

Dine in - Carry Out • Daily Lunch Specials

Voted the Best Breakfast in Dayton!

People's Choice Awards 2008 2009

BREAKFAST & LUNCH

The BRUNCH CLUB

M-F 6 AM - 2:30 PM Sat & Sun 7 AM - 3 PM
601 S Main St. 222-7411

Oakwood Community Appreciation!

It's Skyline Time.

• Save \$5 Off on any purchase of \$15 or more
• 2-Meals and 2-Drinks for only \$9.00 Plus Tax
Brown Street/UD Skyline only. Limited time only.

UD Skyline
1153 Brown St.
937.528.7900

Go to udskyline.com for more offers & coupons

Los 3 Amigos

AUTHENTIC MEXICAN RESTAURANT

293-8821 2801 S. Dixie Hwy.
Next to Wal-Mart
Hrs: Mon-Thurs 11-10, Fri 11-11 Sat 12-11, Sun 12-9

Kids Eat Free All Day Sunday (with dinner purchase)

\$4.00 OFF Total Dinner Amount! (Min. \$22.00 purchase. Not valid Fri. or Sat. Not valid with other specials. Expires Feb. 28, 2010)

Happy Hour Specials 3 pm til 6 pm

Visa, Mastercard, Discover Accepted



LeDoux's Cajun restaurant worth trip to Troy

By Tanya Noffsinger

Cajun food in Troy, Ohio an oxymoron? I think not! In his third month of operation, Don LeDoux, L.A., has opened his eponymous restaurant with two business partners. Formerly an on-air personality for WING-FM and K99 for the fourteen years, Don decided to do what he loved most—feed and nurture people. He began building his customer base by starting the Swamp Romp at the Frazee. Now LeDoux serves lunch (not Saturday) and dinner seven days a week accompanied by live jazz on Friday evenings.

The good times will roll on Mardi Gras (Fat Tuesday) Feb. 16 when a bit of the «French Quarter up North» will feature all of your N'awlins' favorites: Jambalaya, Crawfish Pie and a File Gumbo plus the traditional King Cake, live music (maybe Zydeco), beads and an open dining menu, and a pretty powerful libation called a Hurricane. That's just about anything you'd want except the crue with all the floats on Bourbon Street.

From the outside and continuing throughout the restaurant, we see characteristic New Orleans touches—wrought iron capped with Fleurs de Lis surrounding the thirty-four seat patio and a second level trimmed with greenery to give the feeling of being in an authentic inner courtyard. While the ambiance is simple and understated, clearly the food is the star of the show here.

My D.C. (dining companion) for this party on your plate restaurant was the inimitable Sara Rich. Not only has she tasted foods from all her world travels with husband, Dr. John Rich, but there is virtually nothing that she hasn't made in her

own state of the art kitchen.

There is a word in N.O. LA. called «lagniappe», which means a little something extra and on our tasting day it was a lotta' something extra. Don and his CIA (Culinary Institute of America) graduate chefs (that's a SERIOUS chef folks),

Bob Childre, prepared the entire menu for us. The loquacious Childre told us that all stocks are made from scratch (no sodium laden soup bases here). All seafood, except the oysters, and the Andouille Sausage are flown in from New Orleans. Because the shrimp is sourced with heads on (vey difficult to acquire in the jumbo size that they use) Sara and I both agreed this is THE BEST SHRIMP in the Dayton area. In EVERY preparation they were perfectly cooked and butterflied with the mud vein removed, thank you very much! Both gumbos, seafood and chicken and the etouffee had good flavor even though the seafood gumbo wanted a bit more salt. The seafood and the chicken and sausage jambalaya had perfectly executed rice and fantastic flavors. Our fave was the seafood though. Offered also are a veggie pasta and a shrimp pasta, both made with cappellini, which is like Old Bay Seasoning goes Cajun. But don't fear readers, this food, all of it, has tons of flavor with the heat toned down so that the flavors pop! There is «hot» on the table if you want to play with the Scoville scale. Sara was besotted (she loved them, if you're not familiar with that oft used Shakespeare word) with the crab cakes (well, me too) which

had lemon, parsley, Dijon, crab and little if any filler, served atop a Cajun Remoulade. Now the Red Beans and Rice, typical Monday food-served on what used to be wash day-made us swoon. Cooked at an all day simmer this short-grain rice dish with red beans to melt in your mouth and studded with Andouille sausage--YUMMY! It's also offered vegetarian style. Ahh, true comfort food. Make no mistake there are also Cajun and blackened Angus steaks, prime rib and hamburgers for you carnivores.

The dish that stopped us both in our tracks was the Seafood Platter-Catfish, Frog Legs, Crayfish, Shrimp, Oysters and Alligator--so much it would feed a small country. D.C. loved that the batter was so light. Add to this the Cajun bisque which we loved after taking three spoonfuls and allowing our palate to assimilate its more earthy essence and desserts that are house made--WOW! Both of us have asked for a slightly more rustic bread pudding made with French bread and with a bit mre Bourbon in the Bourbon Cream Sauce Topping and a lighter more flaky pastry in the open-faced peach pie and pecan pie-- served with REAL whipped cream. Chef Bob and Don were on their way to the kitchen to do this minor bit of culinary magic as we exited.

«L'aissez le bons temps rouler» at Le Doux. You will be pampered with lagniappe and the warmth and hospitality of «The Crescent City», Chef Bob Childre and Don LeDoux. Be sure, you'll see me there. Gotta run! Soup's on.

To Go: Le Doux Restaurant
3006 N. County Rd. 25A (Exit 78) Troy, Ohio
Turn right, go about 1/2 mile and the restaurant is on your right with a maroon roof
Phone 875-2000
Hours: M-F 11:00 A.M.-4:00 P.M. Lunch; 4:00 P.M.-9:00 P.M. Dinner
Sat. 4:00 P.M.-10:00 P.M.
Sun. 12:00N-6:00 P.M.

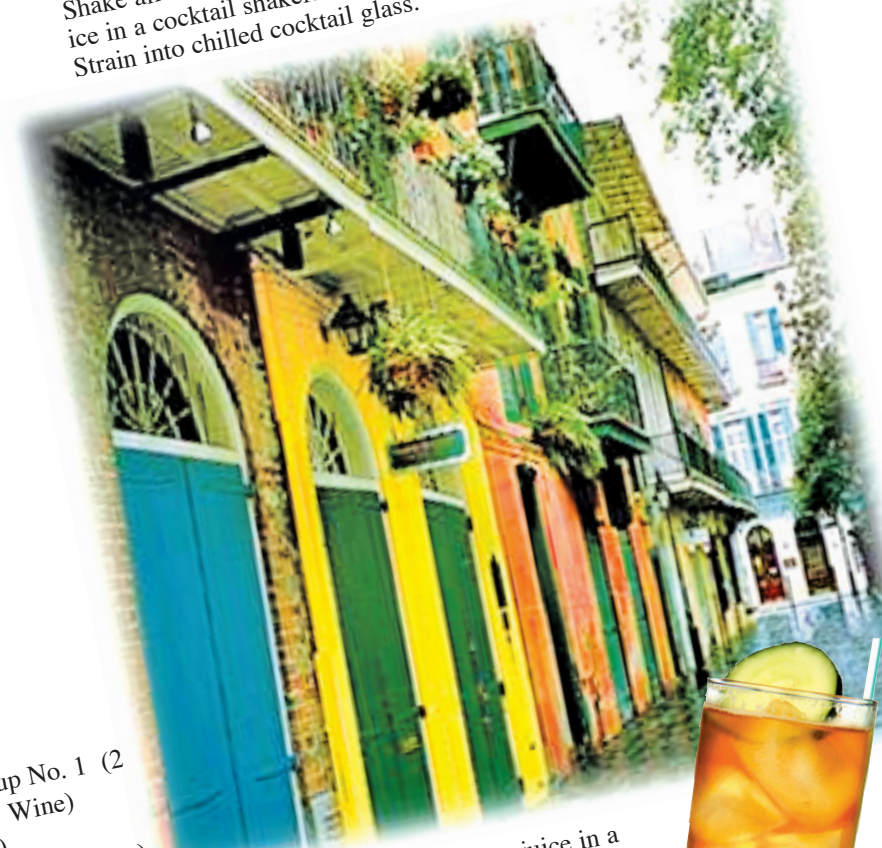
To contact this columnist with comments, questions or suggestions go to: Musicalfeast@att.net

From the Bar... The quintessential New Orleans Drink...



The Hurricane
3 parts dark rum (1 1/2 ozs.)
3 parts light rum (1 1/2 ozs.)
2 parts passion fruit syrup (1 oz.)
Fresh lime juice (1 Tbsp.)
Shake all ingredients with cracked ice in a cocktail shaker.
Strain into chilled cocktail glass.

My recipe for a slightly more rarefied New Orleans drink. You can substitute iced tea or lemonade for the lemon-lime soda. Even though my tasting day companions did not know of this, it is frequently served and delicious.



Pimm's

Cup
4 parts Pimm's Cup No. 1 (2 oz.) (go to Arrow Wine)
Cointreau (1 tsp.)
4 parts fresh lime juice (2 oz.)
sugar syrup (1 tsp.)
lemon-lime soda (iced tea or lemonade)
2 thin cucumber slices
fresh mint sprig
lime slice

Combine sugar syrup and lime juice in a chilled Collins glass. Fill with ice cubes. Add Pimm's and Cointreau. Fill with lemon-lime soda or alternatives and stir gently. Garnish with cucumber, mint and lime slice.



Culp's to offer 1940's pricing Feb. 2

Culp's Cafe located at Carillon Historical Park, has announced that on Tuesday, Feb. 2, Culp's Cafe will offer some menu items at 1940's prices for dine in customers (10c coffee and soft drinks, 25 cent ice cream, 35 cent sandwiches and hot specials). Culp's Cafe is a restaurant that is reminiscent of the original Culp's Cafeteria which was located in the Arcade in Downtown Dayton in the 1930s-1960. The original Culp's Cafeteria would serve as many as 5000 customers a day. In those days, patrons could get lunch for 35 cents!

Culp's Cafe is open for lunch seven days a week from 11 a.m. to 3 p.m. and offers fresh made soups, chili, salads, 1940s comfort foods, and sandwiches. Culp's Cafe also offers old fashioned soda fountain treats such as phosphates, nectar sodas, milkshakes, and sundaes. During evening hours, Culp's

Cafe is available for private parties such as business meetings, networking events, birthday parties, and rehearsal dinners.

Culp's Cafe is currently accepting reservations for a special gourmet five-course Valentine's dinner on both Saturday, Feb. 13th and Sunday, Feb. 14th with seatings available at 6 and 8 p.m. Call 479-8879 or 299-2277 or email jeff@bellyfirecatering.com to make a reservation.



The Pine Club

One of the Great Steakhouses in the country and a landmark in Dayton since 1947

(937)228-7463 1926 BROWN STREET
www.thepineclub.com M-TH 5-12, Fri-Sat 4:30-12:30

CULP'S CAFE
at Carillon Historical Park

1940s Throwback
February 2, 2010, 11 am - 3 pm
Culp's Luncheon Grill
Culp Cafeteria Co.

Soup of the Day, cup 15c, bowl 20c

SANDWICHES
Served with Potato Chips

NO. 1 Hot Dog, 25c
NO. 2 Meatloaf Sandwich, 35c

SALAD
NO. 3 Carillon House Salad, 35c
Lettuce, Mandarin oranges, pecans

PLATE LUNCHES
NO. 4 Chicken Pot Pie, with Mashed Potatoes 45c
NO. 5 Spaghetti and Meatballs, 35c

Single Scoop Ice Cream 25c
Soft Drinks or Coffee 10c

1000 Carillon Blvd. 299-2277