

table talk

Cranbrook gala

Nearly 40 master chefs from top area restaurants and country clubs will prepare food for Cranbrook Kingwood School's eighth annual Le Gala de Cuisine 3-4 p.m. Sunday, May 4, at the school's Elliot Saarinen-designed Quadrangle and Great Dining Hall in Bloomfield Hills. Dishes will range from hors d'oeuvres and entrees to desserts, cheeses and fruit. Food specialties include rack of lamb, seafood fettuccine, salmon en croûte, beef tenderloin and shrimp, as well as soufflés, tortes, pastries and various kinds of coffee. Le Gala de Cuisine also will offer wine, music, entertainment and a Gala cookbook. For more information, call 645-3134.

ben at \$2.75. There also will be some specials on drinks.

Scholarships

Applications for the 1988-89 term, for one of 10 scholarships for culinary students, are available by sending a self-addressed stamped envelope to Pat Wilkie at the Lark, 6430 Farmington Road, West Bloomfield 48033. Scholarship funds are raised each September at the Official Michigan Championship Chili Cookoff held at the Lark. The scholarships are limited to needy and deserving Michigan residents who have been accepted as full-time students in a culinary arts curriculum (the school may be out-of-state).

Price break

Nitty Norman's of Walled Lake will cut back its prices for one day, Tuesday, April 15. Manager John Buchner said, "We're giving people a little break on tax day." From 11:30 a.m. till 11 p.m., prices on the entire menu will be the same as they were at Nitty Norman's nine or 10 years ago, Buchner said. Burgers will go for \$1.95-\$2.95. Among main entrees are New York sirloin at \$6.95 and queen size filet mignon at \$6.25. For dessert, there's fresh strawberry pie and Southern pecan pie, each 95 cents. Sandwiches include the grilled reu-

George's Day

The British holiday, St. George's Day, will be celebrated Wednesday, April 23, at the Hotel St. Regis in Detroit. Englishmen wear a rose in their lapels to honor St. George, patron saint of England, on this special day. The St. Regis will provide roses for hotel and restaurant guests on the 23rd. The St. Regis restaurant menu will offer such British fare as fresh Dover sole, roast prime rib of beef accompanied by Yorkshire pudding and trifle, and English mixed grill, and steak, kidney and mushroom pie.

Double Eagle needs pizzazz

Your traveling taster visits area eateries and rates them on a 100-point scale. Up to 30 points are awarded for ambience, which includes general atmosphere and service; 55 points for food, and 15 points for price/value rating. A total count of 80 points or less indicates a restaurant is not recommended; 60-74 points signify from passing to good; 75-89 points designate very good with some extraordinary features, and 90-100 points show that a very special dining experience awaits you.

DOUBLE EAGLE RESTAURANT, 5725 Rochester Road, Troy (879-1535), offers a stylish and attractive setting, with crisp linen tablecloths and fresh flowers. The dining room has a pleasant view, overlooking the Sylvan Glen golf course. The waiters are dressed in tuxedos, but most of the diners are casually dressed, many in sport shirts. On Tuesday through Saturday evenings, there is a piano player in the lounge whose music is piped into the dining room. On Sunday, a strolling guitarist plays. However, in spite of the nice touches, the restaurant has a sterile and unloved feeling, lacking in real cheer. Our reservations were honored promptly, and diners look about an hour and a half. **General Atmosphere — 15 points maximum. Points awarded — 11.**

If anything, the service was overly attentive, with waiters and busboys repeating twice. Most unexpected was having the tuxedoed waiter remove our dirty silver from the appetizer plates and put it back on the table. **Service — 15 points maximum. Points awarded — 11.**

The assorted hot hors d'oeuvres for two (\$9.25) had both good and fair items. The artichoke fritters with bearnaise sauce were tasty, even though the sauce was a little heavy. The shrimp with almonds were flavorful, juicy and very good.

The mushrooms, stuffed with ham and sour cream, were a pleasant change from the more common hamburger-filled type. However, the crab was dry, and the eggplant was so deep-fried that we couldn't taste the eggplant itself. Details were average strength and price for \$3-\$3.25 each). The fresh corn bread and French bread were both unusually good. **Drinks, Appetizers and Bread — 10 points maximum. Points awarded — 8.**

A house salad is included with the meal, and it was fresh, with tomatoes and onion. Both the blue cheese and ranch dressings were better than average, and the waiter offered fresh ground pepper. **Salat — 5 points maximum. Points awarded — 4.**

The veal cutlet California-style (\$13.50) was recommended by our waiter. The veal, served with tomatoes and green pepper, was tender and quite a nice taste combination. The fetuccia Alfredo, served with the veal, was poor. The pasta was pasty, and the sauce was neither cheesy nor creamy. The fruits of the bayou (\$13.25) and described on the menu as shrimp, scallops, crabmeat and mushrooms in a whiskied veloute sauce) was a bit bland for such an elaborate-sounding dish. Although there was a good-sized portion of seafood, even the rice pilaf tasted only like steamed rice. The chicken roast San Francisco-style (\$12.50) was a hedge-podge of chicken, fruit and vegetables with a sweet and sour sauce. Most decent Chinese restaurants do a better job with this dish. **Entree, Vegetables and Garnishes — 30 points maximum. Points awarded — 20.**

a counting for taste

D. Gustibus

The apple crisp (\$2.75) was a hit, full of apples and cinnamon, and served warm. The chocolate cheesecake (\$2.75) was also rich and appealing. The only disappointment was the raspberry soufflé (\$2.75) which tasted more like pudding than anything else. **Dessert and Coffee — 10 points maximum. Points awarded — 8.**


At \$50 per couple with tip, the meal was not an unusual value. Food was ordinary, and though there were no major problems, there was no interest or excitement either. **Price/**

Value — 15 points maximum. Points awarded — 11.

A Counting for Taste — 100 points maximum. Total points awarded: 72. The Double Eagle was adequate, but — except for the delicious mints at the door — it lacked that "something special" that would entice us to go back.

D. Gustibus welcomes your reactions, comments and suggestions of favorite restaurants in the Observer & Eccentric communities.

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'Mr. Superharp' to perform

James Cotton, "Mr. Superharp," will present his blues and boogie party at 7:30 p.m. Friday, April 11, at the Royal Oak Music Theatre. Also appearing will be Johnny Copeland and John Mayall and the Bluesbreakers. Cotton is touring in support of new LP "Live from Chicago... Mr. Superharp Himself" on Alligator Records.

The album was recorded before a sold-out crowd at the Chicago showcase club, Biddy Mulligans.

Cotton and his new band, which includes a three-piece horn section, will perform material from the LP including a new Cotton original "Hard Headed" and a Muddy Waters tune, "Just to Be With You."

DINING AND ENTERTAINMENT GUIDE ON THE TOWN

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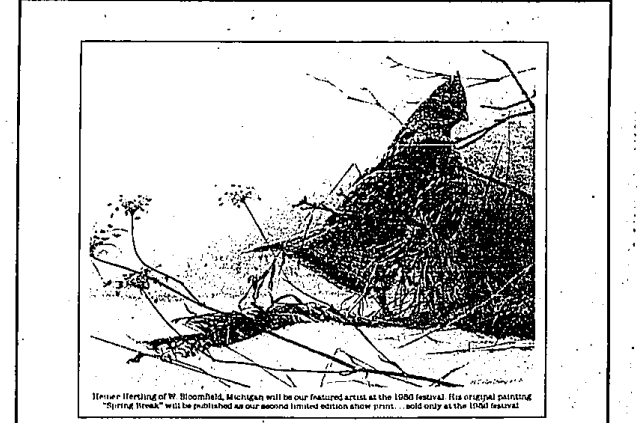
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Come to Michigan's most exciting and complete Wildlife Art Show & Sale... displaying over 1000 original & limited edition prints, carvings, nature photography, bronzes and wildlife art gifts... all on sale. Meet nationally renowned artists and participate in the Festival's many special events.
Show hours: Friday April 11... 11 am to 10 pm Saturday April 12... 9 am to 9 pm Sunday April 13... 10 am to 6 pm
Admission charge: \$3.00 daily \$4.00 weekend pass \$3.00 children under 12
Demonstrations Schedule Fee— \$2 per session
Friday: 1:30 Airbrush 3:30 Decoy Carving 6:30 Photography Saturday: 1:30 Watercolors 3:30 Decoy Carving 6:30 Photography
Schedule of Events
Thursday, April 10 "Preview" Sponsors Only
Friday, April 11 11 am to 10 pm
11:30 am Silent auction open to public
1:30 pm Decoy painting contest begins
1:30 pm Wildlife art demonstration begins
Saturday, April 12 9 am to 9 pm
9 am Silent auction continues
9 am Decoy painting contest continues
1:30 pm Wildlife art demonstration begins
Sunday, April 13 10 am to 6 pm
10 am Decoy painting contest ends
10 am Auction of decoy begins
4 pm Silent auction ends— presentation of paintings to highest bidder
For information call 617-868-3630 or 615-860-9386 Michigan Wildlife Habitat Foundation