a counting for taste

by D. Gustibus

Some extra touches make Golden Mushroom special

You traveling taster visits area extertes and rates them on a 100-point scale. Up to 30 points are awarded for ambiance, which includes general atmosphere and service. So points for food, and it spoints for price/value rating. A total count of 35 points for price/value rating. A total count of 35 points for meading to good, 78-89 points dealing from passing to good, 78-89 points dealing the very good with some extraordinary features, and 80-points dealing the price of the price of

experience awaits you.

GOLDEN MUSIROOM, 18100 W. 10
Mile, Southield (559-4230), is a popular dining spot. The tables, though somewhat
crowded, are very attractively appointed.
We did encounter a dirty glass and a dirty
spoon, but on the whole the restaurant is
classy and stylish. Not so classy, however,
was the treatment when we arrived for our
lapton. Saturday reservation. We were
advised that there would be about a 10-minjute wait so we went downstairs to the bar
rrea, which was drafty and cold. We were
still waiting 35 minutes later when we noceed that another group of four, who had
arrived after us, was being scaled. We comrained and were seated immediately; not a
viry professional way to handle the reservilions and seating of customers. Neverthelets, reservations are a must. GENERAL
ATMOSPHERE — 15 points maximum.
Paints quorided — 10.

Onr waitress was delightful. She was ex-ceptionally pleasant and informative about the mean items, their preparation and ori-ging. When asked, she was able to explain why New Zealand venison was served in plact of Michigan (New Zealand is more tender). Although her knowledge and spirit

For appetizers, we sampled two dally specials and two regular items. Rich and flavorful, the Golden Mushroom soup is a must. The crab and artichoke gratinee, served in a shell, was also quite tasty. The two daily specials, at \$8.50 and \$8 were not appealing. The stone crabs were well presented but bland. The black and white traffices over angel hair pasts was so creamy that we could hardly teate the truffler. The rolls were common and unappealing. DRINKS, APPETIZERS AND BREAD — 10 points maximum. Points awarded — 8.

A choice of Caesar or garden salad comes with the meal. The Caesar salad had little garlle flavor and no anchovies, but was good nonetheless. Although the vegetables were fresh and crisp, the dressing on the garden salad was too oily SALAD - S points maximum. Points awarded — 3.

The New Zealand venison, served in port wine sauce, with glazed chestants, wild rice, persimmons and apples — a daily special at \$19.55 — was deliclous. The tender venison blended perfectly with the garnish complements. The lamb chops at \$21.50, also rich in flavor and cooked just as ordered, were served with an onion chutney, which added nicely to the dish. The most disappointing dish of the evening was the special red snapper with mushroom sauce at \$19.95. The sauce was too heavy, and the snapper was tough and too fishy. In contrast, the

No meal is complete without a sweet (or two), and the banana and chocolate mousse ple in meringue crust filled the bill perfect-ly. The bananas kept the mousse from over-whelming the meringue. ly. The bananas kept the mouses from over-whelming the meringue. A couple at a near-by table raved over the Mouzart wannot brownie cake with buttercream froding. While there was too much chocolate for our taste, others might find it just right. DES-SERT AND COFFEE—10 points mexi-num. Points awarded — 8.

A nice touch at the Golden Mushroom is the serving of complimentary appellaces (capon liver mouses and salmos on co-cumbers) at the start of the meal and petil fours with the check (perhaps to "sweeten" it?). However, at \$50 per couple, we felt the meal should have been perfect throughout. PRICE/VALUE — 15 points maximum. Points owarded — 12.

A COUNTING FOR TASTE — 100 points maximum. Total points awarded: 81. Golden Mushroom is a good choice for a special light. The knowledgeable staff can help guide you to some very special dishes.

D. Gustibus velcomes your reactions, comments and suggestions of favorite restaurants in the Observer & Eccentric communities. Write to D. Gustibus in care of Observer & Eccentric, Entertainment Department, P.O. Box 503, Birminpham 48012.

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upcoming things to do

Continued from Preceding Page

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Or THE NUTCRACKER'
Northern Ballet Theater will present the holiday classic 'The Nutcracker' at 8 p.m. Saturday, Dec. 21, and 2 p.m. Sunday, Dec. 22, at 19/mouth-Salem High School Auditorium In Plymouth-Salem High School Auditorium In Plymouth. The symphony, with conductor Francesco Di Blast, will accompany the dancers of Northern Ballet Theater under the arristic direction of Mitchelle Wolfe. All seats are reserved. Tickels are \$7 for adults, \$5 for children under 12 years of age

and \$5 for senior citziens. Tickets are available at Livonia City Hall, 33000 Civic Center Drive, Livonia; Northern Ballet Theater, 331 N. Main, Plymouth, and Village Sweets of Treats, 124 N. Center, Northville. For more information call 455-7970.

◆ ATHIGHKICKER

Jerry Lee Lewis will perform Sunday,
Dec. 22, at the Highkicker Saloon in Pontine. The rock star was originally scheduled
to appear Sunday, Dec. 1. Other performer
slated to entertain in the series of WCXI-

hosted concerts at the saloon include Steve Wariner/ Johnny Lee, Jan. 12; Tammy Wy-nette, Feb. 23; and John Anderson/the Whites, March 23. Tickets are available by calling 334-5550.

• CASTING CALL
Auditions for the Theatre Guild of Livenia-Redford production of "Extremitles"
will be held at 2 pm. Sunday, Dec. 15, and
7.30 pm. Monday, Dec. 16, at the theatre
in Redford. For further information, call 425-

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The Haymarket Restaurant will also be serving Christmas Brunch, 10 a.m.-3 p.m.
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