

Is it cabernet, or Cabernet?

Burgundy from France (the right locations therein) should all be capitalized. Rule number two says, further, that when a wine in named for a place but does not come from that place, such as a red blend from California named the surgundy, it should not be capitalized. THE THIND RULE, and here is where it gets rather tacky, states: "When a wine is named after a grape do not capitalize — unless the grape is named after a place and the wine comes from that place . Cabernet Sauvignon originated in Bordeaux, and if the wine comes from there, capitalize: cabernet is the name of a grape, not a city (it think he means "place"), and deserves no capital. He foce on with the Concord grape which, when it is used to produce who from the area around Concord, Mass., should be spelled Concord (be Theorem of the red of the present of the concord grape which, when it is used to produce who from the area around Concord, Mass., should be spelled Concord (be Theorem of the present of the presence of the present of the

SOMERSETS

SUNDAY CONCERT SERIES

OMERSET MAL

Wine writers, like all columnists I suppose, read each other's stuff. This propose, read each other's stuff. This whose origins are essentially unknown to make the provides literal for collection of the ideas we get thus we bury, a comes from Zinfandel If it of the ideas we get thus we bury, a comes from Zinfandel Lane in Napa few lead into our own "original" efforts.

Two that I have read recently demand direct comment, however.

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The first is by "language" writer williams Salire in a New York Times williams Salire in a New York Times of when names. He eifers five rules to "clarily" this borribly muddled matter, I approached the column eagerly, respecting Salire, and full of members of the uncertainties I experience Bere with this column once it leaves that when a wine is name about do concern us here. The first two are seemingly sound. Then comes the third The lints says, in cessence, that when a wine is named for the comes the third The lints says, in cessence, that when a wine is named for the comes the third The lints says, in cessence, that when a wine is named for the place and actually comes from that place its name about be capitalized.

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He attributes this "crisis" to two filts of the comes of relatively inexpensive Freach with which, coolers) and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the presence of relatively inexpensive Freach with the coolers and the coolers

He attributes this "crisis" to two factors: the general trend toward lighter styles in beverages (beers, while wines, coolers) and the presence of relatively inexpensitive French wines on our abelies (weak franc). These have caused a crisis, be charges, rather than explained a trend.



Food, atmosphere blend nicely

Your traveling taster visits area cateries and rates them on a 100-point scale. Up to 30 points are awarded for ambiance, which includes general atmosphers and service; 35 points for food, and 15 points for price/value rating. A total count of 35 points for price/value points simply from passing to good 75-80 points designate very good with some extraordinary features, and 80-100 points show that a very special dining experience awaits you.

ROMANIK'S, 8303 Orchard Lake Road in the Orchard Mall, West Bloomfield, (658-6511) is a flourishing restaurant, featuring fresh fish, poeltry and a variety of daily specials. The appearance is clean and natural, with hardwood floors. There is rather small bar, and reservations are a must, expecially on weekers.

rather small bar, and reservations are a must, expecially on weekenda.

Romanit's is a very popular spot for ares eaters. The atmosphere is informal (many diners are in sport coats, without itee). The restaurant is bright and cheerful but a bit hectic, with seating fairly close together. Tables of have fresh flowers, and each still had its own unique sait and peoper such each still had its own unique sait and peoper schemer damaghere— 15 points maximum. Foints awarded 12. By points maximum. Foints awarded 72. We visited Romanit's on a Friday night. Our reservations were hoosered inneediately. Service was very good, at times aimost to speedy. The waiter was pellid in explaining and recommending menu choices. Water was refilled regularly, and extra rolls were brought without our asking. Our dinner for four took about an hour and 40 minutes. Service — 15 points maximum. Foints awarded—

To the service of the se

vice — 15 points maximum, Points awarded —
15. Inks were stong, although the Bloody Mary was too spicy for one drinker's taste. Our walter suggested Coconst Shrimp (82.5 for five shrimp), which was a very tasty appetizer. The otion rolls and croissants were exceptional. Served warm, they tempted our group to eat a bankt and a half. Drinks, appetizers, and bread — 10 points maximum. Points awarded — 9.

A choice of Caccar Salad or Garden Salad is included with each entree. Both salads were fresh and tasty. Although the Caccar Salad is not prepared at the table, it has anchovies and fresh ground pepper. The chilled forks were another nice touch. Salad — 5 points maximum. Points awarded — 4.

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a counting for taste

by D. Gustibus

We sampled a variety of entrees, all in the \$12-\$16 price range. The veal chop (a regular daily gadily satisfic, juicy and an isrly as could be. The barbecoed ribs were plentiful, mostly and tange. The duck with bananas and walmen was a very interesting change from more musal treatments. It came crisp and the sauce was quite pleasing. The fresh halbed, ordered without sauce, was also delicious. Seasonal vegetables, served with each entree, were fresh. Entree, begetables and gernichtes — 30 points maximum. Points awarded — 28.

— 28. Romanik's has built a formidable dessert reputation on its Brownie — and for good reason. Served with vanilla ice cream and chocolate same for \$4.50, this dish is as close to chocolate beaven as one is likely to get. We also sampled the Apple Pie and Creme Brule at \$4.50. Both dishes were good, but neither had the richness — nor the uniqueness. id Creme Brule at \$3.50. Both dishes were go it neither had the richness — nor the uniquen-of the Brownie a la mode. Dessert and coff

— 10 points maximum. Points awarded — 0.

Total cost of our meal was \$60 per couple. Including up. Considering the many nice extra touches like the Caesar Salad that are pert of the meal, this was an unusually good value for the pice. A couple could dine very nicely indeed at Romanit's or \$45 to \$85 without drinks. Price/points = 15 points maximum. Points awarded — 14.

A Counting for Taste — 100 points maximum.
Total points awarded: 89. Romanik's is as ideal spot for a very good meal, with some creative touches, in a peppy simesphere.

D. Gustibus velcomes your reactions, coments and suppositions of favorite restourns in the Observer & Eccentric communitie Write to D. Gustibus, in care of the Observer Eccentric, Entertainment Department, P. Boz 503, Birmingham 48012







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