Please your palate from Van Gogh's palette

BY ELEANOR HEALD SPECIAL WRITER

Michigan's third busiest cor-ner, 12 Mile Road and Orchard ner, 12 Mile Road and Orchard Lake Road in Farmington Hills, is home to the new Van Gogh's Improv Grill. The name screams

for explanation.

First, "Improv" is not short for improvisational, as in theater, but rather a "make it up as you

got food theme.

Is it fair to consider Van Gogh's works improvinational art? Perhaps. Did Van Gogh use a palette? Most certainly and so will you if you eart there. It's fair to say that Van Gogh colored outside the lines. So does this certain.

eatery.
To really understand the whole Van Gogh bit, you have to

To really understand the whole Van Gogh bit, you have to go there.

In Van Gogh's visually stimulating environment, the bar plays on Starry Night and the wall mural (still a work in progress) is Paris Cafe. There are sunflowers, lilaes and painter's palette wall sconces.

As a diner, after some briefing by a waitperson, you walk through a buffet-like setting where you first pick up your painter, and place on it a bowl for your primary colors: meat, seafood or vegetables from nearly endless choices. Complementary colors: sauces, eils and spices go in the smaller bowl.

Transport your full palette to the grill area (think of it as a huge work) and have it cooked in about three minutes by one of van Gogh's grill masters.

When you arrive back at your table, your server will have brought steamed rice and tortillas to enhance you's self portrait or grilled masterpiece.

Van Gogh's Improv Grill

Where: 27909 Orchard Loke Road (at 12 Mile Road in Orchard12 Mail), Farmington Hills (248)324-0400.
Hours: Monday-Wednesday 11 a.m. to 10 p.m., Friday and Saturday until 11 p.m. Saturday and Sunday from noon to 10 p.m.,
Monus creative interactive dining theme where you can choose
everything you want to eat and watch it being cooked at an open
grill.
Cost: Moderate with head 65.40.

Cost: Moderate with lunch \$5-10 and dinner one price \$13 that

includes a trip to the salad bar.
Reservations: Accepted Sunday-Wednesday only
Credit cards: All majors accepted.

Among food choices for your bowl, you could have gone Oriental all the way, taken a Mexicantwist or created a unique American BBQ. If your mind is a blank canvas, then you can get inapired by reading Your Sketch Book (a.k.a menu) for recipe suggestions such as a new twist on Surf and Turf.

To create it, you're instructed to add beef, shrimp, pea pods, mushrooms, red onions, red and green neppers to the big bowl. The little bowl gets Worcestershire, soy sauce, garlie oil, chili powder, black pepper and garlie. A grill master does the rest for the surface of the surface

A grill master does the rest for you!

Feel like going South of the Border? Chicken, tomatoes, scallions, onions, green peppers and mushrooms get together in the big bowl for the El Sombrero. Salsa, chili powder, crushed red pepper, cumin powder and salt bowl. Do a chucha in the grill line and shout Ole!

If you don't like sitting through a whole dining experience, Van Gogh's lets you move around and even go back a sec-

ond time. It's Unlimited (n.k.n. all you can ent). There are no boundaries, no limits. Your second Unlimited need not duplicate your first. You're in control here. Go for the gusto and express your culinary artistry.

The Yan Gogh idea is the inspiration of owners William Gitre, and brothers Duane and Tom Gmerek. They also own Roosevelt's Billiards Bar & Grill at the east end of the Orchard-12 Mall, a stone's throw from Yan Gogh's. These three owners are not only into art, but history, as in Teddy Roosevelt, the major theme played out in this popular tavern that has been going strong for over five years.

As a bigger than life Van Gogh greets you at the entrance of his' place, Teddy does in 'his."

Faithful execution of the Van Gogh's palette play on words is done by general manager Stewart Sloan, who when it's buy, grabs a spatula and starts grilling.

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grains a spatial and states grilling.

The full service bar area is a cool place to hang out with friends, even on a cloudy night (no stars, get it?). Seven beers

are on tap; 17 more by the bottle.
If you like wine, there are 14, all served by the glass (\$4.50-6) or bottle (\$21-26).

General man-ager Stewart

ager Stewart Sloan at the new Van Gogh's Improv Grill where you can create

vour own culi-

nary master-

WHAT'S COOKING

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rant in the metro-Detroit area. Keep reading the dining page for details.

and an in the second Sunday.

■ LaShish Restaurant — Is planning a mid-January opening at the corner of Canton Center and Ford Road in Canton. It will be the seventh LaShish Restaurant in the metro-Detroit area. Keep reading the dining page for details.







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