

AS SEEN IN

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Cypress Ristorante welcomes you to an affordable lunch or dinner out that harkens back to better times and reminds us all of the good times yet to come.

Cypress Ristorante

By Charles Marcaneau



"Nobody knows the troubles I seen..." go the words to a great old song. It seems so relevant today with restaurants, one after the other, going out of business. If they were failing because the food was horrible or the prices outrageously high I'd understand, but the food industry is part of the domino effect on our decaying economy.

I want to tell you about a restaurant in Coral Springs, Cypress Ristorante, 9617 Westview Drive (954-344-0443, Cypressristorante.com) (next to Magnolia Regal Movie Theatre) that has delicious food, crazy low prices, excellent service, superb management, comfortable ambiance and a large and varied menu. Adjacent restaurants are closing because people are eating at home more, and obviously, therefore, eating out less. What shall we do?

I have a suggestion: do the math. What if I said that the portions were so large that one could easily bring so much home in "doggie bags" that an entire additional meal—maybe lunch the next day—could be accommodated? No fooling! That would dramatically reduce the cost and lighten the financial load and, since time is critical, save precious minutes in preparation time the following day.

I'm want to find a way to encourage all of you to go to Cypress Ristorante for a dining treat that transcends tough times and adds economy to great cuisine. I'm just as scared as all of you. I hesitate to spend money needlessly, spontaneously or on extravagance. But, eating is none of those, and when you can be waited on and you don't have to clean-up and you have more food than anyone can eat at any one time, then it actually pays to dine out. Cypress Ristorante welcomes you to an affordable lunch or dinner out that harkens back to better times and reminds us all of the good times yet to come.

David and Carol Fisher, along with their son, Jeff, head a professional staff anchored by a 20 year Culinary School of America graduate, Master Chef,

Stan Blessing. Independently Stan has created some fabulous dishes and, in concert with Carol, has refined some old-time favorites and developed new sensations. All their meats are hand cut and all dishes are prepared to order, thereby extending to each customer a respect for the importance of the dining experience.

This eatery has something for everyone's taste and pocketbook, with foods ranging from New York-style pizza, calzones and Stromboli to heroes and sandwiches, Paninis and wraps. And, if you can't eat their giant portions and don't want to take home the left-overs, they even have "lite" portions. While they encourage all the adult patrons to drink responsibly, they offer 2 for 1 great wines on a weekly basis. If you can't get there they'll deliver or prepare your meal to go and you can pick it up. If you're having a party, any size, they'll cater. Get the picture? They're our neighbors and they're reaching out to us in every conceivable way as restaurateurs and friends.

Let me share some comments about the food; the glorious food. Their **\$6.00 Flatbread** is piled with Spinach pesto, grilled chicken, roasted red-peppers and a touch of mozzarella. Someone ought to find a different name for this

mouth-watering treat as it is so much more than bread. We could have made a meal of the **Mediterranean Hummus (\$7.00)**, which is traditional roasted garlic hummus (ground, hulled chick-peas) served with feta cheese, marinated vegetables and pita-points (wedges). The **Mussels Andalusia (\$9.00)**, which consists of mussels sautéed with garlic chorizo, fresh tomatoes and olives in a Spanish sherry and butter sauce, is so good that I asked for a spoon so I could eat the sauce after all the mussels were gone. 'Nuff said.

We had three salads; each one was perfect and completely unexpected in a restaurant not advertised as a gourmet restaurant or "haute cuisine" eatery. The **Tuscan Salad (\$10.00)**, made with fresh greens, tomatoes, roasted red-peppers, walnuts, balsamic glazed pears and gorgonzola cheese, is served with champagne vinaigrette and balsamic glaze drizzle. Next came the **Pecan Crusted Chicken Salad (\$11.00)**, made with fresh greens, tomatoes, cucumbers and gorgonzola cheese and mandarin oranges, and served with orange sesame-ginger dressing. Finally, for the salads, came a magnificent creation called the **Magnolia Salad (\$11.00)**, which consists of fresh greens, grapes, fresh seasonal berries, goat cheese and candied walnuts, drizzled with balsamic glaze. Now tell the truth: have you ever heard of salads like these in a family-style restaurant? Of course not! But here it just began the evening.

We had, as our opening main course; a giant thick square of **Meat Lasagna (\$12.00)** loaded with, of all things, meat, and cooked to near perfection. We went on to the **\$14.00 Eggplant Rollatini** and the **\$14.00 Chicken Rollatini**; each is stuffed with a mixture of seasoned ricotta cheese, parmesan cheese and spinach and served with a marinara sauce. Each was delicious and cooked so as not to be to al dente or too mushy. They were well worth the price and, yes, we had to take some home.

Four more over-sized masterpieces were up next: **Mediterranean Style Lamb Shank (\$18.00)**, which would probably be \$30.00 anywhere else, is braised in red wine and aromatic vegetables and is served with roasted red bliss potatoes in pan demi sauce. Then we were served **Veal Chop Milanese (\$19.00)**, which is clearly too large for one person, and the moistest, tenderest, sweetest **Salmon Filet (\$16.00)** available anywhere at any price, which was pan roasted with tomatoes and garlic infused olive oil and served with warm orzo and vegetable du jour.

Our final main course was the great, traditional (though the tradition is somewhat tainted by the Spanish Inquisition) dish **Paella (\$18.00)**, which is a medley of shrimp, clams, mussels, grilled tilapia and chorizo served over spanish rice. It was perfectly seasoned and each seafood treat was cooked just the way each should be, not in one fell-swoop, so that the great flavors were apparent yet never overpowering.

We barely had room for dessert, but I forced (sure!) myself to have a delicious **Chocolate Mousse** individual cake (4 inch round). It was lightly sweet and sensual to the palate. The Cappuccino was ideal and the night was terrific.

Our waiter for the evening was Mauricio, who was assisted by Stephon, and each made the event pleasant with their unintrusive attitude and professional demeanor.

A final note: there is a special children's menu and a wonderful private room for a little mystery in your visit, for those times when you'd like to be set off from the crowd (make advance reservations for the room...there's only one, you know).

Keep Cypress Ristorante on your list of restaurants to visit frequently, they make you part of their family; you'll make them part of yours.

Cypress is open:
Mon - Thur: 11a.m. - 9:30p.m. | Fri - Sat: 11a.m. - 11p.m. | Sun: 12a.m. - 9p.m.

