

SAVOR CHERRYSTONES...ON THE WATER

"Exquisite View & Luscious Food"

Nothing gives me more pleasure than entertaining company from "out of town" particularly those who have ventured here to escape the harshness of still cold northern habitats. No, I don't enjoy it for the opportunity to be magnanimous, but more for the chance to gloat and show off the natural beauty and man-made marvels of my HOMETOWN area. On such occasions I orchestrate a "Florida event", suitable for endless reminiscing and bragging about to acquaintances when my friends return to their own homes.

During a recent outing, we basked in the warmth of a splendid Florida night, illuminated with the promise of a soon to be full moon and showered with bright stars. We could almost touch these stellar ornaments as we cruised the intracoastal by water taxi to and from our destination restaurant - Cherrystones, a wonderful Italian and Seafood eatery, serving inspired culinary creations.

Excellent Italian and Seafood Dishes The Best of Two Culinary Worlds

The restaurant is in a gallery-setting, perched along with quaint boutiques on a second floor overlooking the marina and intracoastal in Pompano. Patrons may choose either the patio or interior dining environments. Both are inviting. The merits of the balcony view of the intracoastal are obvious: Mother Nature does good work. The dining room, however, is equally welcoming. Cozy dining nooks are created, using boat sail replicas and live plants as dividers.

We ordered a round of cocktails while my friends struggled to make selections from a menu, filled with so many tantalizing choices, one is tempted to overindulge in order to sample each dish! A basket full of hot, buttered breadsticks, perfectly enhanced with a little garlic, parsley, and a hint of parmesan was delivered along with our beverages. "Start slow" our waiter suggested, while encouraging us to begin with some of Cherrystones' appetizers. A good plan all agreed as we placed orders for BAKED CLAMS (\$6.95), RAVIOLI POMADORA (\$6.95), and a cup each of the CLAM CHOWDER and CONCH CHOWDER (\$1.95 each). BAKED CLAMS are one of my favorite things and they are so good here I almost

Dining Out



with L'roy

CHERRYSTONES Italian & Seafood Restaurant

VERY GOOD

946-3005

Open 7 Days

Lunch - Dinner

11:30 am - 11:00 pm

Happy Hours - Noon - 8:00 pm

101 N. Riverside Drive, Pompano Beach

(On the Intracoastal at Atlantic Blvd.)

hoarded the entire order from my companions. Traditionally prepared, Cherrystones' chef, Anthony Stingo, knows just the right portion of each ingredient to make them superlative. Of course, Chef Stingo's years of culinary experience and his natural talent are evident in every dish from his kitchen. The RAVIOLI POMADORA was a special offering; the evening of our visit was *truly* special. Large, homemade ravioli are filled with a blend of spinach, pesto and mozzarella cheese and covered in a light sauce of tomato, basil, and a hint of garlic. We all reveled in the delicious and distinctive tastes of both the CONCH and CLAM CHOWDERS. The CONCH appeals to those whose tastebuds yearn for pronounced, peppery seasonings, while the New England-style CLAM chowder is a remarkably mellow blend of spices in one of the thickest, creamiest bases I have encountered in this area. Both of these excellent chowders area also served "bowl-size" in carved-out rounds of sourdough bread (\$2.95).

The arrival of our dinners was timed to precision. Our table was cleared, our beverages replenished and we were ready to do justice to the delightful entrees ahead. We had selected from the regular menu - SEAFOOD ALFREDO (\$15.95),

FILET MIGNON (\$15.95) and our other entree was the chef's special this evening. ZUPPA DI CLAMS (\$17.95).

Noted Chef Anthony Stingo Demonstrates His Expertise

The large FILET MIGNON was a primed, aged cut, broiled superbly to the requested *medium rare* doneness. It was so tender it could literally be cut with a butter knife. The Filet with Bernaise Sauce on the side is served with a choice of baked potato, rice, home fries, or linguine and the vegetable of the day. An excellent choice for the Beef Lover in your crowd!

ZUPPA DI CLAMS is wonderful. A large, heaping portion of sublimely steamed clams, covered in a tangy Bianco sauce of white wine and herbs, is ladled over linguine. Clam and pasta lovers' heaven to be sure.

While each entree was special, the favorite among our group was the SEAFOOD ALFREDO. Lots of succently prepared *jumbo* shrimp and sea scallops are bathed in a rich creamy Alfredo sauce of parmesan and romano cheeses with onion, garlic, and other herbs and then poured over an extremely large platter of fettucine pasta. Each bite was magnificent! We all raved about this for days after our visit.

Though happily satiated from our dinners, we decided to have something sweet with our coffees. Cherrystones has a nice variety of confections for dessert. Tonight we shared a piece of AMARETTO CHEESCAKE (\$2.95) and a slice of the CHOCOLATE TRUFFLE CAKE (\$3.50). They were pure decadence!

As the water taxi pulled away from Cherrystones for our return trip, I proudly considered how successful my Florida outing from my northern friends had been. Credit and thanks were due not only to the natural beauty all around us but also to the considerate, friendly service we had received and absolutely sumptuous food we had consumed. As I revealed in the cleverness of my plan to rouse the envy of my friends, I began to feel selfish and a little ashamed. They would be leaving soon. On the other hand, we can and certainly will continue to savor Cherrystones' exquisite view and luscious food during future visits throughout the year.