Sweet Georgia Brown showcases Detroit on the move

Sweet Georgia Brown in Detroit opened with a splash in June 2002. Reservations were at a pre-

mlum and they still are, espe-cially on weekends.
That's good. The bloom is not

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Lecation in the popular Greektown district gives it a big city feel - like Manhattan or Chicago. No shouts of Oopa, however, and even with the Southern-sounding name, no soul food.

Adding charm though, are a few Southern dishes such as Fried Plantain Chips, Wedge Salad, Southern Comfort Pork Chops, Praline Baked Sweet Potato with Honey Butter and Georgia Peach Cobbler.

The rest of the menu is upbeat American classies with international underpinnings served in a refined, sophisticat-

international underpinnings served in a refined, sophisticated, stylish, white tableclot ambiance. The modish decord draws ong blobal influences with paintings of American jozz greats, indigenous African wood doors, Caribbean stone and handcrafted Hudian furnishings. Dressy, business-casul attire is the norm but once you settle in to your table with handmade chairs or a plush banquette, the well-trained service staff makes you feel right at home and downright comfortable.

SETTING A MOOD

If you want to be entertained during dinner, request a table near the grand plano, where juzz piano livens up the barlounge area every Thesday through Thursday, A juzz trio plays Friday and Saturday evenings and at Sunday brunch. If conversation is your preference, ask for a table in a quieter section of the restaurant. Oversize tables in the 180-seat restaurant are available to accommodate large groups. President and Managing Partner Frank Taylor, late of The Parkway Grille at the Detroit Marriott Pontlac at Centerpoint, brings more than 20 years of restaurant management experience to Sweet If you want to be entertained



Sweet Georgia Brown Chef Jerry Nottage with his signature Crab and Shrimp Cake.

Georgia Brown. He is the part-ner of Detroit resident LaVan Hawkins, who has been associ-ated with the food industry for

ated with the food industry for a quarter century.

"Our team's goal," Thylor said, its to provide our guests with unparalleled service and quality, I want everyone to enjoy an unforgettable dining experience at Sweet Georgia Brown. And the team is doing that with a distinctly Detroit's on-the-move feel.

SIGNATURE DELIGHTS

Sweet Georgia Brown's
Executive Chef Jerry Nottage,
also late of The Parkway Grille,
has designed a menu with what
have already become signature
dishes.
Count him in as part of the
perceived Detroit feel. Thylor

was influential in bringing
Detroit native Chef Jerry from
his position in Houston, Texas,
to the Parkway Grille and then
to Sweet Georgia Brown.
After graduation from
Detroit Kettering Itight
School, the now 42-year-old
Chef Jerry went on to graduate from the Calinary
Institute of America in Hyde
Park, M.Y. Meeting them at
The Parkway, I sensed that
Taylor would not open a
restaurant without Chef Jerry
in the kitchen. As it turns out,
that hunch was correct.
Among Chef Jerry's signature
menu items are his Crab and
Shrimp Cake, which can be
ordered either as an appetizer
or as a main plate. This pure
tump crab and shrimp cake,
without any bread crumb
binder, is served atop a beef-

steak tomato with fried

steak tomato with fried spinach.

Simply dubbed Fried Lobster, twin lobster tails lightly dipped in a tempura batter, are served with drawn butter, spicy remoulade and a crab fried rice timbale. Somebody should add he phrase, 'the most succulent you'll ever eat,' to the description of this dramatically presented dish.

Beef lovers opt for T's Cowboy Ribeye topped with lemon butter and garlie lump crabmeat. 'T's' stands for Taylor's and represents his native Houston roots.





Sweet Georgia Brown features jazz and fine dining with dishes such as Chef Jerry's Signature Crab and Shrimp Cakes, Escargot and Jordan Cabernet Sauvignon from 1998.

Taylor maintained that the wine list was "a work in process." Since lists Taylor "tailored" at The Parkway Grille won Wine Spectator awards, it's only reasonable to assume that he'll reach for similar wine accolades for Sweet Georgia Brown in the near future. Executive Pasty Chef Nicholas Orlandino, who practiced his craft at Pike Street restaurant in Pontiac under the former ownership, creates desserts to satisfy any sweet tooth. Chef Nick's Amaretto Cheese Torte accompanied by white and dark chocolate tiles is his signature. Sweet Georgia is his signature. Sweet Georgia Brown's dessert signatures are Georgia Peach Cobbler and Big Mama's Chocolate Cake.

Eleanor Heald is a Troy resident who

SWEET GEORGIA BROWN

Where: 1045 Brush St. (at Monroe), Detroit. (313) 965-1245

Open: Monday-Thursday, 11 a.m. to 11 p.m., Friday until 1 a.m., Saturday 4 p.m. to 1 a.m. Sunday Jazz Champagne Brunch 11 a.m. to 4 p.m., dinner 6-10 p.m.

Food style: Classic American cuisine with an international flair in an upbeat setting.

Cost: A la carte menu with entrees \$18-\$39.

Reservations: Advised

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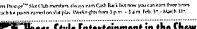






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