DINING

Wooden Roast serves Persian fare

BY RENER SROGLUND

he Wooden Roast in downtown Northville is not for the hurried diner.

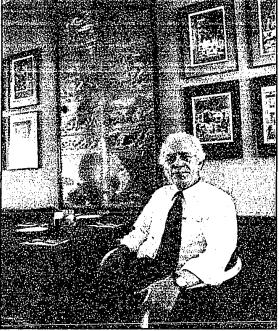
"Heart and art is involved in everything we make," said owner Cyrus Harrion. Every single food we make is time-consuming."

Take the Domisia rice, for example, which accompanies every entree. Mounds of perfectly prepared grains dusted with saffron. The way we make the rice is soak it in salted water for 24 hours," Harrian said. "We drain it and cook it in fresh water. When it is a little more than half cooked, we rinse it, which takes all the starch out of it. Then we steam cook it."

And then there are the fillet mignon shish kabobs, thin slices of fillet pocketed onto flat skewers and grilled on an open hearth. "The kabobs are our signature dish because no one else in the world makes it like we do," Harrian said. "USDA choice fillet."

let."
In addition to fillet, chicken and vegetarian kabobs, there's koobidch, two skewers of delicately seasoned and shaped ground beef. Everything is grilled on the brick, copper-hooded hearth, the focal point of the restaurant.

the focal point of the restaurant.
When Haririan claims that "heart" is involved in every dish his two Persian chefs make, he is speaking more than figuratively since the last 4,000 years is considered health food," he said. "We don't use oil. Everybody else marinate our kabobs in oil. We marinate our kabobs in oil. We marinate our kabobs in oil. We marinate to the Nood, con Roast's Heart-healthings of the consulting to make that kind of kabob. Customers attest to the Wood. Chandrakant Pujara of West Bloomfield Township orders bloomfield Township orders the vegetables are cooked with-



out any oil or grease," he said.
"And it's not too spicy." He pronounced his dish "excellent."
His friend, Hadi Piraka of Farmington Hills, was dining on egplant and rice. While he also said the food was "excellent," it is the restaurant's atmosphere that keeps him coming back once or twice a week. "The owner is very courteous, very generous with his guests. He gives you more than you order. Not just me, other people. I feel like I'm home."

more than you order. Not jike I'm home."
There's very little not to like about the Wooden Ronat. It's small. It's intimate. And its owner treats his customers like personal guests. Very soon the menu will be expanded to include several additional fish, beef and chicken entrees. Harrinan also plans to internationalize his kitchen by adding some German dishes.

No matter what changes the menu may undergo, dining at the Wooden. Coast always will

Wooden Roast

Location: 146 Mary Alexander Ct. in Northville (810) 347-1200

Hours: 11 a.m. to 9 p.m. Tuesday through Thursday, 11 a.m. to 10 p.m. Friday and Saturday and 10 a.m. to 8 p.m. Sunday. Closed Monday.

Docor: Light, airy, understated. Melodic Persian back

ground music.

Monu: Persian-style appetizers, soup, salads, kabobs (fli-let mignon, chicken and yegetable).

Cost: \$1.50 to \$12.95. (Most entrees \$5.95 to \$10.95.) Lunch special: Soup, andwich [including burgers and pites), beverage: \$3.95.

• Reservations: Recommended on weekends

Credit cards: All major credit cards accepted.

require nationce. It has to do with quality. "Feople may have to wait a little longer, but everything is cooked to order," Harrian said.

So, relax. Enjoy the ambiance. Duals nome wonderful, warm Persian bread into a creamy dip made with spinach, garlic, wal-

nuts and homemade yogurt.
Order a bowl of Aush, a thick
vegetable soup redolent with
cilantro, parsley, kidney beans
and Persian nodles. Sip some
delightful Persian tea. Enjoy the
subtle aromas. Anticipate your
meal

meat. The wait is well worth it.

GESTALIDAMI SPECIALS

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

Menu specials

Wooden Roast owner Cyrus Haririan in

the restaurant

decorated with poems of Omar Khayam embossed on

copper

Ann Arbor Real Beafood Co. Oyster & Beer Fest 6:309 p.m. Wednesday, July 12, 341 S. Mein Street, Ann Arbor, Fresh Iced Oysters, clems, mussels, and linguine with clem sauce. Cost \$39.05 per person. (313) 769 5900

Ristorants of Modestal

Diners can now brew their own gournet colline at the table in Individual Europeanstyle press pots. The resituariot at 29410 Northwestern, Southfield, celebrated its
Oth anniversary on June 25. (810) 338-0344

Pancake Chef
Breekfast "specialty" restaurant with complete lunch and dinner menu, including
buffet on weekends, 35230 Central City Parkway, Westland, Across from Westland
Mall, (313) 522-3337

Alexander the Great Ribs for two \$14,95 at the restaurant, 34733 Warren, Westland, Movie and dinner packages available, (313) 326,5410

Dining alfresco

on the Van Dusen Terrace of the Community House 280 South Bates Street, Birmingham, Open 11:302:30 p.m., for weekday Junches, 5:30 p.m., Thursdays for light suppers preceding the Concens in the Park Music series at neighboring Shain Park. (810) 644-953.

Cook's Garden Cafe
Outdoor gril, 225 East Maple, Birmingham open until 10 p.m. Monday-Saturday and
noon to 6 p.m. Sandays. Outdoor grill menu includes steaks, Chicken, ribs, tuna
steaks, whitefuln and swordish, (810) 645-9595

The Money Tree
Yellow market umbrellas and wrough I fron tables await at The Money Market Tree's
European style tidewalk cafe, 333 W. Fort Street, Detroil. Open 11:30 a.m. to 3
p.m. Monday Friday, 5-9 p.m. Thursday Saturday. (313) 961:2445.

Culliary Extravaganza
Schoolcraft College, 18000 Haggerty Road, Livonia, 2-5 p.m. Sunday, Sept 17 in
the Waterman Center on camous. Satty of metro Detroit's best restaurants will
offer testes of gournet foods and beverages. Tickets \$40 per person; two for \$75.

Festival serves up taste of popular restaurants

Big Fish Too, Hershel's Bakery, Picano's Stelline, and Fox & Hounds are just a few of metro Detroit's finest resturants on the menu at Michigan TasteFest June 30 to July 4 in Detroit's New Center.

The festival will feature more than 35 local and regional restaurants selling their specialties. Tickets for 'samples' and 'tastes' will be available at \$5 for nine tickets. For more information, call (313) 872-0188.

Things will be cooking on 'restaurant row' as cateries compete in the Best of the Fest — recognizing outstanding booth

- recognizing outstanding booth design, restaurant style and

design, restaurant style and themes.
A bit of the British Isles will flavor TosteFest with British ales from Deacon Brodie's British Pub on the lower level of a double-decker bus. Coffee Lovers can be the first experi-ence the new "Mocha Java Cool-er."

er."
Savor the cuisine of each day's featured restaurant. Friday —
Stelline, Troy' Oxford Inn, Royal

Oak; Friday and Saturday, Fox

Oak; Friday and Saturday, Fox & Hounds, Bloomfield Hills; Monday, O'Leary's Tea Room, Detroit; and Tuesday, Oliverio's, Royal Oak.
Participating restaurants include: American Concy Classics, Arriva Italia Ristorante, Bangkok Cuisine, Carl's Chop House, Decon Brodic's Tavern, Duggan's Irish Pub, Fishbone's Rhythm Kitchen Cafe, Mesquite Creek Steakhouse, Mack Avenue Creek Stenkhouse, Mack Avenue Diner, Mario's, Maria's Front Diner, Mario's, Maria's Front Room, National Coney Island, Paye's Woodward Inn, Papa Romano's, Peacock Restaurant, Pegaaus in the Fisher, Risata at The Second City, Silver Spoon, Stev's Soul Food Restaurant, Supries Super Salean, Inc. Steve's Soul Food Restaurant, Sunrise Sunset Saloon, Joe Dumar's Fieldhouse, The Almond Hut, The Original Buscemi's, Hokkaido, Franklin East Restaurant, Murdick's Mackinac Island Fudge, Saving Sorbet, Stroh's Ice Cream, and



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