

# Martinique offers fine dining

By NANCY KEMPTON  
Brunswickan Staff

Le Martinique Restaurant on Brunswick Street deserves a label nothing short of fantastically superb. From wonderful delights of the palate, that are as tastefully presented as they are presents to the tastebuds, to extremely efficient yet friendly staff in an atmosphere of simple elegance - Le Martinique can do nothing but please.

Beginning this critique with

the most essential element of fine dining - the food - it was definitely the result of artistic professionalism. My partner and I ordered the deep sea platter for two. We were advised not to order an appetizer as the main course was more than enough to satisfy any hearty appetite. This proved very true. However, the quantity was far outmatched by the quality. The platter attempted one with a variety of aquarian delicacies and vegetables. A whole good sized lobster oc-

cupied the centre of the plate. It was surrounded by an attractively arranged assemblage of scallops, oysters, rockefeller, salmon and halibut. The vegetables were done to perfection - al dente. They included broccoli, cauliflower, baby carrots, and baked potatoes. Every bite was left naked - nothing was smothered or hidden in heavy sauces, and every bite was fresh and rich with flavour. My partner and I were unable to finish the meal, although one

is sure to put up a fair struggle when the size is overly excited tastebuds. My partner did make the mistake of ignoring advice and indulging in a salad while waiting for the entree to arrive. He found this dish to be less fresh than it could have been although the dressing had an original tangy flavour. We completed the adventure with a rich cake for dessert. However, after such an explosion of flavours delved into during the main course, a lighter dessert would have been a more pleasant finale.

The service, in compliment to the food, was excellent as well. Our waiter, Doug Morten is a UNB business administration student who will certainly have no trouble succeeding in a career if his performance Sunday evening was any indication. He expressed various items on the menu, brought our drinks and dishes at well spaced intervals, offered helpful advice and moved with dexterity. Through all this, we had quite an interesting conversation about our fair university, among other things.

The decor was tastefully designed and offered some unusual attractions such as an immense real clam shell

resting on a table. The tables were spaced at a comfortable distance apart and the furniture was simple but of fine taste.

In totality, Le Martinique is a very special experience in dining. It is quite an expensive treat but well worth the price for a memorable occasion. The main dish for two was \$44.00, but for students on a very tight budget after ego of Le Martinique, called Tiffany's is located next door and offers a lower price range and slightly more casual style of dining. Tiffany's is a club that provides live entertainment nightly and a large variety of appetizers, sandwiches and entrees including wine lobster. Again, if you enjoy fine dining, partake of the delights of Le Martinique and "fine" will take on a very distinguished meaning.

## Les Ballet Jazz to perform

Fresh from rave reviews in New York City, Canada's exciting new jazz ballet group, LES BALLETS JAZZ DE MONTREAL, will perform in Fredericton on December 11 at The Playhouse. Free student tickets are now available at the SUB office, Art Centre, residence office, and STU

business office. Sponsored by the Creative Arts Committee, this concert takes the place of a cancelled performance of the Danny Grossman Dance Company.

Les Ballets Jazz reached international status in 1975 after receiving a warm welcome and enthusiastic reviews at the

Venice International Dance Festival. They have toured all over North America this year, including Los Angeles, Mexico, and New York. Audiences everywhere have been struck by the originality of their approach which is expressive and modern yet rooted in the basic techniques of classical ballet.

Students who want tickets for this Reading Period special event should act now. Individual tickets for the public will also be available at \$6 regular, \$4 for seniors, and \$3 for children. The Playhouse is bound to be packed for the 8 p.m. curtain.



THESES  
MANUSCRIPTS  
TERM PAPERS  
CORRESPONDENCE  
JOB APPLICATIONS

FOR PROMPT TYPING SERVICE  
AT A BASIC RATE OF \$1.25  
PER PAGE (8 1/2 x 11, DOUBLE  
SPACED) CALL 472-5390.

**WACKY WHEATLEY'S**  
★ TV AND STEREO ★

K-MART PLAZA SMYTHE ST  
FREDERICTON

**Hitachi**

HA3700 AMPLIFIER  
-35 WCHANNEL FEATURING  
HITACHI SUPER LINEAR CIRCUIT  
WITH NO MORE THAN .05% DISTORTION  
-LED POWER METERS  
-3 YR. WARRANTY PARTS AND LABOUR  
-5 YR. WARRANTY SOLID STATE PARTS

Manufactures Suggested List **Wacky's Price**  
\$339.95 **\$239**

PLUS Every purchase of this Amplifier enables you to buy the Hitachi FT 3400 Matching Tuner for Only \$159.00

MON. FRI. 9:30-9:00 **454-0226** SAT. 9:30-6:00



RING IN THE NEW YEAR AT

CLUB COSMOPOLITAN'S

New Years Eve Celebration  
1981

HAPPY HOUR PRICES  
4:30 - 8:30

HOT AND COLD BUFFET

SERVED FROM

8:30 - 10 PM

TICKETS ON SALE

DEC. 3

\$10 PER PERSON

