

let's eat  let's eat  let's eat  let's eat  let's eat  let's eat  let's eat  let's eat  let's eat  let's eat 

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# Fine wining and dining

By Kathryn A. Ratliff  
Staff Reporter

There are probably times when you just don't want to eat at home, when you don't want your mac and cheese intake to become a medical emergency.

You want something different. A treat. Besides, food always seems to taste better when someone else labors over it.

And, possibly, you're just not in the mood for fast, greasy food. You want something prepared with a little tender loving care in a place with good karma. Food on real plates. Cloth napkins. Silverware. Atmosphere. And, of course, you want all this without breaking the bank.

Downtown Lincoln has a variety of tastebud-tempting places for students in the mood for something nicer, all just a short walk from campus.

Here's what a few choice examples have to offer:

Crane River (200 N. 11th Street): Great food with great prices. Spacious, with a laid-back, cultural atmosphere, Crane River is an ideal place to grab a bite after a movie, concert or theater performance.

Its atmosphere seems to induce conversation. Patrons can relax in booths, sit at tall tables or watch the world go by from large windows near the front.

The restaurant offers appetizers, soups, salads, sandwiches, burgers and a selection of Crane River favorites.

Cheese and artichoke dip and Albuquerque black bean dip are two highly recommended appetizers, large enough to serve as a meal for lighter appetites. Irish chicken soup is a refreshing treat and the smoked turkey on sourdough is a worthy sandwich.

The Brewer's burger is highly recommended as well as the Garbanzo burger, perfect for vegetarians. Sandwiches and burgers are served with a choice of hand-cut chips, cole slaw or picnic potato salad.

Crane River favorites are generous and well-priced. The open prairie veggie melt and the four-cheese pasta are worth a test drive.

For the sweet tooth, patrons may wish to try a slice of cheesecake du

Jour.

Crane River also makes its own beer, and for the under-21 crowd, Crane River makes its own root beer, which is very yummy as well.

The Green Gateau (330 S. 10th Street): This charming nook has a European emphasis in both food and surroundings. Antiques, including an Italian copper espresso machine and china pieces, coat the walls providing the restaurant with a good serving of character.

The furniture is of a European Tudor cottage style. Ceramic pigs, a symbol used in French kitchens, dot the intimate dining area.

Patrons can enjoy breakfast, including fresh-squeezed orange juice and gourmet coffee.

The lunch selection includes soups, salads, pastas, quiche, sandwiches and fresh baked bread.

The dinner menu is similar with a few added entrees including poached salmon, walleye (which is delicious), beef tenderloin and chicken Marco Polo, a tender chicken breast sauted in butter with sweet ham and broccoli.

Pasta Carbonara, covered in parmesan sauce with bacon and hint of garlic, is savory, served with a generous portion of homemade country bread which is great when washed down with a refreshing glass of raspberry-flavored iced tea.

The Green Gateau also offers afternoon tea which includes a bottomless pot of Darjeeling tea and either an assortment of tea sandwiches or a slice of Bakewell Tart in English cream.

Last, but not least, patrons can choose from a scrumptious selection of desserts and pastries including the Green Gateau, a green cake from Claude Monet's cooking journals and the restaurant's trademark confection.

The Green Gateau is reasonably priced and perfect for a relaxing dining experience.

La Paloma (301 N. 8th Street) Festive music and southwestern decor transport patrons south of the border for a spicy evening of Mexican cuisine.

The dining area is small, comfortable, well-lit and staffed by friendly servers who begin each meal with a complimentary basket of crispy, flour

tortilla chips and salsa.

La Paloma offers the traditional Mexican fare including enchilada, burrito and fajita dinners, served with Mexican rice and refried beans.

La Paloma's quesadillas, fresh flour tortillas grilled with melted cheeses and jalapenos, are quite tasty.

The chimichanga, a lightly fried flour tortilla filled with beef or chicken and smothered in chili sauce, is another La Paloma highlight.

Vegetarians can choose from potato and cheese or mixed vegetable and cheese enchiladas.

Seafood lovers can enjoy the seafood enchilada dinner, corn tortillas wrapped with baby shrimp and crabmeat filling and smothered with white seafood sauce.

The portions are generous and the price is right.

There is also a La Paloma in northeast Lincoln, in the historic Havelock district, at 6112 Havelock Ave.

Jabrisco, International Pizza and Pasta (700 P Street): Jabrisco specializes in international pastas and wood-fired pizzas.

The restaurant is dimly lit with splash-painted walls, making the place look like an experiment in modern art.

Jabrisco offers a variety of appetizers, soups, salads and sandwiches. Each meal begins with a plate of tangy Focaccia bread served with olive oil for dipping.

Patrons may wish to start with Chinatown tootsie rolls (crab meat, snowpeas, green cabbage and more!)

Whole salads are large enough to serve as a meal. Salad Jabrisco, the signature salad, includes mixed greens, mushrooms, tomatoes, cucumbers, red onions, sprouts and sunflower seeds.

Choose from a variety of unique sandwich selections including the Sicilian Deli—pepperoni, salami, honey ham, provolone, lettuce, tomato and red onion served on a grilled sourdough roll with garlic-lemon butter.

International and classic pastas are a specialty. Jabrisco prepares five varieties of fresh pastas including egg fettucine, spinach fettucine, red pepper fettucine, linguine and penne.

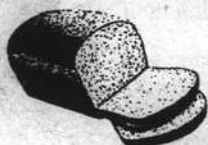
Pasta dishes come in either half or

See FOOD on 20

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