Get a taste of Paris at The French Gourmet

In 1993, after 15 years in Farmington Hills on Middlebelt and Fourteen Mile, The French Gourmet Bakery and Pastry Shop moved to Ferndale, changed its name to The French Gourmet and added a dining menu.

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You can't find a Parisian dining experience more authentic than The French Gourmet.
In the Farmington Hills location, owners Lina and Marvin Berastein were the first to bring roast coffee to Michigan. They had croissants and brioches before most people knew how to pronounce them. They brought these to the Ferndale location along with more than 100 teas, the largest selection in Michigan.

gan. The French Gourmet eat-in The French Gourmet eat-in menu began small with just soups and sandwiches and has evolved into a larger, more celectic menu. Daily, now, there are three soups \$4.25. The house specialty is Paris Market Onion.

three soups \$4.25. The house specialty is Paris Market Onion. Among the most popular appetizers, ranging \$9-11 are Frogstegs, Bay Scallops Poached in Vermouth & Enrobed in Velouto Sauce (this is the famed Coquilles Saint-Jacques and Gratin); and Brie en Croute (mild French cheese with wild mushrooms, herbs and spices baked in pulf pastry). Most popular among house specialties is Bouillabaisse \$16.60, a Mediterranean esafood, tomato-bisque soup chock full olboster, shrimp, musesls and scallops. There's Coq au Vin \$16.60, a Mediterranean esafood, tomato-bisque soup chock full olboster, shrimp, musesls and scallops. There's Coq au Vin \$16.60, a marinated half chicken in Burgundy wino sauce served with potato galette. Duckling Monte Cristo \$17.50 has a five-fuit sauce finished with pear liqueur. Small, succulent baby lamb chops with a number of vegetable garnishes \$19.50 are fabulously French.

Quiches served with house



Taste of Paris: Lina and Marvin Bernstein offer customers a Parisian dining experience at The French Gourmet. They are pictured with four tarts and two giant chocolate dipped strawberries.

salad of the season are big. Even the hungriest diner will have enough for lunch the next day. Interest of salads can be topped with chicken, duck, lobster or

Where: 23421 Woodward Avenue (west side, between 9 and 10 Mile roads) Ferndale (248) 541-1200.

Hours: 10 a.m. to 9 p.m. Tuesday-Thursday; until 10 p.m. Friday-Soturday; 10 a.m. to 2 p.m. Sunday

Monu: Meticulously prepared classic French repertoire

Cart: At dippr. Pures progialities served with saled of the season

Monu: Meticulously prepared classic French repertoire Cost: At dinner, house specialties served with saiad of the season and homemade rolls and bread average \$14-18. Lunch prices are

nair that. Reservations: Accepted and advised Friday and Saturday. Credit cards: All majors except American Express.

of the house, taking your orders, serving your table, getting your housemade pastry order to go or fresh-roasting fragrant coffee. Lina's domaine is the kitchen. She does it all from appetizers, salads and a host of entrees to every cake, torte and pastry

offered.

All menu items are made to order, prepared from scratch and worth the wait. Dinner at The French Gourmet is your evening's entertainment; don't put anything else on your personal menu. This is a place to savor aromas wafting from the kitchen, relax over food, listen to French cabaret music, enjoy the hospitality and unusual decor.

The exterior done in deep blue and iliac offers the first-time dimer a clue that this spot is more than dining. It's an art nouveau fantasy setting complete with ceiling flowers, abors and painted peacocks with coffee beans in their tails. A mural depicts a Russian ballet scene from the turn-of-the-century Belle Epoque era. There's also a coffee library housed in a now-

obsolete, wooden card catalog.

To end the French Experience, an array of ever-changing deserts is available. Cakes and tartlets served in the restaurant can be purchased for takeout. They are created in the most modern French pastry-making tradition based on the school of Gaston Le Notre in Paris. Only fresh fruit is used and butter is the only shortening. Preservatives or anything artificial are never added.

The French Gourmet does not have a liquor license, but an application for one has been made.

made.

Dress code? The Bernsteins make one request, "No caps, please." They enjoy making you feel good in their maximum 35-seat restaurant and despise pretension. They love satisfying the need people have for a haven. Chef Lina is not the star here; herefood is.

Executive Chef Greg Upshur of Too Chez Restaurant in Novi will be the featured chef for the Morel Dinner at the James Beard Foundation in New York on June 4. The dinner celebrates the annual mushroom harvest. Too Chez is at 27155 Sheraton Drive (northwest corner of Novi Rond and 1-90).
OAKLAND GRILL
Has a new summertime menu

Drive (northwest corner or Nort Road and 1-90).

OAKLAND GRILL.

Has a new summertime menu at both lunch and dinner. Executive Chef Louni Sharkas has created a warm-weather-accented menu emphasizing Caribbaan and, Floridian food creations with a light infusion Pacific Rimcuisine. Prices are cooled down too. At lunch most sandwiches are under \$7 and entrees are the entree of t







