Area restaurants offer much that's new this autumn

Keith Famie departed and Birmingham's Forte restaurant has a new Executive Chef. Tim Voss spent the summer creating an innovative drive and focus for

the menu.
"I've moved in the direction of more manageable menu offer-ings to raise the bar on quality," Voss said.

ings to raise the bar on quality. Voss anid. Voss spent 2 1/2 years at Tribute, another restaurant in the Epoch Enterprises portfolio, along with Forte and Too Chez. At Tribute, Voss worked with acclaimed Executive Chef Takashi Yagihashi. Voss, a 28-year-old Wisconsin native, received his culinary training at Kendall. College in Illinois. He moved to Michigan when Tribute opened and now enjoys the metro-Detroit area for its cultural and ethnic diversity. "Diners in this area are well-traveled and know good food and wine," he said. "They also like to individualize their menu orders, but what's really great is that they are open to food experiments." Perhaps experimental to Voss' Perhaps experimental to Voss'

they are open to food experimenta."
Perhaps experimental to Voss,
way of thinking, but delicious to
all are new menu additions such
as Smoked Sturgeon Gallette,
Crisp Roulade of Garlie Shrimp,
Grilled Quail with Pistachio
Glaze and Almond-crusted Scallops for appetizers.
Newly-inspired entrees are
Gemelli with Prosciutto and
Shrimp, Lemon Sole, Oven
Roasted Salmon, Grilled Sword
fish and Open Fired Rib Eye
Steak.

For those who loved the Paelh, it's still on the menu, but now includes a Forte house salad at the same price of \$22 per person. Voss has teamed with Somme-lier Michael Korn to choose an

lier Michael Korn to cnoose and array of new wines, many of the hard-to-find elsewhere variety. The new, friendly, casy-to-use format in a elever binder is a welcome addition to a restaurant on the fast track of becoming a wine and food lover's destination.

Oakland County Dining
■ Forte: 201 S. Old Woodward, Birmingham (248) 594
7300 - Lunch Monday to Friday 11:30 a.m. to 2 p.m.; Dinper Monday to Wednesduy 510 p.m., Thursday, Friday and
Saturday until 11 p.m.,
■ Charley's Crab: 5498
Crooks Road, Troy (248) 8792060 - Lunch Monday to Friday
11:30 a.m. to 4 p.m.; Dinner Monday to Thursday 4:10
p.m., Filday until 11 p.m., Saturday 5:11 p.m., Saturday 5:11 p.m., Sunday 2:9
p.m.

p.m.

Flying Fish: 17600 W. 13

Flying Fish: 17600 W. 13

Mile Road, Birmingham (248)
647.7747 - Monday to
Thursday and Sunday 11 a.m.
to 11 p.m.; Friday and Saturday until midnight.

Charley's Crab

Charley's Crab

A \$500,000 Ron Rea-designed facelift at Charley's Crab in Troy, Chuck Muer Restaurant Corporation's flagship restaurant, is stunning. Diners find much enhanced decor and new menuitems created by Executive Chef Cary Tottis to emulate changes outside his kitchen.

The entrance has been reworked to include a new awning, porthole doors and a large wine cabinet holding 360 wine bottles at perfect cellar temperature. Caribbean blue windows, providing a sense of being under water, have replaced the clear exterior windows. Guests continue to dine in a replica of the famous Macauley mansion, but now, large blown glass jellyfish chandeliers appear to be wimming above the tables. Five-foot tall white trees painstakingly made from cean shells, coral and sea urchins are "planted" in large urns throughout the room.

Highlighted with a pin spot-light, new aquamarine glass act-tings and large incandescent blue bowls of lemons, serving as centerpieces, are showcased. "Our goal was not to change the restaurant, but to enhance it," said Roger Zingle, President of the Chuck Muer Restaurant



Great team: Sommelier Michael Korn (left) and Executive Chef Tim Voss choose an array of new wines for Foret.
It's just one of the many changes made at the restaurant, which is on the fast track of becoming a wine and food lover's destination.

Corporation. "But at the same Corporation. But at the same time, we had a long list of things we felt needed to be added to the concept to keep it dynamic and on the cutting edge among great seafood restaurants nationwide."

Among new dishes on that Among new alsaes on that cutting edge are: Tres Seviche Tower, a three-tiered offering served in a coconut shell and El Nino Platter with typhoon Thai mussels, Avalanche oysters and Monsoon shrimp!

Unique Restaurant Corp.

Unique Restaurant Corp.
Matt Prentice didn't let the
grass grow under the feet of the
Unique Restaurant Corporation
during the summer. Success of
his West Bloomfield Flying Fish,
gave impetus to the remodeling
of Birmingham's Tavern on 13
into the Flying Fish concept.
The restaurant remains open,
with remodeling being done at
night. Prentice said Tavern on
13 will become Flying Fish on
Friday, Oct. 2.
URC's Corporate Chef Jim
Barnett can now be seen every

Saturday at 9:45 a.m. on WJBK. Fox 2 Merning News with Deena Centofanti. Barnet prepares a moal from a different URC restaurant each week, offering tips on everything from buying fish to creating the perfect upscale print. At this time of the present print of the print of the present print of the present print of the present print of the print of the present print of the print of the present print of the pr

upscale picnic. At this time of year, a lot of people call it a tail-gate.

URC celebrates The Michigan URC celebrates The Michigan Fall Feast Wednesday, Oct. 7 at Duet (313) 831-3838, Thursday, Oct. 8 at Morels (248) 642-1094, and Friday, Oct. 9 at No. VI Chop House (248) 305-5210. The cost is \$36.95 per person, not includ-

ing tax or gratuity. A wine package will be offered at additional cost. Each dinner will begin at 7

menu features Curried The menu features Curried Cauliflower and apple soup, Smoked Sturgeon and Ronsted Beet Salad, Potato-Crusted Salmon, Local Duckling Pot Au Feu, and John Ash's Apple Jack Tart.



WHAT'S COOKING

Send items for What's Cooking to Keely Wygonik, Entertainment Editor, Observer & Eccentric Newspapers, Inc., 36261 Schooleraft, Livonia, MI 48150, fax (734) 591-7279 or e-mail, knygonik@ oe. homecomm.net

Zoupl - a new restaurant featuring a food concept parodiced in the now famous Seinfield "Souppisode, opens Monday, Sept. 28. The restaurant located at 29177 North-

SATURDAY 9-5 SUNDAY 9-5

western Highway at 12
Mile Raad in the Franklin
Piaza Shopping Center,
will be open 10:30 a.m. to
7:30 p.m. daily, call (248)
799-2800 for information.
Eric Ersher, Zoupi's
spokesma said Zoupi's in
direct response to what
"people told us again and
again – really good soup is
hard to find." Zoupi's ere
ators spent more than a
year developing its 200
recipes. Zoup offers a comfortable, relaxing atmo-

sphere. "A 16 ounce bowl of our soup - along with a hunk of one of our fresh-baked breads - is more fill-ing and nutritious than most sandwiches," said

Envoy Cafe - Is starting its fourth year at the Simsbury Plaza, 33210 W. 14 Mile Road in West Bloomfield, (248) 855-6220. They offer casual dining in a cozy atmosphere. Check

out their new fall and win-ter menu. Entrees include Marinated Salmon, White Fish, Eggplant Neapolitan, Baja Chicken and Shrimp, and Wild Mushroom Pasta.

World Food Day —
The Michigan Committee
for World Food Day is
sponsoring the 13th annual "Seven Percent Solution" to raise funds and awareness of those who go without meals in our state.

On Thursday, Oct. 15, par-

On Thursday, Oct. 15, participating restaurants will donated seven percent of that day's receipts to the Food Bank Council of Michigan and Hunger Action Coalition. Participating restaurants include:
Beau Jacks Food & Spirits, Buddy's Fizza, Diamond Jim Brady's, Thow About Lunch, Marco's Dining & Cocktails, Star of India, Sweet Lor-

raine's Cafe and Unique Restaurant Corp. restau-rants.











TICKETS ON SALE NOW!





Calico **Arts and Crafts**

Over 140 Fabulous Exhibitors

Friday, Oct. 2nd, 9:30 a.m.-5:30 p.m. Saturday, Oct. 3rd, 9:30 a.m.-4:00 p.m. Calico Cafe open for meals & snacks both days

Admission: \$4 per person

Bring this Ad and get \$1.00 off the admission price

Marian High School Located on Lahser at 14 % Mile Rd., Bloomfield Hills Free Parking & Shuttle Servicel

Please, no strollers Friday from 9:30 a.m.-2:00 p.m. For information call 248-645-5610