cakes, cookies and pastries. Baking is done by Pastry Chef Julie Fether, whose work you might know from Marché and Eugene City Bakery, and the place is managed by Kimberly Murphy of Fall Creek Bakery fame.

For less than \$8, I am able to sample

four desserts that are easily shared with three or four other people. The most unusual of the sweets is an Orange Lavender Cookie, a butter cookie with a hint of orange flavor and actual lavender seeds throughout. I approach the cookie with some skepticism, but the flavor is surprisingly wonderful. The lavender is, obviously, floral in flavor, but it's just the thing to cut through the richness of the cookie. This would be perfect with a cup of herbal tea.

The most wonderful of the desserts is the Strawberry Poppy Seed Cake. Beautiful to look at — decorated with pink whipped cream and sliced berries — this balances sweet cake with tart berries, and the whipped cream makes it feel both rich in flavor and light in texture. Dreamy.

Love the Apricot Streusel (Triomphe offers several fruit flavors of this buttery pastry), and the classic brownie is *huge* — cakey but rich and satisfying with a dark chocolate glaze topping.

"This will definitely still be a market," Pourfard says, "where people can be comfortable and hang out. Only now, it will be cozier, with more privacy, and just more pleasant all around."

The last item is a slice of the Poppy Seed Bread, which has a really nice hint of cinnamon to it — much more a breakfast-type pastry than a dessert.

Given what a rough dismantling L&L went through last year, the change here to something more consistent and centrally focused shows great promise and hope for one of Eugene's favorite spots. **EW**

1591 Willamette St. 485-6267. 6 am-6pm M-Sa, 6 am-2 pm Su. Wheelchair accessible. \$.

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