

Restaurant Review

Bright spots in swanky: eclectic cuisine for Family Weekend

BY VIRGINIA GREGORY AND ANDREW SCHAPIRO
Restaurant Reviewers

Often overlooked in its location at Shops on the Green in Cornelius, Fuzion Bistro proves to be a refreshing and unique alternative to the more traditional upscale restaurants in the area. On a recent visit we were impressed by the "eclectic international menu," which is inspired by, among others, Southwestern, Asian, and French cuisines.

Chef Scott Hollingsworth divides the dishes at Fuzion into categories like small seafood dishes, small entrees, appetizers, salads and entrees. While slightly complicated, the menu caters to a range of appetites and even the small entrees come in substantial portions. One could easily stray from the traditional appetizer followed by an entree by ordering two small entrees or a salad and small seafood dish as a lighter alternative.

Whatever the combination, a meal at Fuzion is certain to reflect the restaurant's name by combining elements of different ethnic and national cuisines. Togarashi seared tuna with a spicy soy glaze is listed alongside diver scallops with sweet and sour barbeque sauce and classic shrimp cocktail. Thai chicken pizza and



Fuzion provides a good alternative for students to take their parents.

Carolina crab cakes anchor the menu's appetizer section and highlight Hollingsworth's aim to meld distinct, international flavors into a single dining experience.

Nevertheless, Hollingsworth's daring creativity becomes more muted as one looks beyond the smaller offerings to the entrees and desserts. Items like pan-seared filet mignon, roasted organic chicken, and lobster ravioli, while mouth-watering, are significantly more mainstream.

Crispy Mongolian duck, positioned atop a bed of sesame vegetable slaw, crowned our meal at Fuzion. A sweet hoisin glaze coated duck meat that delicately fell from the bone and was perfectly complemented by the crisp vegetables.

Our other starter, the sauteed lobster ravioli, impressed us the least of our dishes. It was clearly not homemade, and an overwhelmingly pungent cayenne pepper sauce dominated the flavors of both the ravioli and the accompanying sauteed spinach. Even the presentation of

our duck trumped that of the ravioli, which lay curiously scattered across a white plate.

We enjoyed two delicious entrees that impressed us almost as much as the duck, though they lacked its eclecticism. Maque choux, a Creole concoction of sauteed corn, tomatoes, and onions, accompanied a blackened Chilean sea bass. The blackened crust on our large filet of sea bass did not challenge the tender meat nor did it overwhelm the fresh corn's natural sweetness. Grilled flank steak, while not the most sophisticated cut of meat, often picks up the flavor of its marinade. Fuzion's flank steak was flavorful and came sliced atop an enormous mound of crisp stir-fried vegetables. Though listed as a small entree the steak dish was easily as large as our sea bass entree.

The dessert selections were perhaps the least inspired part of the menu. While the desserts offered match the other courses in quality, they lack inspiration from the fusion theme that lies at the heart of the restaurant's cuisine. The three selections on the menu, creme brulee, bananas foster, and molten chocolate cake, did not spark our interest but are available for diners with a lingering sweet tooth.

On a whole, we found our server at Fuzion to be efficient, friendly, and knowledgeable.

She was more than happy to point-out the restaurant's specialties and even accommodated our desire to order an appetizer portion of an entree. Taking into consideration our preferences for wine, she suggested two wines that we each found enjoyable. At first, the absence of a steak knife forced us to saw flank steak with a butter knife, but upon request the proper utensil was quickly provided and an apology made.

The interior of the restaurant clearly seeks to extend the theme of fusion beyond the food. A large fish tank filled with colorful fish is reminiscent of those found in many sushi restaurants, while the large marble columns attempt to import a sense of European grandeur. If this dichotomy were not enough, the cloudscape painted on the ceiling of the dining room further contributes to the eclectic atmosphere.

The ensemble of these diverse motifs is somewhat opulent and distracting in a restaurant where the food is good enough to stand alone.

In pleasant weather, we recommend dining outside at one of the many patio tables. There are also the options of a spacious lounge which occupies the right half of the restaurant and a large bar which seemed popular with the middle-aged Lake Norman crowd. A creative cocktail menu and an extensive wine selection, consisting of more than 100 wines by the bottle and over 25 by the glass, explains the bar's popularity and complements Hollingsworth's menu.

Off the beaten path for Davidson students, Fuzion tends to be reserved for special occasions. With Family Weekend fast approaching, it is a great option for an upscale meal, but we do suggest making reservations in advance.

Fuzion Bistro
20930 Torrence Chapel Rd.
Cornelius, NC 28031
(704) 895-6656
www.fuzionbistro.com

Fuzion serves dinner only Monday-Saturday.

Fuzion Bistro

Food: A-

Service: A

Atmosphere: B

Value: A-

Entree prices: \$15-\$24

Introduction to the BSC

BY AMOURA CARTER
Staff Writer

Unity, Dedication, and Love: three key words describing what the BSC means to the majority of people who are a part of the Black Student Coalition.

As Erika Dean '05, the BSC president, points out, "I personally feel that the BSC has become an integral part, of not only Davidson College, but of the Davidson town community. Students and faculty alike have come to expect high quality events of the BSC whether they are academic—in the form of speakers, dinner discussions—or social—cookouts and parties."

Says Renee Williams '07, "I think the BSC is essential not only to the black community on campus, but the entire community, because it helps to acknowledge diversity on campus."

The BSC has not always had the influence on campus and in the community that it has today. The BSC was chartered in 1972 with the intentions "to establish and maintain a spirit of solidarity among the black students of Davidson College." Leslie McIver '86 knew the BSC as a home away from home, "All of us had moments when we needed to talk about the black experience at Davidson. I can't imagine life without the BSC, yet I recognize that every generation is different."

Through the years the BSC has sponsored many exciting events like the Martin Luther King, Jr. lecture series and the Nanette Bearden Dance Theatre in 1984, and in 1985 poet Nikki Giovanni.

More recently the coalition sponsored jazz performer Kathleen Bertrand and helped sponsor dance company StepAfrica.

"When I was a student at Davidson College the BSC just struggled for recognition; it was mainly a social house," states Kevin Hanna '81. While the BSC still strives to maintain a high level of social events, the wider Davidson com-

munity is more of a focus. The BSC has a community service committee, chaired by Vanessa Young '05, which focuses on the low income areas of Davidson that form a significant part of the town proper.

Many people are glad to see the ever increasing change in the BSC. "Since I was a freshman, the BSC has endured many changes from the shifting of students, to seeing exec councils come and go and now seeing a new BSC built. But there is one thing that the BSC has never changed and that is its commitment to community," says Jacquin Gilchrist '05, BSC social chair. For numerous individuals, the BSC is a place to study, have fun, talk about school, diversity or anything the moves them.

"The BSC has transformed into one of the most dominant student-run organizations on Davidson's campus, and I feel that the BSC has gained the respect of the community. I've had people literally run up to me asking when the next BSC event is and how they can get on our email list!" exclaims Dean.

Dean makes an important point in saying "people," not just African American individuals. The BSC was created primarily for the needs of the black students on campus, but the BSC also serves all students. During Family Weekend the house will be open for anyone wishing to see the newly renovated house.

BSC freshman representative, Craig Pickett '08, has had good first impressions and high hopes for the BSC. "My first impressions of the BSC were positive. I sort of found it as a safe haven. I think those in charge are really trying their best to make the organization open and enjoyable for all people. As long as they keep doing what they are doing now and remain a positive influence to minority students on the Davidson campus, I feel that it will continue to thrive." With Davidson College continually stressing diversity on campus, the BSC will no doubt have a helping hand in that process.

Where to take the parents:

Andrew's Picks

Bistro 100

Located in the heart of Uptown, Bistro 100 is one of Charlotte's best fine dining experiences. Seared tuna and rack of lamb highlight a top-notch menu perfect for a night on the town with parents paying the bill.

Bank of America Corporate Center
100 N. Tryon Street
Charlotte, NC 28202
704-344-0515

Peninsula China Bistro

Peninsula is often overlooked but offers high quality, upscale Chinese food in a comfortable environment. Last minute reservations are typically easy to get, and the staff is accommodating to large parties.

19906 North Cove Road
Cornelius, NC 28031
704-987-2299

North Harbor Club

While their dinner menu features ordinary seafood dishes, the North Harbor Club's outdoor deck is the area's best kept secret for lunch on a sunny day. You might need a fleece in October, but the marina setting and hearty sandwiches and salads will make it worth your while.

100 North Harbor Place
Davidson, NC 28036
704-896-5559

Virginia's Picks

Thai Lanna

Don't let its location in a strip center deter you. Thai Lanna serves authentic Thai cuisine in an elegant setting. Whether your family enjoys Thai food or wants to try something new, they will be impressed by the quality of ingredients and entertained by the creativity evidenced in the unique names of the dishes.

335-N West Plaza Drive
Mooresville, NC 28117
704.663.7604

Latorre's Latin Cuisine

The incredibly upscale, innovative Latin cuisine found at Latorre's certainly merits its higher prices and the commute to Charlotte. The unique ingredients of the creative dishes make Latorre's a one-of-a-kind dining experience that is guaranteed to be memorable.

118 West 5th Street
Charlotte, NC 28202
704-377-4448

Sangram Indian Cuisine

Sangram is one of the few restaurants serving fresh, flavorful Indian food this side of Charlotte. The small dining room creates an intimate, relaxing atmosphere, and the enthusiastic servers are happy to guide you through the menu to insure that the meal is enjoyable. Most of the entrees can be ordered family style to be shared by all, and the Lassi, a yogurt-like beverage, should not be missed.

20910 Torrence Chapel Rd
Cornelius, NC 28031
704-655-9600

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Robinson

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OURS 10:30-3:00 Sun 12:00-3:00

OURS 10:10-3:00 Sun 5:00-10:00