

I know many of you were sad when Reagan's restaurant in Greenwood closed several years ago, as were Carol and I. However you may now have the cause for celebration! Chef Apolonio "polo" Mojarro and his wife Debra have opened an exciting new restaurant in the same location. The chef was previously employed for 14 years at the world renowned taboo restaurant on Worth Avenue on the island of Palm Beach Florida. While he was there, the world taste magazine named him the Florida chef of the year, and since arriving in South Carolina has been recognized as the best new chef in the upstate.

Carol and I stopped in for lunch one day after receiving a recommendation from Dr. Smith at Self Hospital. We were not sure what to expect because it is kind of hard to go back to a place you really enjoyed, but is no longer the same. So in a way, we were kind of expecting to be disappointed. It is newly and well decorated. But what we really noticed first was the service. I could tell the entire staff wanted us to be happy with both our meal and the way we were treated while we were there. The menu was quite long, including just about every kind of appetizer and salad you may crave. Including escargot tropical crab cake backed brie and crispy fried calamari since it was lunch time, we skipped the appetizers and salad and we went directly to the entree portion of the menu. Then we skipped the Grilled pizzas and polo's pasta and sandwiches. We stopped skimming at the second course section of the menu, and lo and behold we both selected the same meal, seared wild salmon pollard with a mango horse radish glaze, sweet corn polenta cake with grilled asparagus (10.95) we found our hunger increased as we read all of the interesting meals on the menu, and once we had ordered we were anxious to get our meal. Well when it came the presentation was tremendous. It almost looked too good to eat. Well, it wasn't because we ate it. We ate every single scrap and morsel they brought us and it was wonderful. Another first for me, fried asparagus. It's good, especially good if you take a dab of the mango horse radish with it. The salmon was cut into thin filets and seared to perfection. I wasn't particularly fond of the sweet corn polenta cake, in the restaurant business the chef is the key and polo is obviously an excellent chef.

We were not celebrating any sort of special occasion while we were there, but we split a dessert anyway. The menu had several delicious sounding desserts. The one that caught my eye that day was the apple crisp with vanilla ice cream, (4.95) Carol said she didn't want anything for dessert and that she would taste mine and that would be all she wanted. Right, all she wanted until she had tasted then she took a second and third bite and more. Many of the restaurants in the area could take a lesson from polo's. Arturo, the general manager explained to me that they train their staff continuously and reinforce the trainings at weekly staff meetings. The staff are all pleasant, anxious to please and have a complete understanding of what constitutes excellent service. If you are looking for a nice evening out or relaxing leisurely lunch with fine foods and maybe a glass of wine or a cocktail, add polo's to your list of places to consider. I know we will be returning soon