Sweet Lorraine's brings comfort, joy to Marriott

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Laurel Park Place shopper wanders into the newly opened Sweet Lorrains's at the Livenia Marriott and asks, "Are you open yet?"
Shih ... don't tell anyone. They've been open nearly a month, and it's the best kept secret in Livenia.

secret in Livonia. Guests at the hotel have been "Sweet" on "Lorraine" since the restaurant opened in April. It's become their home away from home and a surprise discovery for shoppers, office workers, and people in the neighborhood who didn't know it moved in.

didn't know it moved in.
Lorraine Platman is meeting
in a corner booth with the
kitchen staff. Suddonly, she
jumps up and goes to the
kitchen. She emerges minutes
later apologizing and explaining
that she had to talk to one of the
stoff about the way a sandwich
was served. was served.

stoff about the way a sandwich was served.

'it's a grilled sandwich. It's supposed to be golden brown and the cheese melted,' she said.

Platman cares about food.
That's one of the ingredients of her success. She's very handson, and she pushes her staff to excel.

'The people knew how to cook, but they're working triple harder. They're working triple harder. They're working with fresh ingredients, and they're enthused,' she said. Executive Celef Clark DeKett, who grow up in Redford Township and studied culinary arts at Oakland Community College in Farmington Hills, agrees.

"We're working harder, but we're considerably more satisfied,' he said. 'We enjoy the food. It's challenging and satisfying. It has a global perspective. It's a very large menu. There are new recipes to learn. They're all complicated, but all are wonderful.'

DeKett, who has worked for he Marriett for 10 vers; com-

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Home away from home: Colorful and comfortable Sweet Lor-raine's at the Livonia Mar-riott has become a pop-ular dining spot for hotel guests, Laurel Park Place shoppers, and people who work or live nearby.



Where: Marriott Hotel, 17100 N. Laurel Park Drive, off Six Mile Road next to Laurel Park Place, Livonia, (734) 953-7480.

Open: 6:30-11 a.m. breakfast menu and buffet; 11 a.m. to 4 p.m. lunch; 4-11 p.m. dinner, lounge open to midnight, Monday-Thursday; 4 p.m. to midnight Friday-Saturday, dinner; lounge open to 1 a.m. Weekend breakfast buffet 8 a.m. to noon Saturday; 8 a.m. to 2 p.m. Sunday.

Menu: World-beat cuisine with emphasis on fresh, seasonal ingredients from local purveyors Children's menu avallabie.

Cost: Breakfast \$5-\$15, Lunch \$6-\$12; Dinner \$7-\$19.

Reservations: Recommended for parties of 6 or more; call ahead seating available.

Carryout: Available. Credit Cards: All majors accepted.

Seats: 146; smoking allowed in the lounge area.

pares the orchestration of a meal to playing the plane. "You can play notes and read music, but you've got to get the melody down. It's the nuances, the taste, that make a product wonderful."

Consistency is also important. Repeat performances have to be as good as the first. Platman's recipes include notes on presentation, and she's a stickler for detail. I want to be able to reproduce the same dish next year," she said.

Everything, even the bread

year, she said.

Everything, even the bread and desserts, is made fresh daily. The menu reflects what's in season and changes accordingly. Duck was added as a regular item, along with "French Onion". Steak Tanderloin - Angus beef tenderloins served over garlic toasted croutons, caramelized onions and a French onion sauce, topped with melted mozzarella cheese.

You can get a sandwich, burger, main-dish salad, pasta, seafood or chicken. There are a number of vogetarian items, including the new Brie Portabello Melt. Specials and soups change daily. Cream of tomato soup is offered daily because customers requested it.

The lunch menu is lighter with fewer side dishes. "It's for people who are on a time, dollar and calorie budget," said Gary Bussman, Platman's husband and business partner.

Desserts are comforting and reassuring, ones Platman remembers from her childhood in England - Apple Brown Betty, Blueberry Bread Pudding and Strawberry Rhubarb Crisp. They're warm desserts served with a dollop of Ray's ice cream.

There's a premium bar, 25 wines by the glass and 40 international and domestic beers,

Platman and Gary Sussman welcome guests to the new Sweet Lorraine's in the Livonia Marriott Hotel, For lunch or dinner, they recommend Hot Yellowfin Tuna "Nicoise" (pictured), sautéed with Yukon gold potatoes, nlum tomatoes, green beans, capers and fresh herbs over organic greens with Dijon vinai grette, a color-ful and satis-

Lorraine

including one produced by Local Color Brewery in Novi. The lemonade is always freshly squeezed, and you can get an espresso, a cappuccino or smoothic.

smoothie.

Diners eat in an open, colorful and comfortable setting. "We wanted something curry to bring the ceiling down to make it more intimate," explained Sussman, pointing to shapes that resemble clouds. "We wanted it to be fun but comfortable."

Bennis Larsson at Northville

but comfortable."

Dennis Larsson of Northville
painted the murals and designed
the coramic tile mesaic bar.
Light fixtures are made from
Italian glass. Stephen Sussman
and Howard Ellman of Birmingham were the restaurant's architects.

Bringing Sweet Lorraine's to the Livonia Marriott took nearly two years. Both the hotel and the restaurant had reservations. Haydn Kramer, general manager of the Livonia Marriott, has been a fan of Sweet Lorraine's for about 10 years.

"Whenever I had special riends in town that's where I took them," said Kramer, who lives in Plymouth. "They have great food, cool music, and I

thought, 'Why can't I have this at my hotel?"

at my hotel?"
One day when he was dining at Sweet Lorraine's in Southfield, Kramer wrote his idea to bring Sweet Lorraine's to the Livonia Marriott on a business card and gave it to Platman. However, she and Sussman weren't the only people to whom Kramer had to sell the idea.

Kramer had to sell the idea.

"It was a long steady battle of convincing a lot of people on both sides," he said. "I had to propose it to people at all different levels of the company. It's a great product. It's that special place where you feel special. It even sounded special."

With Kramer as the catalyst, the Marriott and Sweet Lornine's began collaborating on a

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fying main dish salad.

restaurant. Their strength is that they're innkeepers. We're restaurateurs. It's a win-win deal, said Sussman.
All of the staff is employed by the Marriott, but the recipes and concepts are Sweet Lorraine's.
Bill Marriott, chief executive officer of the hotels that bear his family's name, recently had direct the sweet torraine's. He was enchanted with it," and Kramer. He loved it and though the food was wonderful." Platman is working on the

was wonderful. Platman is working on the breakfast menu and introducing some of Sweet Lorraine's popular brunch items. Making her guests feel special is a priority. We get lots of special requests, she said. "And we bend over backwards to fill them.

PRIME HIB DINNER

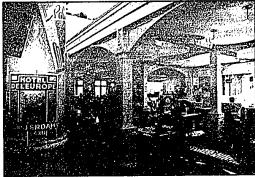
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homecomminet.

We're putting together a list of steakhouses for Father's Day and outdoor dining destinations. If you want to be included, send, you want to be included, senu, fax or e-mail restaurant loca-tions, hours and menus to Wygo-

Send dinner specials, menu changes, restaurant renovations, and other items to Keely Wygoritik, Assistant Managing Editor, Petaures Croup, Observer Newspapers, 30251 Schooleraft, Livenia, Mi 48150. To fax, (734) 591-187279 or e-mail hwygonik@os. homecomm.nst.

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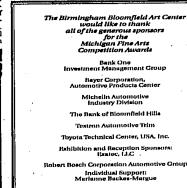
11:30 a.m. to 2:30 p.m. Monday-Saturday for lunch, and 5:30-10 p.m. for dinner. Closed Sunday.

NEW RESTAURANT

Rewissionova.

Quisno's.—Announces the opening of a new Quisno's Classic Subs restaurant in Farmington Hills in American Plaza, 32515 Northwestern Highway. Quisno's Classic Subs are served on a soft baguette, baked espe-

cially for the restaurant chain. The subs are prepared and then run open-faced through an oven to melt the cheese and toust the brand before being served. The Farmington Hills Quino's is open 11 a.m. to 8 p.m. Monday-Friday; 11 a.m. to 7 p.m. Sunday. Customers can order to take out or to eat in the dining room. Call (248) 626-QUIZ to place your carryout order.



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