Fusion cuisine in the spotlight at Eurasian Grill

BY ELEANOR & RAY HEALD SPECIAL WRITERS

We've all read stories about people coming out of retirement because they're bored. If you're still dreaming about retirement, you may wonder whether these accounts are fletion or fable. Eurasian Grill in West Bloomfield was born out of retirement bioredom.

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Burnsian's cheflowner David Luin spent 44 years in the restaurant business; the last 20 at the Rickshaw in West Bloomfeld's Orchard Mall (now home to Shangri-La, owned by Nancy Chan). In his third year of years of the control of the

the menu.
"Fusion cuisine is hot on the "Fesion cuisine is not of the West Coast and in New York City. It has made breakthroughs in Chicago. Satay bars are springing up in California and New York. This is the food culture that I want to expand in this area."

this area."
Lum describes fusion cuisine as the blending of flavors and techniques from both the West and East. There are, however, many variations in this interpretation. "But it is diversification

Eurasian Grill Where: 4771 Heggerty Road (north of Pontiac Trail in West Wind Lake Shopping Center), West Bloomfield (248) 624-6109

West Bloomield (245) de-6109. Hours: Monday to Thursday 4:30-10:30 p.m., Friday and Saturday until 11 p.m., Sunday until 9:30 p.m. Monu: Fusion or cross-culture cooking where East meets West in creative and unique dishes.

dishes.
Cost: First testes \$2-8.50;
fusion dishes \$13-20; Asian
cuisine \$7-14.
Reservations: Accepted.

Credit cards: All majors accepted.

that makes this cooking style so exciting, he noted.

In naming his restaurant Eurasian Grill, Lum not only set the fusion tone, but also says something about his family. He's sative Cantonese, married to Tomple, a Canedian. Both are now American citizens making their home in West Bloomfield. My kids are half-breeds, he jokes with his infectious laugh. My food is like that."

His daughter Susan carned an architecture degree from the University of Michigan. She designed the 75-seat Eurasian Grill splendidly. Black and coppers set the mood, best appreciated at night. Last month, walls were still stark, but Lum

promised that family pictures were "being framed" and would soon be hung.

A small, but well-stocked bar will soon have an extension, with a 200-bottle wine rack. Wine afficience op patrons can have wines stared there especially for them. The menu appetizer section, referenced as "First Tastes," does not superate fusion from Asian, one superate fusion from Asian Cuisine" speaks for itself. Intriguing fusion appetizers include mussels, reminiscent of Frances, Belgium or Spain, cooked in a wok with a spicy garlie sauce. Sea scalleps, sauteed in a lime butter and wine sauce, are French influenced. Farm-raised roast quali sinks its roots in several places, but becomes distinctly fusion with Asian Five Calamari Ahi blends Italian and Asian. These are healthy, like many of Eurasian Grill's dauteed.

Dave's Famous Caesar Salad is

Dave's Famous Caesar Salad is made from the same recipe Lum used during his days at Trader Vic's and the Rickshaw – authen-tic to the hilt. No, wait, you can get it fusion with lox. Unique! Davo's Famous Caesar Salad is

On to Enticements. Straight on, our eyes hit Indonesian Rack of Lamb, marinated and roasted over an open fire and Polynesian roast Duck with Asian star anise sauce. Abalone? As a declared



Better than retire-ment: Eurasian's chef/owner David Lum spent 44 years in the restaurant business; the last 20 at the Rickshaw in West Bloom-field's Orchard Mall. After three years of retire-ment, Lum who was bored silly, got back to what he loved - the restaurant scene.

endangered species from U.S. waters, it's impossible to find. Lum gets his imported from Australia and bills it "Down Under Abalone" and serves it with French lemon sauce. Swordfish served with a spicy black bean sauce is enticing and then there are two Rickshaw throwbacks. Rickshaw Steak is a New York Strip, nealled in a bed of mixed vegetables, and Manuarin's Delight is beef and

chicken cooked in a wok with black beans and garlic. Among the Asian dishes, Lum's favorite is Empress Chick-en, chunks of chicken, santeed with a variety of mixed vegeta-bles, cashews and hoisin sauce. If you like duck with crispy skin, order Duck Macao with a very special saucel

Four bottled beers are available, but Lum has found his

clientele have a wine preference. They can choose from a very smart, one-page list. Lum's favorite wine on his list? 1995 Scassino Terrabiance, a Chiantistyle red wine, well-priced for enjoyment at \$30.

Eurasian Grill is also learning that its patrons are opting out of dessert, particularly in summer. But for sweet endings, there's a Mackinac Island Brownie with ice cream and chocolate sauce.

RESTAURANT SPECIALS

HUEY LEWIS & The NEWS

WOMEN'S CARING PROGRAM

'Annual summer fundraiser
5:30-8 p.m. Thursday, July 9 in
Milford to raise money to launch Milford to raise money to launch the first statewide private initiative to help law income parents obtain child-care assistance. The event will be held at a Milford copintry home and its 10-acre pardens and grounds. Food and cfreshments provided by Diamond Jim Brady's Chef Mary Brady. Bid on fun and unusual items during Peg's Silent Auc-

tion. Tickets are \$65, call (313) 745-9004.

SPECIAL DINNERS

PAINT CREEK CIDER MILL & RESTAURANT RESTAURANT
Hosts a wine dinner featuring
R.H. Phillips Vineyard Thursday,
July 23, 4480 Orion Road,
Rochestor. The cost is \$60 per
person, call (248) 651-8381 for
reservations/information. The
restaurant is closed Mondays,
and serves dinner only 5-9 p.m.
Tuesday-Thursday; and 5-10
p.m. Friday, Lunch served noon

to 3 p.m. and dinner 5-10 p.m. Saturday. Sit down Sunday brunch 11 a.m. to 2 p.m., dinner served 4-9 p.m.

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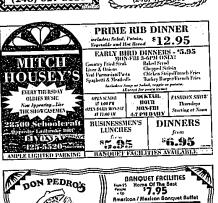
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