

LESSON 11

RESTAURANTS

KEY POINT RESTAURANT REVIEW

Consider the following:

Do you read restaurant reviews?

Do you go to restaurants professionally?

What is your favorite food?

When was the last time you went on a business lunch?

DEFINITION:

Sublime experience: An inspiring experience.

It is important to be able to choose restaurants for our business lunches. It is also a good idea to be able to choose one that will be good. The décor with a good chef can create a sublime experience. Read the following two restaurant reviews from Fort Lauderdale Florida.



Time 60 Minutes

Vocabulary Reviews

Key Points Restaurant English

Grammar Gerunds and infinitives

Objectives To read a restaurant review.

Review Previous unit

VOCABULARY AND EXPRESSION BUILDERS

Trying out: To sample something new.

He is trying out the new restaurant.

An adventure: Something fun and exciting.

They just returned from a great adventure.

Sublime experience: An inspiring experience.

They had a sublime experience in Morocco.

To compliment: To praise or admire someone is to compliment them.

He complimented her on her performance.

The décor: The furnishing were very nice. It was beautifully decorated.

The house has a beautiful décor.

Impress: He made an impact on them. He was impressive.

The student wanted to impress the teacher with the presentation.

To highly recommend: To propose with admiration is to recommend.

The restaurant was highly recommended.

I eat lunch with my colleagues frequently.

Newly opened: When an activity or company has just begun business.

The hotel is newly opened.

Taste buds: The sensors in the mouth that permit to taste.

Your taste buds are good.

Truly traditional: Very Authentic

The truly traditional food was superb.

Quest: A search

The quest for the restaurant was impressive.

Pallet: The taste in the mouth

To be a chef you have to have a good pallet.

Lean: Not fat.

French food is lean.

SENTENCE BUILDERS

Read each sentence out loud several times.

1. They wanted to try out the new restaurant and it was a sublime experience.
2. The decor complimented the food in the highly recommended restaurant.
3. The newly opened restaurant will appeal to the taste buds of the truly traditional Italian food seekers.
4. Some people are always on a quest to find lean cuisine.
5. The French pallet is different form the Italian.

COMPREHENSION BUILDERS

A restaurant review

Choosing a restaurant for your clients is important for making a strong impression. Knowing which restaurants to choose from, can be very important in this decision. Read the following reviews of two restaurants. Which one would you choose for an important client?

A Restaurant Review.
The Fort Lauderdale Gazette
Eddy Gomez

French Food
Le Parc

Trying out a new restaurant is always an adventure. Experiencing a new restaurant with the world-famous chef Pierre Lecerf is a sublime experience. To compliment this restaurant experience with a 2003 Nuit St. George Burgundy red wine, is an event everyone should experience once in their lives. This was my experience at the newly opened restaurant Le Parc last week, and I highly recommend it. If you have a chance to stop by for a lunch or dinner, the beautiful Provencal decor will impress you. It will certainly impress business colleagues. With the objective of challenging my taste buds along with testing the authenticity of the cuisine I ordered the Coquilles St-Jacques with a nice Mercury Blanc (2003 Chateau de Bourgogne).

Complemented with a Cheese Feuilleté for a starter, I was surprised at the quality of the pastry and the delicious wine. The Mercury's are known not to travel well but this one made the trip while keeping the flavor.

For reservations and contact information
Le Parc Restaurant
2084 Los Olas Boulevard
Fort Lauderdale, Florida
33064
954-456-9875

Italian Food
The Sicilian

COMPREHENSION BUILDERS

Eating truly traditional Italian food can be a difficult quest for South Florida Italian food lovers. The pizza was imported to the USA by American troops returning from Italy after the second world war. In the meantime, it has evolved quite a bit and looks quite different from its distant cousin. For a truly authentic Italian pizza the Sicilian offers great taste which is faithful to the Italian pallet. Joe Masteronni who is the head chef and expert pizza maker at the fort Lauderdale restaurant comments on the pastry used by Americans and that used by Italians, saying that his pizzas are much leaner and appeal more to the person watching his or her weight. He went on to comment that true Italian pizzas use less cheese.

The atmosphere at the Sicilian is wonderful. It is the perfect restaurant to have a casual lunch but it also caters to the local business clientele.

For reservations and contact information

The Sicilian
1523 Highway One
Pompano Beach Florida
33092
954-256-5863

Eddy Gomez writes a column for the Gazette every week.

QUESTIONS

1. Where are the restaurants?

In West Palm Beach

In Florida

In Italy

2. Eddy Gomez likes _____?

Bordeaux

Beer

Burgundy

3. _____ is the chef of the restaurant.

Eddy Gomez

Pierre Lecerf

John Gatineau

4. The article is a _____.

commentary

restaurant review

editorial

TECHNIQUE BUILDERS (Using a few, few, a little, or little.)

Structure

There are three forms of verbs.

1. Conjugated / for example: I eat you eat she eats etc.
2. Infinitive / for example: I like to see my friends on the weekend (to see)
3. Gerund / for example: I like visiting my friends on the weekend. (Visiting)

The gerund and infinitive forms are not set in time but they have the same meaning. Remember sometimes you can use both forms.

EXERCISES

Use the infinitive or gerund form.

1. (Park)_____ is difficult in the city.
 2. It is better (pick) _____ up the tab with clients.
 3. After the ice breakers, he seemed easy (talk)_____ to.
 4. (Have)_____ a power lunch every week is smart.
 5. She heard him (tell) _____ the story.
 6. He wants (eat)_____ with potential clients every week.
 7. He enjoys (run) _____ the company.
 8. Besides (manage) _____ the department, he is responsible for the accounting.
 9. He finished (to eat) _____ before his colleagues.
 10. We began (communicate) _____ effectively.
 11. She missed (organize) _____ the restaurant.
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