

LET'S GO! DINING

Just opened seafood restaurant reels-in customers

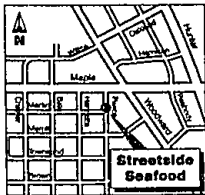
By ETHEL SIMMONS
STAFF WRITER

Streetside Seafood in Birmingham has only been open a few weeks, but this intimate restaurant seating 50 has the look of a place that's been around a long time.

It's crowded with customers chatting over their dinners, or at the copper-covered bar in front. Designer Ron Rea used old-fashioned brick to cover the lower half of the walls, for a warehouse feel.

"It's a neighborhood place," said Bill Roberts, who is thrilled with the success of the newest addition to his restaurant group. "The fact that it's casual. You can wear your blue jeans if you want. We purposely put our staff in blue jeans, a shirt and knit tie," he said.

Trey residents Bill and his wife Judi are longtime supporters of the Birmingham-Bloomfield scene, with their other restaurants, the Beverly Hills Grill (20, on Merrill Street in Birmingham) and Streetside Seafood on Pierce in Birmingham is a new vision with Rick McKibben, the same chef who ran the Roberts' former restaurant there, Richard & Reisa.



Its menu predominantly seafood — there's only one meat and one chicken dish — Streetside is being embraced with enthusiasm by fish and shellfish lovers.

Whitefish is prepared three different ways — potato crusted, baked with tartar sauce, or a la murat (with artichokes, tomatoes and mushrooms in a light wine sauce). Roberts got the idea of whitefish variety from a restaurant in Charlevoix, which is among Michigan's dining spots up north offering several methods of preparation for the favorite lake fish.

Customers at Streetside were eating it up. "I think it's really

Streetside Seafood

273 Pierce, Birmingham (910) 645-9123
Hours: Serving dinner only (at present) 5-11 p.m. Monday-Thursday; 5 p.m. to midnight Friday-Saturday and 5-10 p.m. Sunday.

Menu Specialty is fresh fish and seafood ranging from oysters and mussels to local items such as lake perch or whitefish, with emphasis on seafood and oven-roasted dishes. Whole wheat breadsticks with garlic butter. Full bar including martinis with hand-stuffed anchovies. **Vegetarian friendly.**

Highlights: Ron Rea designed, with track lighting, old-fashioned brick walls. Seating for 50 including seats at copper-topped bar.
Cost: Dinners \$10.95-\$14.95. A la carte menu, with salads and appetizers ranging from \$1.95 for cole slaw to \$9.95 for seared tuna. Desserts are home-baked pies, \$3.50. **Reservations needed.** No. **Credit cards:** Visa, MasterCard/American Express.

good, really tasty," said Tom Cohn of West Bloomfield, who was enjoying the potato-crusted whitefish. "It's a nice big portion." He started his meal with a fried oyster appetizer and declared that "excellent."

Les Grogan of Birmingham, who was dining with him, went for the grouper, one of the fish specials that night. "It was barbecued, with a nice sauce — a nice presentation, he said."

Fish special are offered daily, in addition to the regular menu attractions of whitefish, sautéed lake perch, roasted salmon with hazelnut butter, shrimp etouffée and three other seafood dishes.

A daily special appetizer also is available, in addition to "Before" choices served hot: buffalo shrimp prepared like buffalo chicken wings, coconut shrimp with apricot and horseradish sauce (the biggest seller), salmon cakes, mussels diablo (spicy), and bisque, chowder or gumbo. Besides oysters, cold "Before" offerings include seared tuna or shrimp cocktail. Cole slaw (regular, or with bleu cheese) and tossed salad also may be ordered from the a la carte menu.

Dinners come with a fresh vegetable of the day, plus rice pilaf with all the seafood, and boiled redskin potatoes with medallions of tenderloin, or Caribbean spiced



JERRY ZOLYNSKY/STAFF PHOTOGRAPHER

Meal starters: Waitress Jeanne Mulhere serves shrimp cocktails to Kim Bondy of Birmingham (center) and Vicki McNorton of Dearborn at Streetside Seafood in Birmingham.

chicken breast with pineapple salsa.

Also raving about the potato-crusted whitefish was Judy Palischek of Birmingham, who said, "It was absolutely delicious." Pam Gray, dining with

her, thought the blackened catfish was "outstanding." She also praised the rice pilaf. "Perky," she said.

Concert features RFD Boys

The Plymouth Symphony Orchestra is presenting its annual pops concert benefit at 8 p.m. April 28 at Fox Hills Country Club. The season-ending concert, which is a major fund-raiser, has a western theme. It offers a meeting of violinists and fiddlers and selections from hit musicals like "Oklahoma" and "Annie Get Your Gun."

Guest artists will be the bluegrass band, The RFD Boys. Also on the program are Aaron Copland's "Billy the Kid," Grofé's

PREVIEW

"Grand Canyon Suite," and Muller's "Arkansas Traveler," which will feature the RFD Boys. Tickets are \$40 for dinner and the concert or \$20 for dessert and the concert. Call (313) 451-2112 for more information.

The Plymouth Symphony Orchestra is also conducting its annual sustaining fund drive.

Letters outlining the impor-

ance of supporting the Plymouth Symphony as it approaches its 50th anniversary will be sent to area corporations in mid-April.

"It's a wonderful opportunity for businesses in the area to support this fine musical organization which has enriched the Plymouth community with excellent music for 50 years," said Mary Joe Braun, vice president of MGN and chairperson of the PSO's corporate campaign. For more information, or to make a donation, call (313) 451-2112.

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Restaurant Specials

Send items to be considered for publication to: Kelly Wygonik, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313)591-7279.

Festive events

BARTER
Café, Corona, 30715 W. 10 Mile Road, Farmington Hills, will be open noon to 7 p.m. Easter Sunday, April 16. Guests may order off the regular menu and Chef Vincenzo Bassonetti will be preparing entrées from different regions of Italy including pasta with ricotta.
(910) 474-3033.

LUNCH DINING
St. Agatha Grade School lunchroom, 19800 Beech Day, Redford Township, 3-5 p.m. Fridays until April 14. Menu includes: baked cod, \$5.50, macaroni & cheese, \$3, and clam chowder, \$1.75. Diners include choice of French fries or potato salad, coleslaw or tossed salad, roll and butter.
(313) 531-6371

WATERFORD INN
Jack Brown's Quatier, 8 p.m. Thursdays, 28000 Grand River, Farmington Hills with April & Dennis Th. Dusty Rhodes performs 7 p.m. Fridays and Saturdays at the inn. He plays a Michigan-made 12-string guitar, banjo, fife and harmonica.
(910) 474-4000

THE LARK
Chef De Cuisine Dinner, 7 p.m. Mon. &

Tues., April 24-25. Cost \$70 per person. The restaurant is at 6430 Farmington Road, W. Bloomfield.
(910) 661-4460

DEPALMA'S
Saxophonist Larry Nazore, 8 p.m. to midnight, Monday's, 31133 Plymouth Road, Livonia.
(313) 261-2430

FIRST PLACE BAR
Blue Sport Tribe with Keith Owens/guitar & vocals, Tim Brockett/bass/drums, Carl Kitch/Glass, Gary Meadows/Drums, with special guest vocalist Kris Peterson, April 7-8, First Place Bar, 6160 Canton Center Road, Canton.
(313) 459-4020

RUSSEAN BEAR
Orchard Mall, Orchard Lake Road, west of Maple, authentic Russian cuisine, entertainment, 8-12 p.m. Wed. thru Thurs., Wilbert Paegeer at the Piano; 9 p.m. to 1 a.m. "Overtime." Happy hour, 4:30-7:30 p.m. - Fri., complimentary appetizers, drink specials. Open for lunch & dinner, Sunday brunch.
(910) 855-9229

STAR CLIPPER DINNER TRAIN
"Murder Madness" Tuesdays and Thursdays, "I Shot the Sheriff," musical murder mystery, Wednesdays, "Cool Cats & Hot Chickies" oldest review of music from 1950s & 1960s Fridays, Copper Cabaret Sundays featuring Broadway show tunes. Train boards 6 p.m. Tues.-Sat., 7 p.m. departures; 4 p.m. boarding Sundays, 5 p.m. departure.
(910) 920-5440

HOTEL HOLLY
Comedy Thurs. - Saturday, Blues piano master, Lovey Lee, accompanied by the band, Monday's, 120 at brunch, April 9.
(910) 634-5206

GENIE'S
Dinner theater presentation, "Auditions, The Play," a light-hearted musical comedy about every actor's worst nightmare, presented Friday and Saturday nights through March 31. Before the show, dinner theater guests will enjoy a seven-course, Italian meal presented family style. The cost, which includes dinner, tax, gratuity and show, is \$37.10 per person. Genie's Hole in the Wall Restaurant is at 108 E. Main Street, east of Center St. (Sheldon Road). Children's production, "The Frog Prince," continues to April 18. Tickets \$10.99 adults, \$9.99 children. Includes lunch.
(910) 349-0522

Music

BRENDAN'S PUB
Entertainment 8:00 p.m. Fridays and Saturdays, 33210 W. 14 Mile Road, (north-east corner Farmington Road), West Bloomfield.
(910) 855-6220

PRODIGAL
Guitarist Michele (Mc-KEL-eh) Ramo and vocalist Heidi Hepler Ramo, perform Latin Jazz, 7:30-11 p.m. Thursdays and Fridays, 6000 Greenwood, Birmingham.
(910) 644-3122

Spend the day cooking with a chef

This year's "Seventh Annual Chef's Seminar for Sophisticated Cooks," April 22 and 23 at Schoolcraft College will feature two of metro Detroit's top chefs — certified master chef Edward Janos and executive chef William J. Hall.

The one-day seminars will be offered 9 a.m. to 4 p.m. Saturdays, April 22 and 23. The cost for each daylong seminar is \$90. Participants will enjoy samplings of all foods prepared during the day. Beverages will be served to accompany the foods.

A descriptive brochure and registration information is available by calling Schoolcraft College at (313) 482-4448. Schoolcraft College is at Seven Mile Road and Haggerty Road in Livonia. Early registration is recommended since class size is limited.

Janos, newly appointed corporate executive chef for the "Machus Corp., will share his "many culinary skills on April 22.

Janos has been a chef at top area restaurants including the London Chop House, The Money Tree, Too Chezy and Tweepy's Cafe. He is now overseeing the menu for all the Machus restaurants plus providing guidelines for the updating of all the Machus dining locations.

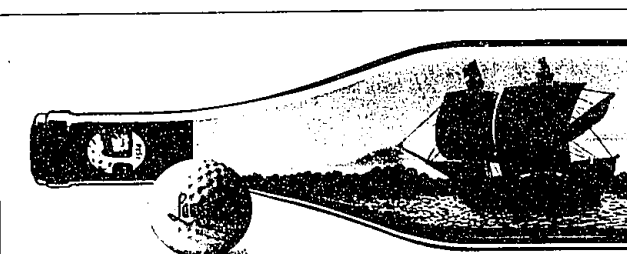
Janos will share information on stocks, soups and sauce basics including numerous recipes, demonstrations and tasting. His class will also learn about low-labor appetizers and modern seafood preparation; how to "cook lite" with delicious, reduced calorie recipes, reduced fat, professional techniques and great recipes. For those wanting to add to their culinary repertoire using important tips, Janos will share his successful ideas and knowledge on this day planned just for them.

Hall is part owner of the popular Arriva restaurant. While living in Italy and William De-Guano in Casale, Italy, he learned important Italian culi-

nary skills that are reflected in the outstanding foods served at Arriva. Prior to opening Arriva Ristorante, Hall apprenticed under Chef Gens Louis, worked locally at Mario's, was Executive Chef at Pine Knob and LeVerda, and was owner/chef of Andiamo Italia.

He will share his enthusiasm for Italian food by demonstrating antipasti dishes, salads, pastas and desserts on April 29. Class members will eat the delicious results of Chef Hall's culinary skills and leave the session with priceless recipes.

Each seminar, completely focused on the art of fine food preparation, offers not only the skills of professional and successful chefs but the opportunity to spend each day tasting the results of their proven culinary skills. Professional tips and guidelines that are not found in cookbooks will highlight each learning session.



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