



NO RESERVATIONS

IncrEDIBLE Delights

Atascocita Country Club

By: Susan Meinholz



I experienced the ultimate dining experience with INCREDIBLE food and a DELIGHTFUL atmosphere. Aptly named IncrEDIBLE Delights, this gem of a restaurant offers affordable gourmet dining in a casual setting with the beautiful view of the lake and Atascocita Golf Course...

Whatever controversy is going on regarding the golf course, there is no question that Kathy and Eric Lookofsky hit a hole in one renovating the Atascocita Country Club's clubhouse and opening the dining room area to the public. While my husband, son and father-in-law were in the middle of a lake in Canada catching us a future meal, my mother-in-law, Nancy and my friend, Janie and I shared a meal at IncrEDIBLE Delights.

The menu boasts a variety of unique and appetizing selections inspired by Kathy's nine years in the catering business and her formal training at the Culinary Institute of America. The moment I uncovered the huge rolls, the kind everyone's grandma used to make, I had a feeling we were in for a delicious culinary adventure. My feeling was confirmed as soon as I tasted one. The roll was so moist and fresh, with a hint of honey taste, there was no need to add any butter.

We started off with three appetizers - Beef Carpaccio,

Crab Cakes with Pepper Aioli and Mussels in White Wine Sauce.

As we each took a taste, before a word was spoken, there was a resounding "mmmmmm" around the table. Being from Delaware, a neighbor to infamous Maryland Crab Cakes, Janie and her family are accustomed to the best. "This crab cake is delicious. I can taste the jumbo lump crab. These would definitely pass my mother's muster," she said. We were all pleasantly surprised to note that the only breading was on the outside of the crab cakes... there was no breading mixed inside... it was all crab! The Beef Carpaccio was prepared perfectly. "This is obviously made with a good cut of beef and the red onions give it that extra flavor. I'm not much of a meat eater, but this is really good," said Nancy. "It just melts in your mouth," added Janie.

The mussels were very tender and nicely flavored with white wine and garlic. The soft, crisp

pieces of baguette bread served with the mussels received almost as much praise. Janie asked if she could order a loaf to take home.

Our next course was soup... Janie and Nancy were happy with their selection of the Smoked Salmon Bisque. "You can really taste the fresh dill and it doesn't taste like there is any flour. Mmmmm," said Nancy. "It's rich in taste but still feels light. You can tell when they use the better cream," said Janie. I thoroughly enjoyed my Cold Cucumber Soup. There were so many delicious flavors, yet the cucumber taste still stood out.

We shared two of the salads on the menu - Citrus Salad with Avocado Royale and a Mixed Green Salad with Pan Seared Scallops. The dressings, greens, medley of veggies and fruit were exceptional. The scallops were seared and seasoned to perfection and the slice of seasoned avocado with a poached egg atop introduced my senses to a whole new flavor. I recommend you order it for yourself!

As the server was placing our entrees on the table, Janie exclaimed, "Wow we are just going from one great taste to another!"

We first passed around the Crab Stuffed Halibut with Rice Pilaf and Asparagus Spears. Already a fan of the crab, the halibut was a worthy partner in this delicious pairing. "Even the rice pilaf is special, you just don't want to leave anything on your plate," said Nancy. A popular chef special we were honored to taste is the Brandy Braised Rabbit in Mustard Sauce with grilled Portobello Mushrooms and Roasted Corn Puree. "This has such a distinct flavor and it is not gamey. The flavors of the sauce, Portobello mushrooms, everything is wonderful. Nothing could make it better," said Janie. "If I were at home, I would be nibbling the meat off the bone," mused Nancy. I really liked the rabbit too - no, it didn't taste like chicken...it had its own unique flavor. Finally, we sliced into the Sirloin Strip Steak with Demi Glace, also known as Smothered Steak. It comes with roasted potatoes and baby carrots. I was completely wowed by the flavors in the sauce. I mean, I think my eyes lit up. There is no way to describe it. Even "mmmm" is not enough. Janie and I kept tilting the plate to make sure our pieces of steak were smothered with sauce.

How do you top off a top-of-the line meal? With a slice of Bailey's Irish Cream Cheesecake! Kathy has taken the recipes from The Cheesecake Factory and tweaked them with her own twist of delicious flavors. The cheesecake was a sweet sensation from the creamy top to the Oreo crust.

Everything served at IncrEDIBLE Delights is made-from-scratch...even the potato chips! OMG they are good! You can't eat just 10!

We were happy to have the opportunity to compliment Chef Steve McKibben personally. Growing up on a farm, he knows all about work-

ing with fresh vegetables and having worked on cruise ships, he has all the connections to import whatever he needs from exotic places. He considers himself a foodie from the farm with an eclectic style. Kathy said she is fortunate to have such skilled hands in the kitchen and a chef who can turn recipes into works of art.

IncrEDIBLE Delights is certainly a labor of love for Kathy. She has scrutinized over every detail, spending days choosing just the right music mixes to play. As with the food, Kathy wants the music to bring smiles to her customers' faces.

In addition to IncrEDIBLE Delights, Kathy and Eric started the program Student Workers, LLC which provides opportunities for students to combine education and work. She employs the students at the restaurant and has brought in directors of culinary food services to keep them well trained.

Although IncrEDIBLE Delights offers a fine dining experience you would expect to find in Houston... the prices are quite reasonable. Salads range from \$3.95-\$8.95. Entrees range from \$13.95-\$22.95, (Rabbit is \$26). Entrees come with a small salad and two sides. The bar menu ranges in price from \$6.95-\$10.95. IncrEDIBLE Delights has lunch delights such as a Chicken Cordon Bleu Sandwich (\$8.95) and a trio of sliders (beef, lamb and duck breast, \$9.95).

Sunday brunch offers a wide selection of goodies including favorites such as Red Velvet Waffles, Eggs Benedict made to order, a carving station, soups, desserts, etc. (\$16.95).

Discounts for food and bar bills are available by joining the Dining Club.

IncrEDIBLE Delights is also in the full service catering and event-planning business offering specially prepared menus and the clubhouse's lovely venue for weddings and other special occasions. There is also a whole calendar of events including wine tastings, poker nights and high teas. Local businesses can order boxed lunches for \$7.95 with free delivery and 10-order minimum.

I recommend you leave the golf clubs at home, dress casually and head to the beautiful Atascocita Country Club to enjoy an exquisite dining experience with flavors you won't find anywhere else in your neighborhood.

IncrEDIBLE Delights serves lunch Monday-Saturday 11 am-3 pm, dinner Thursday-Saturday beginning at 5:30 pm and Sunday Brunch from 10:30 am-2 pm.

It is located at the Atascocita Country Club 20114 Pinehurst Drive.

For more information visit www.theclubataascocita.com or call 281-812-2030. ♦

