

Flaming Pasta

AT WILL O' THE WISP'S FOUR SEASONS DINING ROOM

photography by: Lance C. Bell

I magine standing beside a chef who is preparing your meal with a three-foot high column of flame! It is called flambé, and is part of the finishing process for preparation of certain types of sauces. On Wednesday nights at the Four Seasons Restaurant, you can treat yourself to a wonderful and unusual pasta dinner. Directly overlooking Deep Creek Lake, the Four Seasons is a beautiful room with a gracious atmosphere, with linen tablecloths, fresh flowers, candlelight and on Wednesday nights — lively Italian music.

Brenda and Jamie (soon to be husband and wife), are among the staff of professional culinarians who would delight in cooking for you a gourmet pasta dish that *you* create. Choose the pasta from a selection that may include fettuccine, linguine, angel hair, ziti, fusilli, rigatoni or spaghetti. What sauce would you like? Choices include tomato basil and pesto (cream or regular), marinara (spicy or regular), alfredo, garlic, fresh basil and extra virgin olive oil, and carbonara. The tequila cream sauce is *flambéed*, as is the vodka sauce.

Next, you must decide which garnishes (toppings) you want to complete your dish. The buffet includes portabella and

button mushrooms, grilled chicken, both sun-dried and fresh tomatoes, Italian sausage, bacon, meatballs, peas, red roasted peppers, broccoli, zucchini, onions, spinach and of course! — garlic (whole, sliced or chopped).

You will be served your choice of soup or salad along with fresh breads made daily in-house. Why not round out your meal with a glass of wine? Even with all the flaming going on, you won't get "burned" with the price: \$10.95 buys you all the pasta you want, with soup or salad and bread.

The Four Seasons offers you an enjoyable dining experience seven days a week, for breakfast, luncheon and dinner. Dinner prices include your choice of soup or salad and dessert, and this makes them very reasonable, especially when you consider the varied and interesting selections offered. There are special promotions — the summer Wednesday luncheon buffets and holiday buffets are local traditions but you can always enjoy a comfortable and relaxing meal served in a more traditional style at the Four Seasons Restaurant at Will O' The Wisp. *Bon Appétit!*



Below: The charm and beauty of the restaurant convey an atmosphere of warmth and comfort.

Right: Culinarian, Brenda, prepares a flambé sauce for pasta.



