

Restaurant owner Jim Thomp-son, whose new Bijou restaurant in Southfield is expected to open just about now, believes this one to be "a Holiday award winner in the near future".

pe a rotiday award winner in the hear future. Thompson is counting on gour-net food and a movie-star motif to add up to a leisurely dining spot that will rival the Vineyards in Southfield and the London Chop House in Detroit. "There's not another menu like this in Michigan," he declared. Attorney Jack Perry of West Bloomfield is part-owner of the Bl-jou. Thompson himself owns two Bistro restaurants — one in Red-Ford and one in Troy — pios 10 Lum's in four counties and Bicycle Jim's in Ann Arbor.

ON A RECENT afternoon, I ast with Thompson and a circle of chefs in the partially finished Bi-jou. The bright-colored chairs were still sovered with plastic. A neon nude, unlighted in the afternoon, dramatized where the bar would be

be. Heinz Mangusen, formerly head chef at Trader Vic's in Detroit, is the Bijou's head chef. His staff in-cludes Joe Bean and Paul Col-ombo, top Culinary Institute of

America graduates Consulting with Mangusen on the Bijou's menu is Aldo Grazio-tin, chef instructor at the Cullnary Institute in Hyde Park, N.Y.

"PEOPLE CAN come here and have a leisurely meal, over three or four hours. So many people are in a rush. They save two minutes, rush home to relax and are two minutes nearer to death. That afternoon, the cooks munched on McDonald's hamburg-ers and French fries, as we talked

29515 SOUTHFIELD RD. BETWEEN 12 MILE & 13 MILE RD (Opposite the new Sears Store)

424-8780

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about the Bijou's international menu of haute cuisine. BEST OF ALL, for these of use who do not read menus in French without an interpreter, everything on the Bijou menu will be named explanation in English, plus sumber to order by. Seafood and ateaks will be among the specialities, with lots of An entree may average \$7 to \$8, former s, but may average \$7 to \$8, for a former s, and every. "It's THE method average \$7 to \$8, for a former s, and every." menu of haute cuisine. BEST OF ALL, for those of us who do not read menus in French without an interpreter, everything on the Bijou menu will be named in French, but also given a detailed explanation in English, plus a umber to order by. Seafood and atcasks will be among the specialities, will be to tableide cooking including crepse. An entree may average 7 to \$9, some at \$12 or more, and every-thing will be a la carte. Your meal may begin with a shrim procktail Bijou evred on half an avocado and wind up with a French pastry - or yu can make a cholee from more elaborate fake. Visiting chef Grassiolin de-peribed the menu between bits of hamburger and offered homespun philosophy: "PEOPLE CAN come here ard

rants that offer either tast looss or fine foods. "IT'S THE medicore restau-rants that are being sorted out," Graziotin said. For 28 years, Graziotin has tagght at the Collnary Institute, 21 years of this perfect attend-ance," he reported. He has just been elected to The Golden Toops, an organization of least han 85 of the loop professional chefs in A merica, including the White House chef! The Professional Chef, bible of the Oulinary Institute, to me and 50 amis."

THE BOOK which is in its fourth edition was prepared by the

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Culinary Institute of America and the Editors of Institutions Maga-sine. Food portions are mostly given for 50 persons. At the Culinary Institute, "We are dedicated to teach cooking to re dedicated to teach cooking to

are dedicated to teach cooking to reach more people. We have a moral responsibility to improve the food and improve health." Gra-tistic and

the food and improve health, Gra-ziotin said. The Italian-born, EnglisHedu-cated Graziotin, who is 63, may just be the echoolboy's protessor, "Mr. Chipa," of the food industry. He has been demonstration chef for many years at the Culinary In-stitute and he participates in the institute's consultant service, lec-turing to slumni. "We're just like parents," he said. "After the children ær mar-ried, we go visit." Fine holion Cusing • Mon

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