

# Spend an evening of fine dining with Mom and Dad

From staff reports

Your parents are here and they're going to take you out to dinner. It's time to shine up your shoes and press your dress. Go out for a real evening of fine dining in Chapel Hill.

**Aurora**, in Carr Mill Mall in Carrboro, specializes in Northern Italian cuisine; items are creme-based as opposed to the tomato-based sauces of the Southern Italian cuisine. An array of meats (butchered on premises) are offered here, including lamb, veal, chicken and seafood. Pasta dishes are standard fare and boast of handmade and rolled pasta. A favorite pasta dish is roteletti — a spinach noodle stuffed with three cheeses and baked in a sundried tomato with a basil sauce. Homemade bread accompanies these dinners ranging from \$6.50 to \$10.95 for pasta dishes and \$10.95 to \$16.95 for entrees. Reservations are suggested (942-2400), and dining hours begin at 6 p.m. Manager Gwen Higgins describes the atmosphere as "elegant but not pretentious." A must for authentic Italian dining.

**The Brass Rail** at 1301 E. Franklin St., is a "casual yet elegant" restaurant with reasonable prices. Entrees feature grilled seafood, steak and chicken. A popular dish is chicken au poivre, a chicken breast filet served with an enticing mixture of Boursin cheese, ground pepper and sausage. Entrees run from \$8.95 to \$12.95. There is an extensive wine list available. Open for dinner Tuesday through Thursday at 5:30 p.m., reservations are suggested (933-1323). Live entertainment on Friday and Saturday nights.

**Cracovia** at 300-B W. Rosemary St., is an intimate restaurant

enhanced by candlelight and French cabaret music. The Northern European menu is seasonal and changes daily. Some items offered are lamb on a skewer, Norwegian salmon and various other ethnic delights like Hungarian goulash. The dishes are prepared to order from scratch with only fresh ingredients used. These entrees range from \$11.50 to \$15.50, but Monday through Thursday between 5:30 p.m. and 6:30 p.m. all entrees are \$9.95. Dining hours begin at 6 p.m. Reservations are suggested (929-9162).

**McCarthy's** is at East Franklin Street and Elliot Road in Kroger Plaza. Trimmed in brass and mahogany, the interior of McCarthy's offers a soothing and relaxed atmosphere. As diners listen to the likes of Steve Winwood or Frank Sinatra and enjoy the gentle breeze of Casablanca fans, they can dine on such specialties as prime rib McCarthy — a tantalizing filet with crabmeat and Bernaise sauce — or chicken choron — a scrumptious breast of chicken sauteed with scallions and shrimp and served over fettucine. Head waiter Joseph Daley says, "McCarthy's is especially proud of their fresh-grilled seafood and marinated items including tuna and swordfish." As well as entrees, McCarthy's serves six large dinner salads, burgers and quiche. The entrees are priced between \$9 and \$14 with burgers and quiche at around \$4. A nice reasonable dinner for two with wine runs at about \$35. Dinner begins at 5 p.m. seven days a week.

**La Residence**, 220 W. Rosemary St., is a charming little restaurant with French country inn appeal that embodies a somewhat different theme in each room as evi-

denced by the color schemes and the original art by local and French artists. The fresh flowers and soft candlelight make dining a pleasurable experience. La Residence has a limited menu with different selections daily. Some of these include mussels and saffron creme sauce with fettucine or filet mignon with sauce verte. Common entrees include N.C. duckling and an exquisite steak that your tastebuds wouldn't want to miss. The food is based on a French classical technique and enhanced by a melange of herbs from the Mediterranean. Entrees range from \$14 to \$22. However, the restaurant has a cafe section with a different price list (\$6 to \$11). Reservations are suggested (967-2506). They are closed on Mondays, but open at 6 p.m. other evenings.

**Marco Polo**, 1813 U.S. 15-501 bypass, is a unique place where East meets West. It features cuisine from around the world, reflecting the wanderings of the famed globetrotter Marco Polo, who traveled from Italy to China way back in the 13th century. From Continental to Oriental, Marco Polo has something for everyone — even in the 20th century. Marco Polo has three different dining rooms, an indoor fountain and gardens, so the feast is not only for the tastebuds, but also for the eyes. Reservations are a good idea (933-5565), and the restaurant is open for lunch and dinner daily.

Any of these fine restaurants can be an out of the ordinary treat for students accustomed to hamburgers and four-for-a-dollar macaroni and cheese. So while Mom and Dad are in town, get them to pick up the bill for an evening of fine dining.



DTH/Doug Habberstad

The epitome of fine dining in Chapel Hill, La Residence offers the finest in gourmet French cuisine

## Get your chopsticks ready — the Orient's a step away

From staff reports

If the most exotic thing you've eaten lately is a bowl of chicken soup, you're in true need of a meal out of the ordinary realm of boring American food. Luckily, Chapel Hill has brought the Far East and all its culinary delights right to your back door. Go ahead and feast on these Oriental treats — they're healthy, hearty and a good way to get some variety into your day.

Located at 118 E. Franklin St., **Four-Five-Six Chinese Restaurant** offers cheap, good Chinese food. With its lighted menu board and Formica booths, Four-Five-Six has a fast food atmosphere that appeals to many students, especially those on a limited budget. Entrees range from \$1.50 to \$1.98 with rice and soup extra. It's open from 11 a.m. to 9 p.m. every day to accommodate students' late night cravings.

Just around the corner at 128 E. Franklin St., **The Golden Dragon** also offers authentic Chinese food at reasonable prices. Chinese family members at the Dragon have been serving Oriental

meals the fast food way for more than 10 years. Though the somewhat sterile atmosphere may not remind you of Hong Kong, the food is authentic.

The owners of this establishment also own **The Dragon's Garden** beside McDonald's on Franklin Street which features Szechuan, Hunan, Cantonese and Beijing cuisine. Both serve good Chinese food, but The Dragon's Garden is a bit more upscale than The Golden Dragon. Serving both lunch and dinner daily, The Golden Dragon is open from 11 a.m. to 8 p.m., seven days a week. The Dragon's Garden is open for lunch 11 a.m. to 2 p.m. daily and dinner from 5 p.m. to 9:30 p.m. weekdays, 5 p.m. to 10:30 p.m. on Friday and Saturday.

**Hunan Chinese Restaurant**, 790 Airport Road, offers a little more in the way of atmosphere than either of the Chinese fast food places. For around \$8, you can get an enormous entree for dinner, accompanied by egg roll, soup and fortune cookie. At lunch, you can get a smaller, but still more than filling, portion for

under \$4.

The restaurant's chef specializes in Hunan, Szechuan and Cantonese food and will prepare diet and salt-free dishes upon request.

**The Phoenix**, at 1404 E. Franklin St., is open seven days a week for both lunch and dinner and offers meals cooked to the true Chinese

food lover's request. Almost any dish in the Hunan, Cantonese or Mandarin style, whether it's on the menu or not, can be prepared for you here.

Keeping in mind most students' unlimited appetites and limited

budgets, The Phoenix also offers a lunch buffet for only \$4.80. It's all you can eat of Chinese entrees, eggrolls, rice and soup, and it's from 11:30 a.m. to 2:30 p.m. every day. Dinner is served from 5 p.m. to 10 p.m. weekdays and 5 p.m. to 10:30 p.m. Friday and Saturdays.

MAGDALENA'S  
**La Terraza**

**The USUALS**

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September 22

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**The Brass Rail**  
casual elegance

**Restaurant and Bar**  
1301 East Franklin Street  
Chapel Hill, NC  
933-1323

*Specializing in  
grilled steaks,  
seafood and chicken.  
Dinner served nightly  
from 5:30 to 10:00*