

Harmonie Park stars as top dining destination

BY ELEANOR HEALD
SPECIAL WRITER

Urban redeveloper and designer Dave Schervish of Schervish Vogel Consulting Architects in Birmingham was considered crazy when, in the mid-1990s, he revived Detroit's Harmonie Park. Today, he's crazy like a fox.

Currently Schervish is busy in his own neighborhood planning and designing the Birmingham Civic Improvement area around Shain Park. But he keeps a watchful eye to the south as owner of Harmonie Pointe Grille, managed by his restaurant neighbor Nick Apone, owner of Intermezzo, just two doors away.

Together, these two eateries are thriving on Detroit's renaissance with the Detroit Opera House and theater district right in their backyard.

Intermezzo

Intermezzo is plucky and posh, where you'll feel at ease in everything from formal wear to jeans. Its kind of eatery one finds in Manhattan's Soho or Chicago's warehouse district.

Native Detroit and Intermezzo's Chef de Cuisine Rickey Hussey is a Johnson & Wales culinary school grad who has a fondness for Italian.

"I like garlic," he said. The tradition of garlic and olive oil is special in a dish like Pasta DiChiera, created for Michigan Opera Theater general director David DiChiera.

But Hussey's personal favorite with extra capers is Scallopine Piccata, veal scallops sauteed with capers, tomatoes and artichokes in a white wine cream sauce.

A great executive chef inspects every plate coming out of the kitchen.

At Intermezzo, that's none other than Culinary Institute of America grad, Certified Executive Chef and proprietor Nick Apone who, while watching what's served is greeting Intermezzo's diners. They've recently

Intermezzo & Harmonie Pointe Grille

Where: Intermezzo, 1435 Randolph, Detroit (313) 961-0707. Harmonie Pointe Grille, 1407 Randolph, Detroit (313) 222-2858.

Open: For lunch 11 a.m. to 5 p.m. Monday-Friday, and dinner 5-10 p.m. Tuesday-Thursday; until 11:30 p.m. Friday-Saturday; and 3-7 p.m. Sunday during opera season.

Menu: Intermezzo specializes in Italian-American dishes with a variety of pastas, seafood, veal and steaks. Harmonie Pointe offers groovy stacked sandwiches at lunch and bistro-style seafoods and steaks at dinner.

Cost: Intermezzo dinner entrees \$14-25. Harmonie Pointe dinner entrees \$6-22. At lunch both locations serve portions 2/3 the size and price. Check the specials board for daily \$4 sandwich deal at Harmonie Pointe.

Reservations: Recommended.

Credit cards: All majors.

Details: Full-service bar. Valet parking. Shuttle service to theaters, opera house, arena and casinos. Entertainment Friday and Saturday.

Intermezzo uncorked

Beverage director Rodman Faulkner highly recommends the following food and wine matches:

■ Fesce Bianco and 1997 Trefethen Chardonnay

■ Ceso Buco and 1993 Acinun Amarone

■ Costolette di Agnello alla Scottadito and 1995 Beringer Private Reserve Cabernet Sauvignon

Harmonie Pointe uncorked

General manager, and wine steward Robert Bassett gets food and wine serious with these pairings:

■ Grilled tuna with house tapenade and 1998 Villa Maria Sauvignon Blanc, Marlborough, New Zealand

■ French Cut Lamb Chops and 1997 Martin Ray Saratoga Cuvée Cabernet Sauvignon

■ Certified Black Angus Porterhouse and 1997 Canoe Ridge Merlot, Washington state

included ABC-TV's Barbara Walters of 20/20 fame and opera sensation Andrea Bocelli.

Harmonie Pointe Grille

Opting for a more casual menu? It's two doors away at Harmonie Pointe Grille. There, general manager and wine steward Robert Bassett runs the club atmosphere two-level eatery - dining room and bar on the main level and wine bar, seating 35 to 40, on the lower.

Harmonie Pointe's Chef de Cuisine Steve Swasey worked his way up in the world of restaurant kitchens, starting as a meat cutter at age 16, then honing his skills at such spots as Grosse Ile Golf and Country

Club. Watch him work with his staff at Harmonie Pointe Grille's exhibition kitchen.

If you like mile-high stacked sandwiches, that's the lunch specialty.

Number one, most popular is the Grilled Vegetable, a Provençal-style vegetarian sandwich stacked with marinated grilled eggplant, zucchini, portabella mushrooms, tomato, red onion and roasted red peppers. It's capped by house tapenade, boursin cheese and fresh basil. A steal at \$5.50, it can be shared.

At dinner, Fred Flintstone-size steaks are certified Black Angus beef.

The 22-ounce porterhouse is



grilled and served with house-made veal demi-glace. Also recommended are the French-cut Lamb Chops. Order the four chops seasonal with rosemary Port wine cherry sauce, accompanied by a wine Bassett will gladly recommend.

He honed his wine skills early on at the now-closed London Chop House under Master Sommelier Madeline Trifon, currently wine director for Unique Restaurant Corporation restaurants. Bassett also worked for URC as manager at Moria.

If you've not discovered dining at the revived Harmonie Park, put a destination outing on your calendar. You won't be disappointed.

Eleanor Heald is a Troy resident who writes about dining, food and wine for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

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Rickey Hussey
offer Italian-
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at Intermezzo.

Tools: Chef de
Cuisine Steve
Swasey and
General Man-
ager/Wine
Director Robert
Bassett show
the tools of
their trade at
Harmonie
Pointe Grille.

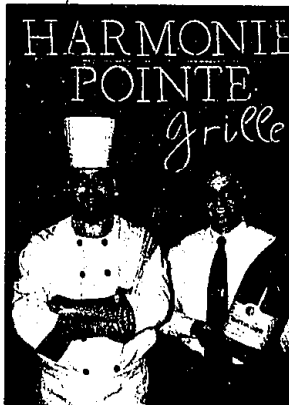


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As the official, number one Primary Emergency Information Station for all of Southeast Michigan, make sure AM 760 WJR is part of your plan.

With the approaching New Year, we've all heard stories about the importance of being prepared for any problems that may occur as we enter the year 2000.

If you're a regular listener of AM 760 WJR, you already know we've had an on-going, on-air initiative to help separate the facts from the fiction as we speed towards the new millennium. For example, we've been airing special features during the Paul W. Smith morning show, the news department has been focusing on the various facets of the Y2K frenzy, and we've taken lots of calls from listeners like you, who have had a chance to have their questions answered.

Now, it's important to remind you that no matter what takes place as the New Year dawns, AM 760 WJR will be here to keep you updated and informed.

Our award winning news department will be mobilized, working hand-in-hand with all of Southeast Michigan's emergency management agencies. In fact, in addition to being in direct communication with their command centers, WJR will be the site of a critical information/communications center linking us with various local and state agencies. What does this mean to you? WJR will have ALL of the "official" information as it happens to keep you constantly informed.

As the number one Primary Emergency Information Station, it will be our job to make sure you know exactly what's happening. No rumors, no guess-work, just the facts through our special reports leading up to the new year and as the clock strikes 12.

So, as we forge ahead into the year 2000 with friends and family, all of us at AM 760 WJR wish you a prosperous and safe new year.

We're looking forward to continuing our tradition of having great personalities, the latest news 24-hours a day, the BIG 7 Traffic, the most dependable weather, along with all the sports.

Sincerely,

Michael D. Fezzy
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President/General Manager

WJR
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