

FOOD & DINING

Host a delicious holiday brunch

A HAPPY NEW YEAR STARTS AT
Surfside Restaurant
Chef New Year's Eve Specials
 Earth & Sea, Whiskey Glazed Spareribs,
 Or Bruschetta Chicken w/all your favorite sides
 Enjoy **COMPLIMENTARY Champagne Toast!**
 \$35.00/ pp
CALL 541-997-8263
 For Reservations
 Regular Dinner Menu available
 Open at 7 a.m. for Breakfast
 88416 1ST Ave. Florence



Mo's Restaurant
GRILLED OR BLACKENED FISH TACOS \$12.95
 and for dessert...
 SNICKER OR PEANUT BUTTER PIE FOR \$5.95

Every Month Mo's has brought in special "Motivation for Kids" tables which raise money for local charities that are devoted to helping the wellbeing of local children. This month Stiuslaw STEAM Camp is the local charity being honored.

Mo's Old Town, Florence • Daily 11 am - 8 pm
 Serving Bowls of comfort for Over 50 Years

RESTOBAR
 1285 Bay Street in Old Town Florence • (541) 902-8338

Where good friends & great food come together!

PIZZA PASTA SEAFOOD
Wednesday dinner special:
 10 oz. Prime Rib and Salad,
 with your choice of
 Pasta or Potatoes!

Great Food

Happy Hour • Monday-Friday 3:00pm to 5:00pm
 Enjoy discount food and drink specials at the bar!

Many people host friends and family during the holiday season. Holiday dinners may garner the bulk of hosts' attention, but overnight guests need to eat breakfast and lunch as well. Brunch can save hosts some work and give families a great opportunity to break bread without some of the formalities that may accompany holiday dinners. This holiday season, consider serving this ideal brunch recipe for "Farfalle with Crabmeat, Asparagus, Scrambled Eggs, Garlic, and Herbs" from Norman Kolpas' "Buongiorno! Breakfast and Brunch, Italian Style" (Contemporary Books).

Farfalle with Crabmeat, Asparagus, Scrambled Eggs, Garlic, and Herbs
 Makes 4 to 6 servings

- 4 tablespoons unsalted butter
- 1 garlic clove, minced
- 1/4 cup freshly grated Parmesan cheese, plus more for serving
- 2 tablespoons heavy cream
- 1/2 pound cooked lump crabmeat, picked over to remove any bits of shell or cartilage
- 1/4 cup finely chopped fresh chives
- 2 tablespoons finely chopped fresh Italian parsley
- Freshly ground black pepper

Bring a large pot of water to a boil. Add the farfalle and cook until al dente, following the manufacturer's suggested cooking time. About 2 minutes before the pasta is done, add the asparagus.

Meanwhile, in a mixing bowl, beat the eggs with a fork or whisk until slightly frothy. Set aside.

When the pasta and asparagus are done, drain and set aside. Immediately melt the butter in a large skillet over medium heat. Add the garlic and sauté until fragrant, about 1 minute. Add the pasta and asparagus and toss

briefly to coat them with the butter mixture. Pour in the eggs, add 1/4 cup Parmesan and the cream, and stir and toss the mixture until the eggs just have begun to form moist curds, about 2 minutes. Add the crabmeat, chives and parsley and continue cooking and tossing until the eggs have formed more solid curds that cling to the farfalle, 1 to 2 minutes more.

Serve immediately, passing freshly grated Parmesan and black pepper for guests to add to taste.

- 1 pound farfalle
- 1/2 pound asparagus, trimmed and sliced diagonally, 1/4-inch thick
- 10 extra-large eggs

Handcrafted Sandwiches
 created to **mouthwatering perfection!**

All of our fresh menu items are made to order, so exactly what you want is exactly what you get.

Open Daily for
 Lunch menu offered from 11-6pm
 Happy Hour menu daily from 3-6pm
 Beer, Wine, Cocktails

Daily Happy Hour 3-6pm

THE GRILL & LOUNGE
 AT SANDPINES

1201 35th Street at Kingwood, Florence
 Highway 101 & 35 St. 541-997-4623

Celebrate New Year's Eve Here
 Now accepting reservations

New Year's Eve Special
Beef Oskar

Beef tenderloins topped with pulled Dungeness crab. Drizzled with creamy Béarnaise sauce and served with fingerling potatoes, cherry tomatoes and asparagus.

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