

Bon vivant lauds Cafe Bon Homme

Your traveling tastes rates area eateries 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.

blue rating. A total count of 50 points or less indicates a restaurant is not recommended; 60-74 points signify from 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 coats and ties are not required, waiter is poured from silver pitchers and Mrs. Greg Goodman (the owner, hostess and wife of the chef) is a most gracious woman who gives 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 busmen were also professional. Our only complaint was that 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. Addition-

ally, she told how chef Greg Goodman had opened the restaurant in February when he left Tom Mackinnon. We felt very comfortable and well cared for, definitely a sign of good service. Service — 15 points maximum. Points awarded — 14.

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. This appetizer was outstanding and well worth ordering. 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 pleasing. 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 cassoulet (\$7.95) is presented as a "light dinner." According to the menu description, the crab meat, scallions and Swiss cheese are tossed in spinach fettuccine 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 fillet, a daily special at \$16.95, was especially appealing. The filet pastry enclosed generous amounts of sole, scallops and salmon mousse. It both looked inviting and tasted delicious. Entree, Vegetables and Garnishes — 30 points maximum. Points awarded — 27.

Thank goodness the desserts were as good as the rest of the meal. Each of the three we tried was outstanding, and they were so attractively presented that diners at the next table asked about them. Our favorite was the french vanilla ice cream with praline sauce (\$2.95) which was creamy, sweet and very full of flavor. Certain to excite chocolate lovers is the chocolate au grand marier (\$3.95), a thin slice of fudge-like chocolate pate with nuts that is rich and delicious. Last, but not least, the creme champagne (\$3.25) is a very light lemon and white custard mixture, served with kiwi, raspberries and blueberries. Dessert — 10 points maximum. Points awarded — 10.

At less than \$54 per couple, with tip, this is a considerable value. The presentation of the food is outstanding, and so is the meal itself. At the

end of dinner you feel welcomed and well-fed. What could be better? Price — 15 points maximum. Points awarded — 15.

A Counting for Taste — 100 points maximum. Total points awarded: 63. Hurry 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 Observer & Eccentric communities. Write to D. Gustibus, in care of Observer & Eccentric, Entertainment Department, P.O. Box 3503, Birmingham 48012.

upcoming things to do

Continued from Page 6

to Joe Louis Arena, Detroit. Tickets are \$15, available by calling 567-6000 and at Hudson's and Ticket World locations. Show includes the band, Loudness.

● EMU THEATRE

Eastern Michigan University Theatre presents Larry Shue's award-winning comedy "The Foreigner" at 8 p.m. Friday, Sept. 5, and at 2:30 p.m. Sunday, Sept. 7, 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. 8 at the Star Theatre of Flint in Whiting Auditorium, 1241 E. Kearsley, Flint. For tickets, call 238-1464.

● STAGECRAFTERS

Stagecrafters of Clawson present Man of La Mancha Sept. 13-14, 18-21, 25-28 and Oct. 4-5 in the Stagecrafters Theatre, 415 S. La-

ayette, 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 & HUDSON

Urns Walker and Buddy Hudson perform from 9 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. 16, 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. 30, to Sunday, Oct. 5, at Joe Louis Arena and Cobo Hall. For more information, call 567-6000.

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DINING AND ENTERTAINMENT GUIDE ON THE TOWN

Aiming at Annie

Continued from Page 5

of innate talent. Determination and character played its usual essential role.

Annie said, "Aim at a high mark and you'll hit it. No, not the first time, not the second and maybe not the third. But keep on aiming and keep on shooting for only practice will make you perfect. Finally you'll hit the bull's eye of success."

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Of taste of what to expect at the West End.

Appetizers

Shrimp on Fresh Pineapple Boat	\$7.50	Escargots Provencale	\$6.50
Cherry Stone Clams on the Half Shell	\$4.50	Pate Maison Sauce Cumberland	\$5.50
Blue Point Oysters on the Half Shell	\$5.50	Assorted Kabobs Cajun Style	\$5.25
Oysters Bienville	\$6.50	Filet of Capon Teriyaki	\$4.95
Sauteed Frog Legs in Wine and Herbs	\$5.95	Pasta Prima Vera	\$4.50

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
Sauteed Veal Tenderloin, a la Morn	\$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
Saute Fillet of Dover Sole Meuniere	\$18.25
Madras Style Curry	\$12.95

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