

Live It Up High

That is to say, high up in th Penthouse Restaurant of the Hotel International out on Sepulveda Boulevard. High in height - not in price.

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You'll go far to find a more tasty dinner than the one we had one nite last week up there. "The Bride" had mountain trout and we stuck with the medalions of beef. Well you know how that of beef. Well you know how that goes — inter-spearing of one an-other's plates just for the differ-ent taste thrills — and from here can attest to the fine quali-ty of this super-fine cuisine of-fered at the Penthouse Restau-rant. And, of course, no meal is complete at the International without cuiting them stored without getting things started with the excellent shrimp cock-tail with it's zesty sauce. Supreme

There's another quality that stands out at this popular "din-ner house in the sky" and that's the service. Have always said (though it's not true at this spot) that even if the fare wasn't ex-actly up to snuff, if the service is good, one tends to overlook

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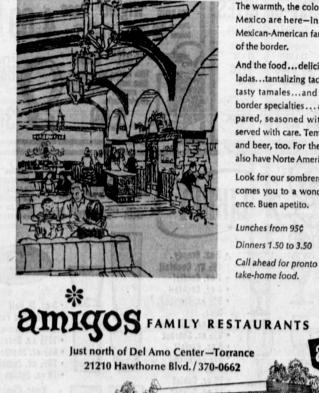
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Look for our sombrero'd friend ... he welcomes you to a wonderful dining experi-

amigos

and they work out their arrange-ments themselves. Just how owner-nost John

Just how owner-nost John Gregory manages to get around to all the tables at his **Torrance Ramada Inn** and still operate the behind-the-scenes activity is a genuine mystery.

Just how owner-nost John

the behind-the-scenes activity is a genuine mystery. You'll find him at one moment is now back, once again reunited with his long time associate af with his long time associate af with his long time associate af the 15 years. Formerly associated with the faurant? It's delicious and going Ben Branklin and Olympic Ho-patrons that are finding their way to the **Ramada Inn**, and the next minute he's out in the haps in one of the banquet rooms.

Then just for kicks, you'll even find him casually sitting with a friend and patron ('cause John considers all his patrons his friends) for a little visit – then he's up and off again!

And while we're on the sub-ject of flaming dishes, he's got Duckling a la Orange that goes I a goodie over there called the Duckling a la Orange that goes Now this doesn't mean that

Now this doesn't mean that you can't have bouillabaisse evaluations of at \$5.50 per person on the first start for the favorite native dish of complete dinner. This one's been called Paella ala Valcome so popular at **The Inn** that pleaser at **The Matador Restaurant**. Gomes served on a bed of rice cosket to specially served recipe consists keep up with the demand. It is specially served recipe consists when we run into him these evenings and reading about the up-coming new restaurant at the **Rarmada Inn - The Royal Giraffe** — which will open March 18. mada Inn — The Royal Giraffe — which will open March 18. Well, the first course of soup or salad will be accompanied by— are you ready for this? — Gi-raffe Bread! How's that grab you!



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PRESS-HERALD A-7



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