

Bungy

continued from 7
time. If you feel daring, you can go for the "Flying Squirrel," but I won't give away the mystery on that.

The price is \$59 for your first jump (and you get a T-shirt), \$29

for the second and third jumps, with your fourth jump free. If you're ready now, the hours are Tuesday through Sunday 12-7 p.m., except Saturday, noon-10 p.m.

If you have a large group that would like to get together and jump, like the fraternity that did the other day, call. Large groups

that make appointments can get group discounts. Collect your friends and head down for the day. Rick, the manager and professional jumper for five years, says "There is no drug that does this."

So go on down, strap on that New Zealand all-rubber cord, and take the plunge.

Crepes Pierrette: A Must Try

It was a rainy, moonless night when I strolled into the enchanting french-style cafe, Crepes Pierrette. Upon entering, we were greeted immediately by the charming host/owner, who allowed us to choose our table.

The front and south side of the restaurant are floor-to-ceiling windows. To the east is the kitchen with its surface functions visible through a large cut-out. The remaining wall space is decorated with *Viva La France* memorabilia that ranges from maps to rare labels of wine grown in the motherland. The walls are not cluttered and all prints are distinctively framed.

To add to the room's elegance, there are brass lamps mounted to the textured walls, grand silk flower arrangements, wine racks and several different icons of France. The tables are deep green wrought iron topped with clear glass, with the matching wrought iron chairs accented in a dramatic tapestry. Everything about this place says *classy*.

My husband and daughter accompanied me, so I will be sharing the experience of three different meals. We commenced with the salad and bisque. An oil and vinegar-based house dressing, with fresh herbs and a hint of sweetness, was excellent atop a bed of standard greens. The seafood bisque, extremely thick yet delicate on the tongue, was delectable, with huge pieces of tender crab throughout. It could easily be a terrific meal.

All entree's are either served in a crepe or on top of one. We ordered the Vegetable, the Pierrette, and the Primevera, the latter being the special. The *Vegetable crepe had a Mediterranean flare with overtones of Italian spices, which truly complimented the eggplant, zucchini squash, bell peppers, chives and tomatoes. A thin slice of swiss cheese is placed between the veggies and the crepe as a finishing touch, with a beautiful garnish of julienne carrots and flowers of broccoli. A fabulous value at \$7.95.*

The special Primevera, \$10.75, was a medley of rainbow rigatoni, carrots, cauliflower, broccoli, and strips of skinless chicken breast, all lightly coated in a parmesan cheese sauce. This tasty dish was gorgeously pre-

Table for Two



sent a top a crepe.

Finally, the Pierrette, also \$10.75. A succulent combination of shrimp, crab, and scallops served in a delicate crepe with a

lemon herb butter that was smooth, creamy and masterfully enhanced the taste of each seafood. We finished the meal with their robust and mellow-bodied coffee, and as the dessert, Cafe Liegeois for \$2.35. This dessert is coffee ice cream with thick chocolate sauce poured over it, topped with dapples of real whipping cream. Scrumptious.

We were not served stiffly or formally. Instead, we enjoyed conversation and an exchange of culture. I enjoyed a glass of Chateauf-du-Pape (\$7.95) as our host told us about this wine's region. He went out of his way to ensure our experience was everything it could have been. The service, if not terrible speedy or efficient, was absolutely hospitable and friendly.

This exquisite cafe earns the highest scores possible, an A in both the FOOD QUALITY and the SERVICE AMBIANCE CATEGORY. It is located at 4794 Eastern Avenue, directly across from Fat Tuesday's. Open daily for breakfast, lunch and dinner—except Sunday, they close at 4 p.m.

Rating Scale

FOOD CATEGORY—A

The quality and freshness of ingredients are tremendous. They are prepared and presented with the greatest of skill. Mouth-watering, incredibly delectable, a must try.

SERVICE/AMBIANCE CATEGORY—A

The staff is professional, friendly and knowledgeable about the menu. Items are served in a timely matter and at the proper temperature. There is no excessive waiting for dirty plates to be cleared, checks to be picked up, etc. The restaurant is successful in its attempt to create and follow through with any kind of theme.

SPECIAL HAPPY HOUR \$1 DAIQUIRI DAZE

REFRESHING!

SO GOOD!

\$1 DAIQUIRIS
HAPPY HOUR
EVERY MON-FRI
3-8PM

Book Your Holiday
Party at Fat Tuesday
• Free Appetizers
• Drink Specials
• Private Party Area
• Decorations

190 OCTANE

TASTES JUST RIGHT!!

FAT TUESDAY™

4801 S. EASTERN
RENAISSANCE CENTER
261-0838

TWO CAPTAINS.
ONE DESTINY.

STAR TREK
GENERATIONS

11.18.94

PARAMOUNT PICTURES PRESENTS A RICK BERMAN PRODUCTION STAR TREK GENERATIONS PATRICK STEWART JONATHAN FRANKS BRENT SPINER LEVAR BURTON
MICHAEL DORN GATES McFADDEN MARINA SIRTIS MALCOLM McDOWELL JAMES DOOHAN WALTER KOENIG AND WILLIAM SHATNER AS CAPTAIN JAMES T. KIRK
MUSIC BY DENNIS MCCARTHY DIRECTOR OF PHOTOGRAPHY JOHN A. ALONZO A.S.C. EXECUTIVE PRODUCERS BERNIE WILLIAMS BASED UPON THE TV SERIES CREATED BY GENE RODDENBERRY STORY BY RICK BERMAN & RONALD D. MOORE & BRANNON BRAGA
SCREENPLAY BY RONALD D. MOORE & BRANNON BRAGA PRODUCED BY RICK BERMAN DIRECTED BY DAVID CARSON
SPECIAL VISUAL EFFECTS BY INDUSTRIAL LIGHT & MAGIC READ THE POCKET BOOK SOUNDTRACK ALBUM AVAILABLE ON GNP CRESCENDO RECORDS, CD AND CASSETTES
TM & COPYRIGHT © 1994 BY PARAMOUNT PICTURES ALL RIGHTS RESERVED

KUNV 91.5 FM COMMUNITY RADIO

4505 S. MARYLAND PKWY • LAS VEGAS • NV • 89154-2010

LISTEN

KUNV 91.5 FM CONCERT HOTLINE • 895-FM91
KUNV 91.5 FM BUSINESS OFFICE • 895-3877
KUNV 91.5 FM REQUEST LINE • 895-3976