

## ENJOY CREATIVE CUISINE THIS HOLIDAY SEASON AT CONRAD'S

In the very heart of downtown Boca Raton is a truly unique restaurant. Unique in concept, design, service and cuisine. Dine at Conrad's just once and you will certainly understand why one picture is worth a thousand words.

With no picture available though, perhaps the professionals can help you to see what Conrad's is all about.

- "Ingenuity at its absolute best." Robert Tolf, Sun Sentinel
- Desserts so beautiful... sinful to disturb them." Lucy Cooper, Miami Herald
- "Edible art... from palette to palate". Ellie Lingner, Boca Raton News
- "Right here in Boca Raton, cuisine has reached a new height. Let's call it designer food". Fern Mathews, Gold Coast Magazine.
- "Feast your eyes. Redefines culinary art". Jan Norris, Palm Beach Post
- "Every plate more breathtaking than the one before". Mr. Carl, Boca Raton News

Conrad's trademark is beautifully presented creative cuisine. No other restaurant operates with such a careful eye toward imagination and detail. But all this would be useless if the food didn't taste every bit as good as it looks. The "Excellence in Dining Award", Chaine des Rotisseurs, comes from having hosted three Chaine dinners, a feat matched only by the Boca Raton Hotel and Club.

The latest critique is from Mr. Carl – "Wild mushrooms... sensational. The salmon's combination of flavors and textures was intoxicatingly intricate. The lamb proved that one may be led into temptation and delivered from evil simultaneously. I can think of no place I would rather suggest." Barbara Seldin, Gold Coast Magazine, was even more emphatic. "You haven't tasted anything until you've tasted the fresh foie gras.:

No fine dining restaurant is complete without a fine wine list. Mr. Carl, Boca Raton News stated "If a wine list should receive accolades for the care with which it is selected, then Conrad's should be at the head of the class. The list is small, with many of the wines belonging exclusively to Conrad's. Imagine house wines that come not from gallon jugs, but from Chateau Talbot, whose rare white wine, Chateau Caillou is relatively unknown even in France, and from Chateau Lafite Rothschild, Moulin des Carruades. At \$4.75 per glass, it's priced at what most restaurants charge for a glass of White Zinfandel. But then no wine is really expensive at Conrad's. \$38 for Puligny Montrachet is almost unheard of, and the Red Puligny Montrachet that Conrad's sells for the same \$38 is a wine you'll find nowhere else at any price."

And dinner itself is just as inexpensive. Individual rack of lamb or grilled chateaubriand is just \$19.50. Conrad's is a dining experience that can be experienced any night of the week!