DINING

Festive holiday dinners offer taste of yesteryear

Schoolcraft College
Ye lords and ladies, take heed!
You are invited to gather of a
winter night and laud the holidays with a lusty meal and a
draught of fine wine. The king,
his queen and court will assemble for Schoolcraft College's 22nd
Annual Madrigal diamers, Thursday-Saturday, Dec. 10-12.
The pageantry begins 7:30
p.m. in the College's Waterman
Center where royalty and guests
dine on bounties prepared by the
award-winning cullinary arts
department. You'll hear juyous
sounds produced by members of
the music department and visiting minstrels.
Madrigal Singar washes the

the music department and visiting minatrels.
Madrigal Singers, under the direction of conductor Steve ScGraves, enter the hall in full const the season. Dinners then partake of the prime rib menus many choices, each presented to the court with trumpet fanfare and ceremony.

and ceremony.

Throughout the evening, the dulect tones of Good Neighbors All provide music on period instruments, the Madrigal Singers intone the songs of the season, and a court jester amuses guests with magic and jug-

There are lots of ways to celebrate the holiday season. You can step back in time, and enjoy season and elights at these special holiday dinners.

Schoolcraft College
Ye lords and ladies, take heed!
You are invited to gather of a winter night and laud the holidays with a lusty meal and and seven Mile, just west of 1-275).

Oakland Community

College
The college's annual Wassail
Feast will be presented 6:30 p.m.
Thursday, Dec. 3, on Oakland
Community College's Orchard
Ridge campus, 27055 Orchard
Lake Road, Farmington Hills. The cost is \$45 per person, call (248) 471-7786 for details.

Detroit Institute of Arts

Tickets are still available for an Elizabethan England Wassail Feast, Thursday-Saturday, Dec. 10-12, and Dec. 17-19 at the Detroit Institute of Arts, 5200 dward Ave.

Woodward Ave.
The evening commences with
an open bar reception in the
museum's Kresge Court and continues to the majestic Great
Hall, an opulent setting for the
candle lit tubles, mimes, acrobats, madrigals, dancers and
strolling museums.
Trumpets herald the beginning of the feast, and revelers
are seated for a sumptuous five-

course mea! that was served to nobility of yesteryear.

Highlights include a golden-crusted pork and leek pie, prime rib with Yorkshire pudding, and a finale of bread pudding with brandy sauce.

A vegetarian menu is also available. Wassail punch, a mix-ture of ale and other libations, is served throughout.
The Wassail Feast runs each

The Wassail Feast runs each evening from 6:30 p.m. to approximately 10 p.m. Tickets are \$160 each for Fridays and Saturdays; \$135 each for Thursday, as well as for purchases of 20 or more tickets.

Tickets include valet parking and are tax deductible. All proceeds support the DIA's general operating fund. Call (313) 833-4005 to reserve.

Eagle Tavern at Greenfield Village

Greentield Village
The holiday menu at Eagle
Tavern in Greenfield Village in
Dearborn, offered on select
nights through Jan. 2, reflects
the sensonal availability in mid19th century Michigan and is
created from authentic recipes of

rented from authentic recipes of the time.

A merry band of the area's finest entertainers will delight you and your companions with holiday song and dance. Cos-tumed presenters will be enter-taining throughout the evening.



Seasonal celebration: Festivities commence at Schoolcraft College's annual Madrigal dinners as the Madrigal Singers enter the hall in full costume to present the wassail and toast the season.

Guests will arrive at Green-field Village located at Oakwood Boulevard and Village Road, just west of the Southfield Freeway, and west of Michigan Ave., and drive directly to the Eagle Tav-ern parking lot. Reserved seating at the Eagle

The menu includes assorted cheese and crackers, corn chowder, Sliced Honey Glazed Ham, chicken Pie, Roasted Rib of Beef, 982-600 I for roasted redskin potatoes, and hot reservations.

Tavern is provided family style at tables of eight, as was the custom in 1850.

The menu includes assorted cheese and crackers, corn chowder, Sliced Honey Glazed Ham, Chicken Pie, Roasted Rib of Beef, 1862 and 1864 and

WHAT'S COOKING

Send items for consideration in What's Cooking to Keely Wygo-nik, Entertainment Editor, Observer & Eccentric Newspa-pers Inc., 36251 Schoolcraft, Livonia, MI 48150, fax (248) 591-7279, or e-mail kwygonik@ oc.

Liuonia, MI 48150, fax (248) 591279, or e-mail kwygonik@ e.
homecoma.net

New at Troy's Someruset Collection – P.F. Chang's China
Bistro, is scheduled to open
Monday, Nov. 39 at the Someruset
Collection (South) in Troy Cecupying the ground floor location of
the former Sebastian's, the
restaurant claims to offer a
unique blend of traditional Chinese cuisine and American hospitality in an upscale, modern
bistro atmosphere. Hours will be
Sunday through Thursday 11
a.m.-11 p.m. Friday and Saturday until midnight. Phone
(248)362-7779.

P.F. Chang's China Bistro has
locations across the U.S., but this
is its first entry into the MetroDetroit dining scene. Keeping
reading DINING for a full feature on P.F. Chang's to learn how
Asin, as in authentic Chinesa.

reading DINING for a full fea-ture on P.F. Chang's to learn how Asian, as in authentic Chinese, and bistro, a French notion, har-monize in this unique concept. Wan Gogh's Improv Grill, 27909 Orchard Lake Road,







Farmington Hills (12 Mile and Orchard Lake Road) offers an interactive dining theme. General Manager Stewart Sloan described the experience as one where 'you will be able to choose everything you want to cat and watch it being prepared at the grill in the middle of the room. Something like The Mangolian Barbeque; only we won't be strictly Asian. We'll have a lot of choices."

William Gitre and Duane Gmerek who also own Roosevelt's Billiards Bar & Grill across the street from Van Gogh. They've named Patrick Houston, formerly with Larco's in Troy as executive chef. In the future, stay in touch with DINING for a review of the menu and an explanation of the Van Gogh pages.

Barbeque; only we won't be strictly Asian. We'll have a lot of choices."

The Golden Mushroom, the Mile Road, Southfallow, Ten Mile Road, Sout

Mushroom Cellar, closed temporarily for a facelift. New carpeting with an upbeat Art Decopattern has been installed. Wood floors have been replaced with tile. New art work has been added and the popular gathering spot has been generally spruced un!

up!
The same quality food and service as main floor Golden Mushroom dining is offered in the lower-level, cigar-friendly Mushroom Cellar.

room Cellar.

Flying Fish (17600 W. 13
Mile, Birmingham) has cast oft
to a receptive dining audience.
Wednesday evening last week
saw a full house of diners enjoy-

ing the brightly colored and remodeled interior. They were taking advantage of the "Flight Arrivals" boards announcing best eathers of the day.

Birmingham's Flying Fish is different from the one at Orchard Lake and Maple Road because it has retained two dining levels from its days as Tavern on 13. Downstairs can get abit noisy around 7 p.m., but upper-level tables afford a quieter dining atmosphere.

B Champagno Feast — Eat, drink and be merry as Matt Prentice's Unique Restaurant Corporation toasts the holiday season with the Champagne







17123 Laurel Park Dr. (at 1-275 & 6 Mila) Livania . 734-462-2196

