The Bijou: expensive but nice

Welcome to A Counting for Taste, a new column with a new approach for reviewing restaurants. Your traveling taster will be visiting a wide range of arca enteries and rating each of them on a 100-point scale. As you will see below, separate categories are identified, weighted and scored. Up to 30 points may be awarded for ambiance (which includes general atmosphere and service); 55 points are

a counting for taste

by D. Gustibus

available for food; and 15 points are the maximum possible for a price/ value rating.

The Bijou Restaurant, 30855 South-

field Road in Southfield (644-5522), of-fering both tables and booths (some featuring pictures of movie stars). Res-ervations are recommended, especially on weekends.

GENERAL ATMOSPHERE — 15
points maximum. Points awarded —
12. The Bijou is not a softly lighted, romandic restaurant in spite of its high
prices. The walls could use a little scap
and water and the lighting could be a
bit more suddend. Flowers on the tables would help. The general atmosphere is just a bit business-like, and the
restaurant seems suited for entertaining clients.

SERVICE — 15 points maximum. Points awarded — 13. Service at the Bijou was very good. Our weekend reservation was honored promptly. At the table, the waiter was attentive and helpful. Service was leisurely, and the meal took 2½ hours for our party of four. The only criticism of our waiter was his subtle, but very regular, pushing of many of the most expensive menu items. This is the only reason that service was not rated a full 15 points. The busman did an unusually competent job.

DRINKS, APPETIZERS, BREAD—
10 points maximum. Points awarded—
10. Drinks were full strength, rolis sere warm and fresh, and the best eating of the evening was the plate of mixed hors d'oeuvre. The assortment of crab toast, lobster American, escargol in mushroom caps, beer-buttered shrimp and beef teriyaki was supurb. Even at a cost of almost \$9 per person, this was a real treat.

SALAD — 5 points maximum. Points awarded — 2. The Caesar salad, made at the table, was poor. The dressing was too strong, with a bitter taste. The regular house salad dressing also was a bit over-powering, and neither salad (\$5.25 each, indimum order of two) was as cold and crisp as it should

ENTERE. VEGETABLES, GARN-ISHES.— 30 points maximum. Points awarded: 2 to points maximum. Points awarded: 2 to points maximum. Points awarded: 2 to point maximum. Points awarded: 2 to point maximum points and there there is number of daily specials. Of the entrees sampled at our dinner, the red snapper was clearly the favorite, both with and without the lemon-caper sauce. The veal chop (at \$26 the most expensive of the entrees) was somewhat tough and not especially tasty. This was particularly unfortunate because the morel mushroom sauce was excellent and deserved a better fate. The vegetables and garnishes were adequate but not exceptional.

DESSERT AND COFFEE -DESSERT AND COFFEE — 10 points maximum. Points awarded — 7. We found both good and not-sogood among the desserts. The selection was adequate, but not great. The Mississippi mud cake was dry, very pasty, and all but inedible. Nevertheless, the second high point of the meal, after the appetizers, was the raspberry flambe which was prepared at our table by the waiter. This was a real winner, tempting even the non-dessert eater at our table to take taste after taste.

PRICE/VALUE RATING — 15 points maximum. Points awarded — 12. The total cost for our meal was almost \$90 per couple, without wine, but with a very high-priced appetizer. Normal dinner costs could be as low as \$60 for two, with driuks. Our meal was somewhat over-priced, especially in view of the disappointing quality of some of the dishes.

A COUNTING FOR TASTE — 100 points maximum. Totals awarded: 25 out of 36 for ambiance plus 43 out of 55 for food plus 12 out of 15 for value equals 80 points. The stars at the Bijou are a little dimmed, but it is still a nice spot for friendly eating, with very good service, if you have the time and the money.

D. Gustibus welcomes your reactions, comments and suggestions of favorite restaurants in the Observer & Eccentric communities. Please write to D. Gustibus, in care of the Observer & Eccentric, Entertainment Department, 1125 Bowers, Birmingham 48012.

second runs Tom Panzenhagen

"Harricane" (1979), 8 p.m. Friday on Ch. 50. Originally 119 minutes. TV time slot: 120 minutes.

on cn. 30. Originally 119 minutes. TV time slot: 120 minutes.

An aside concerning "Hurricane," an inspired remarke of "The Hurricane," a 1937 John Ford classic: If Mia Farrow doesn't give the most misdirected, miscast, uninspired performance of all time, If dilke to know of one worse. Farrow is a fine actress — within limits — as she's demonstrated in recent icollaborations with Woody Alien. But she's as out of place and out of sorts in "Hurricane" as a parakeet. In a typhood. If you know of anyone who's ever given a less credible movie performace, I dilke to bear about it. Write me at the Observer & Eccentric Newspapers, 35251 Schoolcraft, Livonia 48150.

Roting: 10 cents.

Rating: 10 cents.

"Tootsie" (1982), 9 p.m. Sunday on Ch. 4. Originally 116 minutes. TV time slot: 120 minutes.

From the ridiculous to the sublime. Dustin Holfman shines as an out-of-work actor who sposes as a woman in order to land a role on a TV scap opera. His just-right performance is neither too understated nor too, er, broad, but let's not forget his magnificent supporting cast; either, Jessica Lange (who won a best-supporting-actress Oscar

 Bad
 ...

 Fair
 ...

 Good
 ...

 Excellent
 ...

WHAT'S IT WORTH? A ratings guide to the mo

for her part) bounces off him beautifully. Her well-timed, well-measured reactions to Hoffman lend credibility to his character as well as to her own.

nis character as well as to her own.

And then there are Dabbey Colemaa, Charles Durning, Bill Murray, Teri Garr and "Tootsie" director Sydney Pollack, who make the absolute most out of well-wrought fringe enhance this transpect of the second of the seco

queserves.

(Incidentally, Hoffman himself would have been an Oscar winner any other year, but this time out the best-actor honors went to Ben Kingaley of "Gandhi" tame.)

Rating: \$3.80.

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