

Dining Out

RESTAURANT AND FOOD NEWS & REVIEWS

A Family Affair

If it's on Route 130, it's gotta be a good value, right?

I used to go to the Flume with my family when I was younger. When we came down to Mashpee to visit my great

Although I personally can't purport to know whether the Flume truly excelled in fine dining—give a kid like me a big, juicy hamburger and he was pretty happy—the fact that it had been around so long and chef/owner Earl Mills, Sr. is still a sort of local celebrity even after retirement, I would guess the Flume had done something right in its decades of existence.

So the Taylor Family Restaurant obviously has big shoes to fill.

Luckily, it is off to a good start; it benefits from the Flume's beautiful location. Set back off the main road on drive that leads to Mashpee pond, the restaurant is literally in the sticks. It's such a treat to be seated in the dining room where oversized windows look out

over a quaint courtyard in which birds come and go at their leisure.

Co-owner Ellen Taylor runs the front of the house, and is the first one to greet you upon arrival. We came on a weekday night, so it wasn't that busy. I would assume the restaurant even at full capacity wouldn't get too loud. Unless of course, people read the 'family' in the name to mean 'take your kids' and an entire third grade class shows up on some random night.

It's a pretty unassuming place, all in all, and it seems more like a cozy private home. (I remember it being so much bigger when I was younger!)

One refreshing surprise was the wine list. When even the most expensive restaurants on the Cape have uninspired wine lists, it's nice to know that a so-called family restaurant has a slew of by-the-glass offerings and a nice diversity of varietals.

Appetizers were next. Nothing too fancy. In fact, the potato skins seemed more like greasy pub food than casual fine dining fare. But no worries. The



PHOTO BY MARIA FERRI

aunt and uncle on Monomoscoy Island, we often made the trip across town to one of my parents' favorite eateries.

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TABLE TALK

SALMON GONE WILD

Where there is smoke - there is salmon. Thanks to the newly opened Nantucket Gourmet and Smokehouse located at 1223 Main Street in Chatham, Cape Codders can now purchase fresh, wild Alaskan salmon that has been carefully filleted and smoked in a state of the art smoke house using Canadian aged hardwoods. Chef Peter O'Donovan, who is trained in the traditional Scottish and Irish method of smoking seafood, uses a slow, cold-smoke process to achieve the unique flavor and each portion of salmon is then vacuum-sealed to preserve its freshness. Free from preservatives and synthetic hormones, the salmon provides a great health-conscious meal alternative. If you stop by make sure to check out the gift shop above the smoke house, which features a selection of additional gourmet food products and gifts.



ISLAND FEAST

If you're hungry for a little soul food you ought to stop by the Jamaican Buffets held every Wednesday night until mid September at Coonamessett Farm in Falmouth. Dinner guests are seated in a large pavilion where they can enjoy the spicy flavors of such traditional island dishes as jerk chicken, pork with fruit salsa, tossed salad, jalapeno corn bread and fried plantains. The buffets run from 5-8 pm and cost \$16.95 for adults and \$8.95 for children. Wash it all down with a cool glass of ginger beer while listening to the sweet serenade of a steel drum band and you'll be transported.