

Savor Eddie Merlot's three-course discount



RESTAURANT NOTES
A column by
CINDY LARSON

Sample these spring dining options now through March 31.

IT'S NOT SPRING yet, but Eddie Merlot's already is offering its prix fixe menu for spring.

Available through March 31, the three-course menu is \$32.95.

Here are the options:

◆ **First course (select one):** Choices are barbecued chicken flatbread, soup of day, tuna wontons or Caesar salad.

◆ **Second course (select one):** Choices are flat iron steak, half-roasted chicken, cedar-plank salmon or trout almondine.

◆ **Third course (select one):** Choices are mixed berry tart, coconut crème pie or sorbet.

The menu is paired with two wines: Dreaming Tree Crush Red Blend North Coast California, \$11 per glass or \$42 per bottle; and Dreaming Tree Chardonnay, Central Coast, California, \$10 per glass, \$38 per bottle.

Every Friday through March 29, the restaurant is featuring Lobster Fest — specially priced lobster.

For \$39.95, you get two 1 ¼-pound lobsters, plus a Caesar salad and potato (serves one person), or for \$69.95 you get all-you-can-eat lobster with a Caesar salad and potato (serves one person).

Reservations are urged. Call 459-2222 or go online to www.eddiemerlots.com. The restaurant is at 1502 Illinois Road.

Italian wine tasting

Sample Italian wines at a wine tasting hosted by Joseph Decuis, 191 N. Main St., Roanoke. Four importers will have 60 wines available. Aldo Zaninotto, a **Vietti** Winery brand ambassador, will be the special guest. The event is free, but an RSVP is required as space is limited. Call Joseph Decuis at 672-1715 or email Tony Forcucci at tforcucci@josephdecuis.com by March 8 to RSVP.

Spotted

A sign that says "Pita Village" is up in a storefront in Dupont Village.

Gluten-free menu

Zianos Italian Eatery is now offering a gluten-free menu. Zianos is at 5907 Covington Road, 10520 Mayville Road in Chapel Ridge, and 702 E. Dupont Road.

Culinary classes

Laura Wilson from La Dolce Vita, 112 N. Main St., Roanoke, is offering two cooking classes in March. Call or text 341-4300 or email is-wim36@aol.com for reservations.

◆ 6:30-8:30 p.m. March 11, Homemade Pizza and Flat-

bread: In this hands-on class, participants will make an easy yeast-based pizza dough and add toppings from a wide array that will be available. Then the class turns its attention to flatbread: How to make it, toast it or grill it, and what toppings to put on it, what cheese melts well and what ready-made spreads are good. Cost: \$45.

◆ 6:30-8:30 p.m. March 25, Italian Amore: In this demonstration, Laura will show how to make chicken and eggplant Parmesan, lemon linguine and foccacia. The class will discuss Italian cheeses, balsamic vinegars and olive oils. Cost: \$45.

Sushi class

Fort Wayne Community School's Neighborhood Connection is offering a sushi-making class at Snider High School, 4600 Fairlawn Pass. To register call the FWCS Neighborhood Connection office 8 a.m.-4 p.m. Monday-Friday at 467-1075 or register online at <https://eir.event-sinteractive.com/ei/getdemo.ei?id=2712601000026&ts=3YKOV5R7W>.

◆ 6-8 p.m. March 6, Sushi Doesn't Always Mean Raw Fish: Learn how to make two sushi rolls, each about six pieces. Cost: \$33 plus an \$8 food fee payable to the instructor at class.

Something happening at your eatery? Call Larson at 461-8284, fax 461-8817, email clarson@news-sentinel.com or write Restaurant Notes, C/O The News-Sentinel, PO Box 102, Fort Wayne, IN 46801. This column is the personal opinion of the writer and does not necessarily reflect the views or opinion of The News-Sentinel.

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