## Some foods still obscure, and that's very good news

CORRESPONDENT

Take a drive down Grand River in Farmington and Orchard Lake Rond in Farmington Hills and what you see is a multicultural culinary landscape.

Increased dining options are reflective of the diversifying population the area has witnessed in recent years, but they re also reflective of more daring appetites from across the cultural board.

"I think the whole area northwest of Detroit has seen an increase," Farmington City Manager, Frank Lauhoff said. "People from different cultures were coming in and they're bringing their cultures with them, but for people to go into business for themsolves and to succeed they're drawing from a cross section of people."

tures with them, but for people to go into husiness for themsolves and to succeed they re drawing from a cross section of people. And while the culinary explosion might not be unique to Farmington and Farmington Hills, the concentration of restaurants and ethnic grocers along the mainderings of the two cities is truly impressive. Tucked between the pizza and burger joints are Indian Chinese, Japanese and Thai restaurants galore. Everest Express in Farmington bills itself as the first to serve Neptil cuisine in Michigan. Some restaurant owners say they located in the area because it's a place where people of similar cultures increasingly live and work,

say they wanted a Farmington address because of the affluence of the com-

of the affluence of the community.

The Everest Express has been open on Ortend Lake Road for about 10 months and owner Nidhal Gorges said the restaurant has come to rely on the local clientele, which seems eager to try something new.

"I've been getting a lot of local people, which I am very happy with," Gorges said.

"That's what we want-our neighbors to come here."
For some customers, the food is traditional, or something remainiscent of home.

For some customers, the food is traditional, or something reminiscent of home. Others are setting off on an epicurean adventure.

Maria Guerra of Walled
Lake spent about an hour scouring the shelves at Chinn
Merchandise, a grocery store on Grand River. She said she just likes to find something different and that something she tastes at an ethnic restaurant will prompt a trip to an ethnic gracter where she can find ingredients she needs to experiment.

"I try different stuff at the restaurant. Then the idea is to try it at home," Guerra said." I try Chinese,
Japanese, you name it. I'm Italian. So you've got the
United Nations right here."
Next door at a small Indian grocer called, Nam Ste Plaza, Ram Gutta of Southfield was flipping through Indian language video ensetter after

flipping through Indian lan-

'People from different cultures are coming in and they're bringing their cultures with them, but for people to go into business for themselves and to succeed they're drawing from a cross section of people."

Frank Lauhoff Farmington City Manager

he had picked up a few groceries.

"There's no place like this in Southfield. That's why I come to Farmington Hills," Gutta said. "You can't get this in Kroger's or Meijer's."
The strip mall where the two shops are located also contains Spicy Desi Indin, a self-style "fast food joint" serving Asian-Indian food. Owner Raja Bhupathiraju opened the restaurant in January. He said he chose the location because of the other ethnic shops in the strip mall and because the surrounding area is becoming heavily populated with Asian-Indians.

While many of the restaurant and shop owners said they located in Farmington or Farmington Hills because their cultures were becoming more visible in the area, most owners interviewed said they still needed a broader base of customers to succeed.
"We get all kinds of people,"

stii needed a broader base of customers to succeed. "We get all kinds of people," Ravi Mandava said. Mandava is Co-owner of Priya, an Indian restaurant that

years ago. Priya started out in Troy and Mandava said he and his partner chose Farmington because of the Asian-Indian population in Farmington, Novi and West Bloomfield.

Farmington, Novi and West Bloomfield.

The reputation of the restaurant has been growing and has been doing well despite all the competition in the area. Mandava attributes the restaurant's success not only to the Asian-Indians in the area, but also to the the area overall diversity.

"I think that's the reason we're doing well." Mandava said.

But some restaurant owners are becoming concerned with what they see as an overabundance of restaurants in the area.

When Desert Sands owner Mike Salamey opened his restaurant on Orchard Lake Road four years ago, his was one of the only restaurants in the area. serving Middle Eastern food. Populations of Jews, Chaldeans and Jews, Chaldeans and Armenians in the area prompted him to choose the

location.
"All different types of people that like to eat Middle
Eastern food," Salamey said.
Now, he estimates there are
10 Middle Eastern restaurants in a five mile area.
More choices, he said, has
meant a smaller portion of
the customer pie for everyone.

the customer pie for everyone.
"Obviously, it hurts,"
Salamey said. "The more
choice, the less there is to go
around, unless our customer
base is growing, and I don't
think it is."
Salamey said he was confident that the market would
eventually sort out what he
called a glut of restaurants
but that restaurant owners
would suffer in the meantime.

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"There are a lot of ethnic people here, but it's become too much for the people,", said Salamey, who added that the fallout from Sept. 11 also hurt a lot of the restaurants. But even specialty ethnic restaurants are feeling the pinch of competition. Thilagam Pandia, Coowner of Udipi Vegetarian restaurants are strip mall area on Orchard Lake Road-said things have changed in the four years since the restaurant opened.

"Before was better," Pandia said. "People had less choice. Now, they have more choice." But Roa Wilson, Co-owner of Alegrias, a Spanish tapasstelle casterward in the

of Alegrias, a Spanish tapas-

Holiday Inn on 10 Mile Road said the area is still attractive to restaurant owners.

Alegrias opened two years ago and frills like Plamenco dancing on weekends, as well as a type of cuisine that's rare in the metro-Detroit area, have combined to make it a popular dining spot.

"Spanish food is just so underrepresented in this area, Wilson said that he and his partner, Jose Montes, figured that Farmington-Furmington Hills area residents fit a certain profile.

They were more affluent and more likely to have traveled to places where they could have become familiar with the type of food served at Alegrias.

"You would not want to put this in Redford or Downriver, You would not succeed," Wilson said. "You need someone that has culture to try different things."

Hong Hun Co-owner, Gary Yau, said the restaurant's Orchard Lake Road location were reasons that he moved to Farmington Hills 18 months ago. Hong Hua, which began with a location in Troy, serves Hong Kong cuisine and is a relatively upcade restaurant.

"We're able to attract cus-

tomers from Ann Arbor and

## Celebrate theater - dine at Duet, see 'West Side Story'

In celebration of the start of the 2002-2003 theater season, the Observer & Eccentric Newspapers is offering readers an opportunity to win dinner for 4 at Duck, a Matt Prentice, Unique Restaurant Corporation fine dining desti-nation in Detroit's Theater District, 3663 Woodward Ave, next to Orchestra Hall, and tickets to the Tuesday, Sept. 3 opening of "West Side Story" at the Fox Theater in Detroit. Dinner/theater puckage Dinner/theater package includes shuttle service to and from the show, but not tax, tip,

or alcohol.

Duet's "urban upscale" theme plays on continental cuisine notes with overtures and orchestrations bringing the word creative heightened tones," say O&E wine columnists Ray & Eleanor Heald. Dinner menu highlights include seared veal chops, roasted rack of lamb, pistachio crusted sea bass, and asparagus flan. Duet is open for lunch and dinner, call (313) 831-DUET for reservations and information. reservations and information Runner's-up will receive four tickets to the Friday, Sept. 6

performance of "West Side Story."
To enter, briefly explain why you and your family enjoy going to the theater, and why it's important to support the performing arts.
Deadline for entry is Monday, Aug. 26. Send entries to Keely Kaleski, Assistant Managing Editor Features, 805 E. Maple, Birmingham, MI +8009, Birmingham, MI +8009, 644-1314 or (7434) 591-2729 or e-mail (ns a text file, or (248) 642-1314 or (734) 391-7279 or e-mail (as a text file, or copy and paste information into e-mail) to kkaleski@oe.homecomm.net

Include a phone number where you can be reached during the day. Two grand prizes will be award, and four runner-up. For more information, call (248) 901-289. To learn more about Duet, visit www.uniquer-estaurants.com "West Side Story" opens Tuesday, Sept. 3 at the Fox Theater and continues through Sunday. Sent. 8.

Sunday, Sept. 8. Producers from fourteen theater companies have joined forces to mount this new pro-duction of "West Side Story," one of theater's greatest treas-

Stephen Sondheim and Arthur Laurents. Tickets range from \$25 to \$66, call (313) 471-6611 to charge tickets (248) 433-1515.

## RENAISSANCE FROM PAGE B3

You could also be accused of

You could also be accused of being a Bostonian."
Activities at the festival, which runs 10 a.m. to 7 p.m., August 17 through September 29, includes straw search treasure hunt, jousting event, chocolate festival, pumpkin bowling, golden apple treasure hunt, and wine and cidar tasting.

ing.
The festival marketplace features more than 190 artisa who display and sell their handcrafted treasures.

And on the stages, there will

And on the stages, there will be magicians, musicians, jugglers, and more entertainment for kids of all ages. Several sites to feast your eyes and palates on will be available, including rousted turkey drumsticks, Scotch eggs, or soup in a bread bowl. Located in Holly off 1-75, Exit 106, the festival grounds is on Dirk Highway between Pontine and Flint.

For more information, call (800) 601-4848 or visit www.remaissancefest.com.

'The language is not that different from our own language today. It's just a matter of . . . they spoke higher, and they spoke more

Joseph Cripps

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