

# Bon vivant lauds Cafe Bon Homme

Your traveling taste rating area extremes and rates them on a 100-point scale. Up to 30 points are awarded for ambience, which includes general atmosphere and service; 35 points for food, and 15 points for price plus rating. A total count of 50 points or less indicates a restaurant is not recommended; 60-74 points suggest a passing to good; 75-89 points designate very good with some extraordinary features; and 90-100 points show that a very special dining experience awaits you.

**CAFE BON HOMME**, 544 Penniman, Plymouth (453-6260), scores highly on all counts and belongs on your "must try" restaurant list. The charming, crisp and clean dining room has a "Laura Ashley" look. Lovely tables have attractive stemware, fresh flowers and candles. Although the atmosphere is casual and comfortable, dress is required. Waiter is pourer of fine olive pitchers and Mrs. Greg Goodman (the co-owner, hostess and wife of the chef) is a most gracious woman who guides you the feeling that you are dining in her home not her restaurant. Reservations are suggested — ours was honored promptly. Dinner took an hour and a half, and our waitress asked us what pace we preferred, a very appreciated touch. General Atmosphere — 15 points maximum. Points awarded — 15.

Our waitress was very pleasant and helpful. Service was attentive and the busboys were also professional. Our only complaint was the new silverware was not provided for the entrees or for dessert. It was difficult to understand why, with so many nice touches, this one area fell short. Nonetheless, our waitress was knowledgeable about the dishes and made several suggestions. Additional

ally, she told how chef Greg Goodman had opened the restaurant in February when he left from Michigan. We felt very comfortable and well cared for, definitely a sign of good service. (f) Service — 13 points maximum. Points awarded — 14. (fr)

The country pate (\$3.95) was a delicious combination of duck, chicken and pork with pistachio nuts throughout. It was rich without being heavy, and the presentation was unusually interesting and attractive. The appetizer was outstanding and well worth the serving. The escargot moutarde (\$3.75) was attractive but less noteworthy. The puff pastry was light and tasty, but the escargot lacked flavor and we could not detect any mustard at all. Fresh French bread is served. Drinks are reasonable and good, and there is an excellent wine list with very reasonable prices. Drinks, Appetizers and Bread — 10 points maximum. Points awarded — 8.

Entrees come with a choice of soup or salad. The onion soup is not baked, but it has a hearty flavor. The salad is nicely presented; however, it was not chilled. The mustard vinaigrette dressing is tart and pleasant. Salad — 5 points maximum. Points awarded — 4.

The poached Norwegian salmon (\$12.95), served with red caviar and a dill sauce, was light and full of flavor. The salmon was fresh and delicate, and the dish was very attractively presented. The baked crab casserole (\$7.95) is presented as a "light dinner." According to the menu description, the crab meat, scallops and swiss cheese are tossed in spinach lettuce and baked in

## a counting for taste

### D. Gustibus

lobster sauce. This, in fact, was how the dish arrived. Along with a fresh vegetable garnish, and it was very good. But it was not really light. The fruits de mer en filet, a daily special at \$16.95, was especially appealing.

The fish pastry enclosed generous amounts of sole, scallops and salmon taste. It both looked inviting and tasted delicious. Entree, Vegetables and Garnishes — 30 points maximum. Points awarded — 27.

The end of dinner you feel welcomed and well-fed. What could be better? Price

plus — 15 points maximum. Points awarded — 15.

#### A Counting for Taste — 100 points maximum. Total points awarded: 83.

Bury to Cafe Bon Homme for a perfect evening of relaxation and fine food.

D. Gustibus welcomes your reactions, comments and suggestions of favorite restaurants in the Observers & Eccentric community. Write to D. Gustibus, in care of Observers & Eccentric, Entertainment Department, P.O. Box 3500, Birmingham 48012.

Thursday, August 26, 1988 04-E

## upcoming things to do

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in Joe Louis Arena, Detroit. Tickets are \$15, available by calling 557-6000 and at Hudson's and Ticket World locations. Show includes the band, Loudon Wainwright.

#### • EMU THEATRE

Eastern Michigan University Theatre presents Larry Sme's award-winning comedy "The Foreigner" at 8 p.m. Friday, Sept. 8, and at 2:30 p.m. Sunday, Sept. 10, in the Quirk Auditorium on the EMU campus. For tickets, call EMU Arts and Entertainment box office, 467-1221.

#### • WHITING AUDITORIUM

Mitz Gaynor appears the week of Sept. 9 at the Star Theatre of Flint in Whiting Auditorium, 1241 E. Kearsley, Flint. For tickets, call 238-1146.

#### • STAGECRAFTERS

Stagecrafters of Clawson present Man of La Mancha Sept. 12-14, 19-21, 25-28 and Oct. 1-5 in the Stagecrafter-Baldwin Theatre, 415 S. La-

fayette, Royal Oak. Curtain times: 8 p.m. Thursday-Saturday; 7 p.m. Sunday, 2 p.m. Sunday, Sept. 21. Tickets \$8.50. Senior and student rate: \$7.50 on Sundays.

#### • WALKER & BUDSON

Ursula Walker and Buddy Budson perform from 7 p.m. to 1 a.m. Friday-Saturday night through October in the lobby of Omni International Hotel, Millender Center.

#### • GENESIS

Genesis performs at 8 p.m. Thursday, Sept. 18, in Joe Louis Arena, Detroit. Reserved tickets, \$17, available at the box office, Hudson's, Ticketworld and by phone, 567-7500.

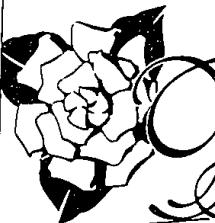
#### • CIRCUS

The Greatest Show on Earth, Ringling Bros. Barnum and Bailey Circus sets up its big top for 11 performances Tuesday, Sept. 20, to Sunday, Oct. 5, at Joe Louis Arena and Cobb Hall. For more information, call 567-6000.

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### DINING AND ENTERTAINMENT GUIDE

## ON THE TOWN



## A taste of what to expect at the West End.

### Appetizers

Shrimp on Fresh Pineapple Boat .....	\$7.50
Cherrystone Clams on the Half Shell.....	\$4.50
Blue Point Oysters on the Half Shell.....	\$5.50
Oysters Bienville .....	\$6.50
Sauted Frog Legs in Wine and Herbs .....	\$5.95

### Soup

Soup du Jour .....	\$1.95
Chilled Gazpacho .....	\$1.95
Baked French Onion with Bourbon .....	\$4.50
Seafood Bisque .....	\$3.25

### Salad

The West End Salad is served with Hazelnut Dressing

### Intermezzo

### Entrees

Pasta Fruits de Mer .....	\$12.25
Tournedos of Beef "Rossini", sauce bearnaise .....	\$19.25
Entrecote Poivrade .....	\$16.25
Broiled Lamb Chop, spiced Apples and fresh Mint .....	\$18.25
Breast of Duck A L'Orange .....	\$16.25
Sauted Veal Tenderloin, a la Mornay .....	\$17.25
Poached Fillet of Norwegian Salmon .....	\$14.25
Stir Fry Shrimp, in Filo nest .....	\$13.25
Lamb, Veal and Duck Grill .....	\$15.25
Charbroiled Fruits de Mer .....	\$18.50
Sauted Fillet of Dover Sole Meuniere .....	\$18.25
Madras Style Curry .....	\$12.95

### Fresh Vegetables



### good tastes

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