

DINING

Detroit's Opus One reliably impressive for over a decade

BY ELEANOR HEALD SPECIAL WRITER

Zagat restaurant survey dubs Opus One 'reliably impressive,' additionally rating food, service and decor in the extraordinary to perfection class.

Detroit's renaissance is happening. Live theater and opera play to full houses.

Opus One, however, takes the hassle out of a night on the town with dinner and live theater packages including complimentary shuttle service.

When Opus One owners Jim Kokas and Ed Mandziara opened on Aug. 27, 1987, they served dinner to 62 people; all but two were invited family and friends.

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- Where: 565 East Larned, Detroit (313) 961-7766. Hours: Lunch 11:30 a.m. to 2:30 p.m. Monday-Friday; 2:30-7 p.m. Bistro-style bar menu; Dinner 5:30-10 p.m. Monday-Thursday; until 11 p.m. Friday, 5-11 p.m. Saturday. Menu: American cuisine with a continental flair. Cost: Expensive a la carte menu with dinner entrees ranging \$26-35. Reservations: Accepted. Credit cards: All majors accepted. Primo Seats Dinner/Theater Package: Price per person includes ticket and four-course meal (soup, house salad, entree and dessert) plus shuttle to and from performance.



Elegant dining: Detroit's Opus One is housed in a completely renovated Albert Kahn-designed building. Its elegant food is served in impressive dining rooms with intricately vaulted ceilings and overall impressive decor.

thy Ginzsky, a Johnson & Wales (Rhode Island) Culinary Arts graduate, has been with Opus One since it opened, working first in the capacity of sous chef and promoted to executive chef in 1994.

Cooking since age 17, Ginzsky, a Michigan native, considers his specialty area soups and sauces. His Corn Clam Chowder is only one of his Opus One signatures.

fully designed, but not architecturally overdone with towers and such. While creative, they signal a respect for natural ingredients with each plate garnish impacting the overall palette of flavors experienced.

Chefs who like to hunt wild turkey and deer in the wilds of upper Michigan as Ginzsky does, generally know what to do with specialty cuts of meat. Ginzsky does! Whether it's sauteed wild

mushrooms in crisp filo medallion, char-grilled New Zealand lamb chops with balsamic glaze, spice-rubbed filet of Gulf swordfish with tropical fruit salsa, sauteed medallions of Provençal veal or the daily special, results are succulent and sumptuous.

Gourmet magazine lists Opus One as one of America's Top Tables. A fine dining experience is enhanced by fine wines. Opus One's list is award winning. Annually since 1989, Wine Spectator magazine has rated it "one of the outstanding wine lists in

the world." Since 1992, Opus One has been annually honored with the DineOut (Distinguished Restaurants of North America) award for "highest standards for food, wine, spirits, service, atmosphere and value."

WHAT'S COOKING

Send items for consideration in What's Cooking to Keely Wygonik, Entertainment Editor, Observer & Eccentric News/pers, Inc., 36251 Schoolcraft Livonia, MI 48150, fax (248) 591-7279, or e-mail kwygonik@oe.com

Manor (25625 Telegraph Road, north of 10 Mile Road, Southfield) sponsored by Merchants Fine Wines. Formerly at the White Heather in Ferndale, the popularity of this event each election day for the last six years required a larger hall.

Restaurant news Pike Street Restaurant - 18 W. Pike Street, Pontiac (248) 334-7876, while remaining committed to its new California theme, has again reorganized at the helm of its kitchen.

Ritz-Carlton, Dearborn - hosts "Taste of France" beginning Thursday, Nov. 12. Two events will be part of the celebration, a Wine-Maker dinner 6:30 p.m. Thursday, Nov. 12 and Wine Tasting 6 p.m. Friday, Nov. 20.

Nov. 1 - Crittenton Hospital Gourmet Gala, 5-8 p.m. Sunday, Nov. 1 at the Troy Marriott, 200 W. Big Beaver Road, Troy. Twenty-second annual event offers tastes of 40 of metro Detroit's most popular restaurants including Kruse & Mue, Restaurants, Scallops Gill and Grill and Rochester Chop House.

Nov. 3 - Single Mail Scotch tasting 5:30-9 p.m., \$45 per person, at the Southfield

course gourmet dinner with wines to complement each course and live entertainment. The cost is \$90 per person.

The Wine Tasting will feature hours of discovery, a variety of wines including Beaujolais Nouveau and an Authentic French Trio. The cost is \$35 per person. A portion of admission proceeds will benefit Music Hall Center for the Performing Arts and Caring Athletes Team for Children's and Henry Ford Hospital.

Special selections from France will be featured in The Grill, the hotel restaurant, at lunch, dinner and Sunday brunch from Nov. 12-25. Early reservations are recommended, call (313) 441-2100.

Matt Prentice's - Flying Fish Tavern Birmingham - is now open. Located at 17600 W. 13 Mile Road at Southfield Center in Beverly Hills, the restaurant offers fresh fish and

seafood and selected Tavern on 13 favorites including a variety of pastas, sandwiches, burgers and desserts. Hours are 11 a.m. to 10:30 p.m. Monday-Tuesday; 11 a.m. to 11 p.m. Wednesday-Thursday; 11 a.m. to midnight Friday-Saturday; and noon to 9 p.m. Sunday. Call (248) 647-7747 for dinner reservations and information.

Thanksgiving - If your restaurant will open on Thanksgiving let us know. Send menu information to Keely Wygonik at the Observer & Eccentric Newspapers, address listed at the

front of this column. We're planning to write about Thanksgiving dinner specials on Thursday, Nov. 19. Deadline for consideration in the story is Thursday, Nov. 5.

The Golden Mushroom - Czar Nicholas II Russian Dinner, Monday, Nov. 23, at the restaurant 18100 W. 10 Mile Road, Southfield, features a special menu complete with Beluga caviar and other Russian delicacies. Tickets \$120, call (248) 559-4230 for reservations/ information.

FRIDAY SPECIAL Fish & Chips (baked or fried) All You Can Eat \$9.95 The Rotsford Inn Farmington Hills (248) 474-4500

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Mr. Z's STEAK HOUSE 27331 Five Mile Rd. (Corner of Inlander) 537-5600 HALLOWEEN COSTUME PARTY Saturday 10/31 • 9 p.m. Judging for Best Costumes

DON PEDRO'S AUTHENTIC MEXICAN CUISINE 24368 Grand River (3 blocks W. of Telegraph) CARRY OUT (313) 837-1450 BANQUET FACILITIES Home Of The Best Value \$7.95 American/Mexican Banquet Buffet \$3.79 LUNCH SPECIALS 1/2 OFF DINNER Buy 1 dinner, 2nd meal of equal or lesser value 1/2 price. No alcohol. No cash. No table linen. No cover. Other restrictions apply. 10/29/98

GALA HALLOWEEN COSTUME PARTY Saturday, Oct. 31st 8:00 p.m. Now Appearing THE SHOWCASEMEN Dancing Judging for Best Costume 28500 Schoolcraft LIVONIA • (734) 425-5520 AMPLE PARKING AVAILABLE 8:00 PM - 11:00 PM

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