

Epicurean Delights

by Kelli Cardenas

This column will serve as your restaurant review. With every issue of the Bronco's voice you can rest assured that I have dined in a restaurant AND formed an opinion. In turn I will report back on the experience to fellow Bronco's. Restaurants will be judged on atmosphere, service, and quality of food. They will not always be local, but usually within a commutable drive. My first review(s) will tell you about 3 dining establishments that I visited during my summer touring excursions. They are the most memorable from 3 different cities. **CHARLESTON, SOUTH CAROLINA**

At the end of the spring semester my sister, Traci and I went to Charleston, South Carolina. In

Charleston one never has to worry about going hungry. There is a myriad of dining, munching and dessert choices. My absolutely favorite place to dine in Charleston is Bocci's Italian Restaurant. Located in historic downtown on Church Street, Bocci's offers an exquisite array of Italian food. My first experience at Bocci's actually occurred on a previous visit to Charleston. The wonderful memory left no doubt that I must return. Outdoor sidewalk dining is available, but seating inside was more conducive to the hot and humid summer day. The decor is simple and comforting. The walls are painted a soothing terra cotta and are trimmed with flowing vines of grape leaves. The dining tables are sturdy blockwood and

flowers grace the table. There are two inside dining areas. The front area is where you will find the bar and tables that seat up to 4. The back area can hold larger groups.

I remembered our waiter Chris from last years visit, but not as well as I remembered my eggplant sandwich with a side of pasta salad. For the past year I silently searched for an eggplant dish as delectable as this. I even tried making it at home. Finally, I was at Bocci's again and I could savor the taste if only in my mind. I ordered the sandwich to which Chris informed me was not available. Traci and I had arrived during the dinner hour, eggplant sandwiches were on the lunch menu. Sensing my disappointment Chris said he would check with the kitchen. It was my lucky day. I was only minutes away from having melt in your mouth eggplant. The sandwich is served on pita bread and the eggplant is grilled with olive oil. I believe the secret is in the spinach, garlic and butter spread. The chefs at Bocci's must use an artists' spatula to spread it on the pita bread because when it is all combined it is truly a work of art. Traci ordered spaghetti with marinara sauce to which she described the same melt in your mouth sensation. Bread and butter are served before your meal, and Chris recommended a slightly dry red wine that was a little too dry for my taste. The prices are reasonable, \$6-10 for dinner entree's. Not only was Bocci's our first meal in Charleston, but my sister insisted that it be the last meal when

we were leaving a few days later.

WASHINGTON D.C.

For the fourth of July weekend Tommy (my boyfriend who will be my regular dining companion) met my sister in Washington D.C. The most memorable meal we has was a top the Washington Hotel. The restaurant is located on the roof of the hotel and offers diners a spectacular view of the white house, the Washington, Lincoln and in the distance the Jefferson monuments. We were there in the evening so the city sparkled from this view. The menu was not very extensive. As a vegetarian my only option was a fruit and cheese plate or a salad. I chose the fruit and cheese. Traci had the salad, Tommy ordered a pasta dish, and Traci's companion John ordered lasagna. All servings were generous as I actually got full with my meal. There's nothing better than sweet, juicy, ripened fruit, and there was a good variety of cheese and crackers. There was enough on my plate so that when Tommy finished his pasta, he snacked on the cheese and crackers from my meal. Traci was served a humongous salad. It's a good thing too as John's lasagna was served to him long after everyone else began their meals. The waitress had forgotten to write his order down, embarrassed she hurriedly prepared his meal. After several minutes he was served piping hot lasagna. It was not an epicurean delight, but tired and hungry from touring all day, it hit the spot. The view of the city made up for the service.

While in Washington we attempted to get into

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Tommy and Kelli at Ocean Eddie's having after-dinner coffee