

Ruhi Shirke

Dr. Gingrich

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Dinner at Eclipse Di Luna

Last week, my mother turned forty-nine years old; she was quite upset when confronted about this occasion at first, saying that her birthdays are starting to feel repetitive. Hearing my own mother say this touched me, my father, and my sister in similar ways. Together the three of us decided to try and make my mother's birthday one of the best this year. With the prospect of a happy mother in mind, the three of us circled around my mother the weekend before and the day of her birthday. However, there was one thing we knew we couldn't decide for my mother, one thing that had to be absolutely perfect, and that one thing: dinner.

My mother is a chef, not professionally, but quite possibly one of the best chefs, then again- I might be biased. Due to this fact, my mother loves to analyze and critique recipes, a habit that she has very likely passed down to me.

She absolutely enjoys dining, and for this reason we had to let her pick the restaurant at which she would be enjoying her forty-ninth birthday at.

After some brainstorming, my mother presented her decision to me, my father, and my sister. She had decided that she wanted to have dinner at [Eclipse Di Luna](#) in Buckhead, Georgia.

When the day had come to voyage to Eclipse Di Luna, my family clamoured into our Jeep and set off for the near forty-five minute drive. As we parked in front of the restaurant, I felt immensely excited. Climbing out of the car, I saw the restaurant in front of me.

It looked almost as if it was hiding from the outside world, nevertheless, I felt compelled to enter inside.

The entire restaurant from the outside was covered in real plants, including tall tropical trees and flowery bushes. The exterior made it seem almost as if my family were entering a new jungle dimension.

Walking in, I immediately took notice of few details. Attached to the hostess podium was a sign that said “Gentlemen are asked to remove their hats, Please and Thank you.” This little sign was so amusing to me, as it made the environment feel almost instantly homely. In a comforting sense, the sign felt familiar to me, possibly for the reason that I was always told to never wear hats while shaking hands, as it is simple courtesy.

The second detail I noticed at the entrance of the restaurant was a red candle sitting on a bookshelf also at the entrance of the restaurant. However, it was no ordinary candle, for as I walked just a few steps to my left, I was able to see a religious cross on the side of the candle. I pointed out the candle to my mom, and though my family is not Christian, she smiled. My mother is religious, as well as I, and seeing such symbols of religion echoes a feeling of comfort and familiarity. These two details struck up a good impression with me, and I was hopeful for what followed.

Following our hostess, who had stepped out from behind the podium, we were led to our table for the night.

I noticed nothing special at first, we were simply following the restaurant routine: the drink requesting, the listing of the nightly specials, and the handing of the menus.

It was when we were handed our menus that I was taken aback slightly. Looking at the menu, I saw one word repeated multiple times. With every description of a food item, there was that word. Understandably, I googled the word. Staring down at my phone, this is exactly what popped up on my screen.

[ta·pas](#)

/ˈtɑpəs/

noun

1. small Spanish savory dishes, typically served with drinks at a bar.
2. "a tapas bar"

It was then that my sister peered over at my phone, taking it upon herself to explain that tapas were the norm at this Spanish restaurant. That unlike other restaurants, you do not just order one large meal for yourself, but rather, multiple small dishes, dishes that are known as tapas. I was, well, being dramatic, quite frankly, but also, I was awestruck at this new way of dining out. After reviewing the menu for a few moments, my family ordered a series of tapas to begin.

Each member of my family was able to choose a tapa or tapas of their choice to share off of the [Eclipse Di Luna menu](#). My mother ordered the Patatas Bravas, my father chose the Empanada de Vegetales, my sister the Gambas al Ajillo and the Pan Catalàn, and finally I, who chose the Macarrones con Tomate Seco y Queso.

The food came promptly and all at once. Generally, at restaurants, I've picked up that the waiter hands each person their requested order, contrastingly, at Eclipse Di Luna, all the tapas were systematically placed in the middle of the table.

There was no sense of possession when eating our meals, it was always about sharing and trying various bites of the mini dishes. This system of dining out was fairly unique.

I picked up my fork and reached to the middle of the table, my sister, mother, and father all followed. I went for my mother's order first, the Patatas Bravas, stabbing a crunchy potato. I lifted it over to a spicy Romesco sauce. It was the perfect balance of crunch on the outside yet softness on the inside.

Delighted by the first bite, I decided to make my way around to the other tapas at our table. I broke off a piece of the Pan Catalàn, a toasted ciabatta bread topped with tomato and a garlic and thyme puree. I sank it into the runny Gambas al Ajillo. Gambas al Ajillo is a tapa specialised with sauteed shrimp, seasoned mildly with calabrese pepper. I enjoyed the bread. The Gambas al Ajillo, however, disappointed me. The shrimps were well cooked, but the curry-like sauce that accompanied the shrimp failed to meet my expectations. The sauce was quite runny and did a poor job of complementing the shrimp. I sat back for a second, contemplating my disappointment over the shrimp dish, only to look up and see my father passing me an empanada, raving about the filling.

Smiling, I took the Empanada de Vegetales from his hand. Sinking my teeth into the empanada, I too understood where my dad was coming from. The filling was seasoned in the [traditional Spanish style](#), with the obvious taste of paprika protruding. Taking another bite, I then decided to sink the empanada in the sour cream sauce that came with the tapa. Surprisingly, the empanada tasted better. The light sauce complemented the thicker nature of the empanada filling. I was impressed, this tapa was one of my favorites, and after trying it I completely forgot my disappointment in the shrimp tapa.

Next, I made the decision to try a bite of what I had ordered. I mercilessly went in for an attack on the Macarrones con Tomate Seco y Queso.

When I tried a bite of the dish, I was not disappointed. Similar to the other dishes I had tried, this dish was pleasant and satisfying. The gooey queso soaked the macaroni. The savory cheese was contrasted by sweet yet tangy dried tomatoes.

After having ate, I felt immensely grateful for my meal. Before I could think anymore of my gratitude, I heard gentle music float over from behind me. Two men had been hired to perform live music for the customers of the restaurant. The music included a series of traditional Spanish songs. These tunes were played by one man with a drum set and another with a guitar. Hearing the music and feeling satisfied with my dinner, I knew I had never felt quite as content at another restaurant.

What made this seemingly normal dinner trip unique was that I was exposed to a foreign culture. I learned and adapted to a different style of dining, and I even learned bits of a new language.

I was wonderfully exposed to the rich Spanish culture, which included hearing a new style of music and seeing remnants of Catholic influence over Spain- the cross on the candle. I, alongside my family, adapted to the different style of dining that was ordering small “tapas” and sharing amongst one another. The tapas form of eating was a form of dining that I found stressed the importance of family and sharing.

I would even like to credit myself with learning bits of Spanish after my trip to Eclipse Di Luna. I learned the word tapa, of course, but other words too, such patatas and macarrones.

The concept of going to a restaurant and enjoying a meal is so simplistic to us, but what made Eclipse Di Luna so unique was the learning, adapting, and exposure to a new, Spanish, culture. Not to mention, the familiar, comforting, and inviting nature of the restaurant.

I was obsessed with Eclipse Di Luna from the moment I walked in, to the moment I walked out. In addition to me, my mother was especially content to have enjoyed another birthday with her family. I believe we had such a fun time that night that my mother simply forgot her prior repetitive birthday worries.

For anyone looking to enrich one's outlook on Spanish culture or even anyone looking to forget their worries and replace them with a good meal, I would strongly suggest Eclipse Di Luna.

Rules for the ~Review~

1. Don't be afraid to be genuinely honest. The readers would not be reading the review if they did not want strong opinions. Give the readers what they are asking for by providing them with honest, unbiased opinions. The less afraid you are as an author to speak your voice, the more credible you become to your readers.
2. Treat the review of an experience such as that of a story. If you narrate the experience such as that of a story, you will not only be able to manage the reader's attention, but you will also be encouraging the readers to implement themselves into your narration. If you are writing a restaurant review, writing the review in the format of a short story encourages readers to imagine themselves as if they themselves are enjoying a meal at the restaurant you have reviewed. Relating the experience back to your personal life may aid in narrating your experience. This technique provides the readers with a sense of relatability and comfort in your story.
3. Always provide background information to the topic you are reviewing. The reader will never fully be able grasp the context of what you are saying without thorough understanding of the background. If you are writing a restaurant or food review, then discuss traditional culture, seasonings, and spices.
4. Don't jump into the topic hastily. It is especially important when writing about an experience that you don't overlook details that might be captivating to the reader. Details range from ambiance and dining to smaller details such as objects. Discussing the restaurant with close attention to the details will lead the reader on in interest, urging them to remain captivated for what your next discussion will be.

5. Use diction that follows the theme of your review. Be sure to use illustrative adjectives in order to effectively depict the experience. This correlates to paying attention to detail as well as narrating the experience through a story. If you are writing a review on a restaurant, use adjectives that keep your readers wishing they were the ones in your position, or wishing they were not, depending on the circumstances of your experience. Furthermore, don't be afraid to venture out of your comfort zone when describing your experience, use metaphors or personification when possible.

<https://bonjourparis.com/restaurant-reviews/le-petit-baigneur-where-to-eat-in-the-14th/>

<https://bonjourparis.com/restaurant-reviews/best-japanese-food-in-paris-komatsubaki/>

