



New restaurant rules

How to get the most from a night out at a restaurant? Here are four trends for turning your evening dinner into an even more enjoyable experience.

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Photo by *Alamy*

Try out the tasting menu, because the selection within it usually showcases the best foods that the chef on hand has to offer. The portions are usually small in order to highlight the particular tastes in each dish. Aside from giving rise to new culinary discoveries, such a choice can help you to establish whether the chef's cooking style is to your liking.

Ask for a pillow or cushion. No, not because you want to take a nap. Pillows and cushions have saved me many an unpleasant moment, such as when it's hard to settle into those uncomfortable designer chairs, or when you've sunk so

deep into a soft sofa that you can barely rise to reach for the utensils on the table.

Eat pizza with your hands, as this is the way that it was really meant to be eaten, and let your fork and knife take a rest. After all, there's a good reason why pizza is cut up into slices once it has been taken out of the oven. It's also worth slowly stretching out the soft cheese from your mouth, pizza slice in hand. Put your shyness aside and enjoy a great dish!

Don't get offended if your waiter seems to act strangely. He or she might just be putting on an act. One time at

a restaurant in the quiet and tranquil Dorsoduro district of Venice, I was astounded when the waiter said: "Bread? No, not today. It's Friday! Wine? No, sorry! We're all out of wine!" His other answers went along the same lines. When he saw that I was on the verge of breaking out in tears, he let out a loud laugh and gave me a big hug. Only then did I see that his antics were part of a fantastic show, which included suddenly freezing up like a sculpture and serenading female passers-by. That restaurant visit ended up being among the most fun-filled and memorable gastronomic adventures that I have ever had. **BO**