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A Gourmet Dinner Served With an...

Extra Helping of Serenity, a Good Book and a Palm Reading.

How's That for a Memorable Evening?

Dear Katie,

I'd like to invite you to join me for dinner at The Oasis Café, my favorite restaurant and sanctuary in the city.

I can promise you an experience that will delight all of your senses, beginning with your sense of taste.

The minute you walk in the door, you'll know what I mean. The earthy, contemporary architecture features polished cement floors, massive wood beams and large growing trees and plants.

You'll feel a sense of calm (something I know you'll appreciate) as we're shown to our table set with dark maroon linens and bathed in soft light from the unique circular shades wrapped around each of the beams.

Across the room, a wall of windows reveals the secluded patio, landscaped with lush hanging baskets and graced with a blue-tiled glass-front fireplace.

(I love dining under the stars, so we'll have to plan a warm weather visit soon!)

In the opposite corner is a large brass coffee roaster on a rustic wood floor surrounded by large ferns, looking forever like a South American plantation. The Oasis roasts and sells their own selection of coffees. I especially love the robust Mexican roast.

You'll know you're in for a unique experience before you ever open the menu.

When you do, you'll see that Chef Ephron Nicholas has put together a healthy, eclectic breakfast, lunch and dinner menu that includes items like:

- *Pan Roasted Mahi-Mahi with red and yellow beets, braised spinach and mashed potatoes with honey mustard vinaigrette.*
- *Stuffed Filet Medallions with gorgonzola and mushroom stuffing, mashed potatoes, Portobello mushroom, and Marsala cream sauce in a port wine reduction.*
- *Paprika crusted Chicken with sweet corn risotto and avocado bell pepper garnish.*

I think you might particularly like the *pan seared scallops with Israeli couscous, saffron tomato broth and watercress salad*. I'm a scallop lover myself and these are outstanding.

There's also a nice selection of pasta dishes and vegan entrees.

Dinner entrees are presented with an attention to detail that manifests itself with the first bite.

An extensive wine list, with 17 different wines by the glass and over 30 wines by the bottle, has been carefully selected to compliment Chef Nicholas' American cafe-style cuisine.

But dinner isn't the only attraction at the Oasis. One of my favorite brunch items is the *Huevos Rancheros*, which I always get with scrambled eggs. The eggs are always light and creamy and never overcooked and the black bean puree, southwest veggies and mild salsa combine for a melt in your mouth experience. I always ask for a little extra guacamole and sour cream on top. It's to die for!

Honestly, I've been a regular at the Oasis for years, and I've never had a bad meal.

But you don't have to take my word for it. Here's what others have to say:

"Dinner knocked my socks off, put them back on, and then knocked them off again. I had the chicken which was succulent and sat on top of a sweet corn polenta. My mother had the halibut surrounded by beets and damn it was good, and pretty to boot. We finished our meal with coconut cheesecake with a chocolate ganache. Rather than describe it, I'll say this...there wasn't a bite left." --Mary Ann D.

"Oasis Cafe has a great feel. There's a wonderful atrium with outdoor seating offering a nice reprieve from the stress of life. Service is friendly and prompt. Their breakfast offers a nice mix of light fair or hearty meals." --Andrew S.

"Excellent for brunch, lunch, and dinner. Their patio is one of the best in SLC with pretty lights and potted plants creating a really pleasant atmosphere. Quality food, good service."—Jamie G.

“Oasis has been a favorite of ours for a number of years. Excellent menu, great Vegan options and excellent service. The Tomato soup is the best anywhere. We always start with that. I highly recommend Oasis! –Brad A.

“The aptly named Oasis Cafe is a hidden retreat in the heart of Salt Lake City. Located beside the Golden Braid Bookstore, this restaurant offers not only a treat for the food seeker's taste buds, but also a quiet place in which to relax. Serving handcrafted foods featuring the finest, freshest ingredients possible, the Oasis Cafe offers creative, locally-inspired cuisine designed to be as refreshing and delicious as it is nutritious.” –USA Today 10 Best

But there's more to The Oasis than great food. It's also one of my favorite coffee and computer hangouts.

The “bistro” side of the restaurant has eight tall round bistro-style tables just perfect for coffee, pastry and a computer. The Oasis also has free Wi-Fi.

I go there to muse and write while I sip on a cappuccino or munch on one of their killer Morning Glory muffins.

And there's one more pleasant surprise:

Just a few steps from the bistro tables is the entry to The Golden Braid bookstore, also operated by Oasis owner Joel LaSalle. It's an outstanding bookstore and gift shop, with everything from the latest best-selling books to wind chimes to one-of-a-kind gift items. There are also astrologers, palm readers and tarot card readers on hand if you want to explore a little more.

See what I mean? The Oasis is no ordinary restaurant. It's a sanctuary in the city like no other.

Let's make it a date. How about this Friday?

They're offering a free dessert with each dinner entrée this weekend only.

That's more than enough incentive for me. Can I count you in?

I promise you'll become an Oasis lover like me!

Sincerely,

Bob Wassom

P.S. I'll even sweeten the deal. Join me this Friday. I'll pick you up and pick up the dinner tab as well! Shall we say 7 p.m.? I'll make the reservation. Call me at 801-554-3246 or shoot me an email at: Bobwassom@comcast.net.