

Restaurant of the Month The Fish House Encore

The Fish House Encore has it all. The ambience, award winning food, superb service, entertainment and reasonable prices guarantee a memorable evening.

The Fish House is famous across the country and the Encore, located next door, also owned and operated by C. J. Berwick and Doug Prew, is only in it's 5th year and already highly acclaimed. A different dining experience altogether than their first venture, Encore features three dining areas. Guests may choose to dine in the piano lounge, inside dining room, or tropical outside patio where smoking is permitted. One full service bar found inside the lounge and another located outside on the patio also serve the full menu. The outside patio is equipped with misting fans for those hot summer nights and heaters for those cooler winter evenings. Enjoy the same friendly service as the Original Fish House, only in an atmosphere unmatched in the Upper Keys.

The managers, Damian and Michelle are most proud of their Chef Peter Tselikis. "He is extremely talented and

wonderful to work with, that's why the team takes a lot of pride to be here working with him. He makes the most incredible rack of lamb!" Damian tells us.

Encore has taken 1st place in the Best of the Upper Keys Peoples Choice for their Seafood. They racked up 1st place in the Key Largo



Chamber of Commerce 2006 Cook Off in several categories, Soup - Crab and Pumpkin Bisque, appetizer - Fried Feta and Mediterranean Salsa, Entree - Grouper Mykonas and Dessert - Creme of Mango Tart.

We chose to sit at the bar where Brigette our bartender showed us their incredible selection of Ports, Scotches, Brandies, Cognacs and Tequilas; it's enough to satisfy the most distinguished of tastes. We then put Willie the Sushi Chef to work

on a sampling of several from the full sushi menu, delicious! You can also choose from an extensive appetizer and signature entree selection, using the same fresh seafood as The Fish House.

The piano lounge features live entertainment Wednesdays and Thursdays, 7 to 10 PM with Robert Sax (piano and vocal), he is the Music Teacher and Band director for Coral Shores High School, and Friday, Saturday and Sunday from 7 to 10 is Eva Joyce on piano.

This is a favorite spot for celebrities, Lonnie Quinn the TV Weatherman stops in frequently, you may even catch him reading the Coconut Telegraph.

Whether you are looking for a romantic evening or a night of great food and drinks, The Fish House Encore has it all.



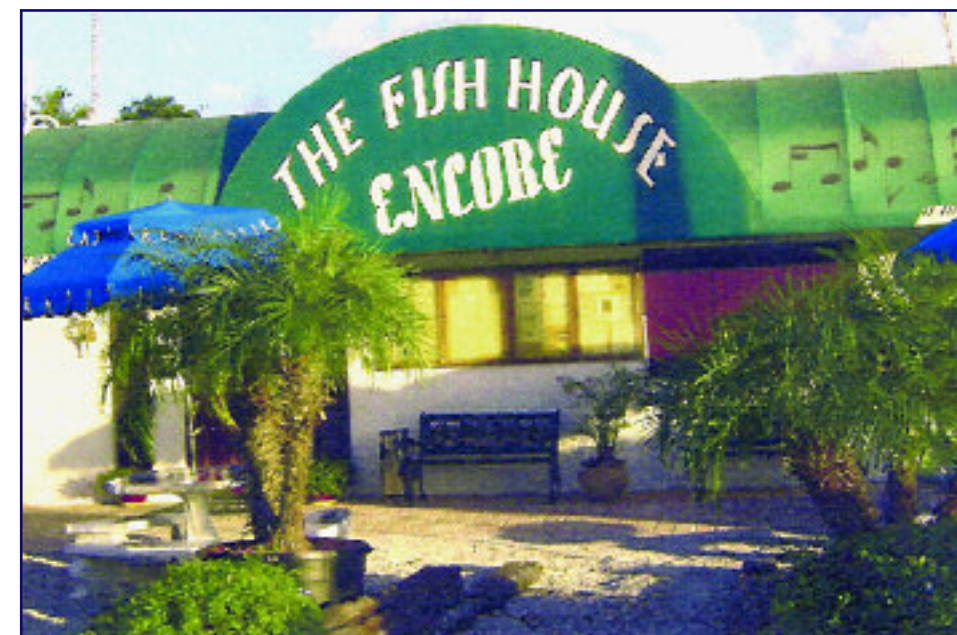
ABOVE: The Fish House Encore Chef Peter Tselikis. Visit the Encore and try Tselikis incredible rack of lamb.



ABOVE: Willie the Sushi Chef serves up a delicious and beautiful arrangement.



LEFT: Encore bartender Brigette stands with their incredible selection of Ports, Scotches, Brandies and more



Recipes from Paradise Football and Brownies

There's a saying in our house - football rules! As we approach the culmination of this year's season we anticipate the day of the big game. Super Bowl Day is a great time to throw a party. On February 4th, people throughout the United States will gather with family and friends to watch the forty-first Super Bowl game in our own Miami. Because of its casual format and the entertainment already provided, Super Bowl parties are relatively easy to organize. Pick up some plates, bowls, cups, and napkins with the Super Bowl theme. Don't forget a Super Bowl centerpiece. Plan your menu around "large pot" dishes that can easily feed a crowd and try to select foods that can be prepared the day before. Serve your guests buffet style. Have every television in the house turned on to the game. Place a small T.V. on or near the buffet table so your guests won't miss any of the action or the famous commercials. Fill bowls with nuts or other snacks and place in 2 or 3 locations throughout your house. The below menu represents

American favorites. Serve with a relish tray of pickles, olives, and peppers such as

pepperoncinis and don't forget the chips. For dessert, buy some fresh goods from your grocery's bakery or try the brownie recipe included. They're delicious!

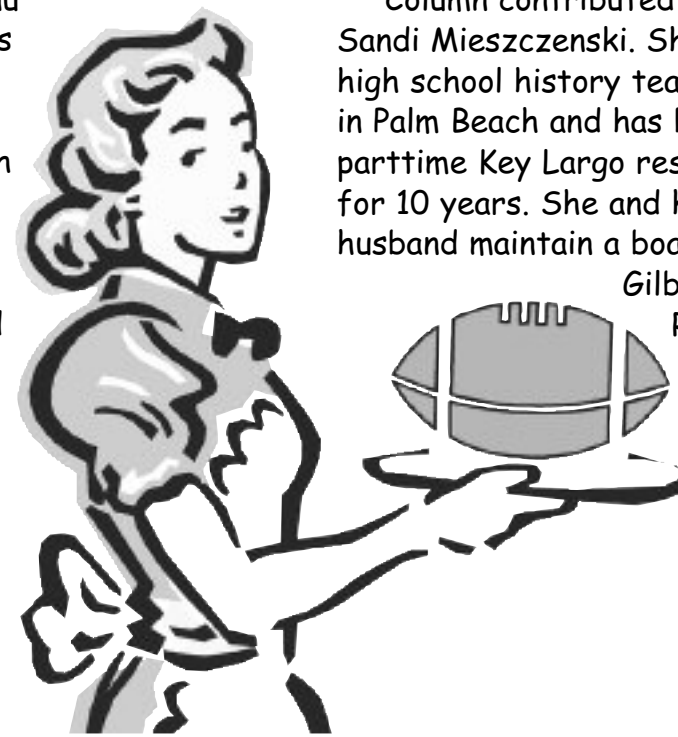
These double chocolate brownies were created by the Nestle company.

- 1 1/2 sticks butter
- 2 cups sugar
- 1 1/2 cups all-purpose flour
- 1/2 cup cocoa
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 4 eggs
- 2 teaspoons vanilla extract
- 1 12 ounce package of chocolate chips
- 1/2 cup chopped nuts
- confectioners sugar

In a saucepan melt the butter over low heat. Remove from heat and add the sugar, flour, cocoa, baking powder, salt, eggs, and vanilla extract. Stir until well blended. Mix in 1 1/2 cups of the chocolate chips and then add the nuts. Spread in a 13" x 9" baking dish. Sprinkle the top with the remaining chips. Bake 30 to 35 minutes in 350 degree oven. Cool 10 minutes. Sprinkle with the confectioners sugar. Cool one hour and then cut into squares.

Column contributed by Sandi Mieszczeni. She is a high school history teacher in Palm Beach and has been a parttime Key Largo resident for 10 years. She and her husband maintain a boat at

Gilbert's Resort.



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Some Dance To Forget

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