

Candler Hills Restaurant review in *Happy Landings*, a publication for the residents of the Leeward Air Ranch. - April 2008



*A restaurant review by
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Candler Hills Restaurant

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<http://www.candlerhillsgolfclub.com>

Last week we went west to the planned 55+ community of On Top Of The World and the up-and-coming cuisine of the Candler Hills Restaurant. Hardly a neophyte, the talent of the former personal chef of John & Kelly Travolta is regularly on display at this relatively new, bright and cheerful, gastronomic escape from the hustle and bustle of the country club scene – ala The Villages – without being too far away. Chef Dave Bland's menu was both simple, with 4 appetizer selections, and yet sophisticated with main selections of chicken balsamico and frutta di mare and several other selections in addition to one such as filet mignon which was on the daily special menu. Soups, various composites of salads and an equally impressive dessert menu will have us coming back in the future to try other specialties. Beside the food, what was really enjoyable was that the place was properly staffed and immaculately clean. Nothing is more frustrating than having to wait for long periods for each and every request because of understaffing or making an unexpected trip to a nasty bathroom. That was not the case at Candler Hills. We were warmly greeted and strolled over to the bar for a pre-dinner glass of wine and were pleasantly surprised that the 2-for-1 special was in effect. Nice. We were seated at our

convenience, without being rushed, and served by a rookie waitress. She did the best she could, which was better than other places we've reviewed in the past. She'll no doubt be fine after a few weeks of practice. We were pleasantly surprised with the Portobello mushroom with crab-meat topping. It was light, airy and not at all fishy and was displayed with a few asparagus spears on the diagonal and topped with a rich cream sauce. We ordered the filet mignon and the pecan encrusted salmon as our main course even though the blackened shrimp alfredo was calling to me. Both were cooked excellently and served in the proper manner. Each came with our choice of baked or sweet potato and veggies. For dessert we shared tiramisu which was elegantly presented in all its Italian opulence of mascarpone, cocoa and chocolate along with a nice glass of cognac. All-in-all, it was an excellent excursion and one we will be likely to do again. Total for 2 including a nice gratuity: \$76. ★★★★★