GARDEN PARTY

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FROM PAGE BI

Bakst did not know the specifics of Chef Takashi's dish but promised, "as always, we will offer the best that Tribute

will offer the best that Tribute does.

TV personality, chef/proprictor Brian Poleyn of Five Lakes (Trill (Milford) noted that he always supports chariffees focussed on family and hunger.

With five kids, 'he said.' Tma family's oriented guy so I will be at The Garden Party. From a chef's perspective, nobody should go hungry so I was at the Share Our Strength event.

To make a difference, you can't just support a charity one year. It takes continual supyear. It takes continual support. In tough economic times,
it's even more important. So, I
want to say to those people
who've attended The Garden
Party in the past, don't let the
event down this year. My
mother used to say, we are our
brother's keeper whether we
want to be or not.
Also among award-winning
restaurants in attendance is
The Lark (West Bloomfield)
and Executive Chef Markus
Haight, as well & Chef/proprictor Rick Halberg from Emily's
(Northville).

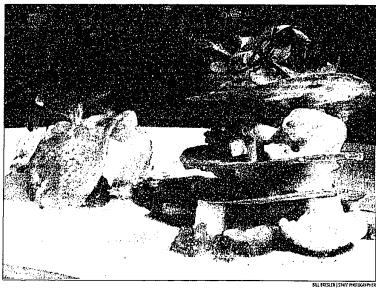
FTHNIC FATS AND MODE

ETHNIC EATS AND MORE

If you've not yet eaten at Agave on Woodward Avenue in Detroit, expect some surprises when it comes to Mexican food. Theos, fajitas and refried beans, it's not. Sophisticated and upscale Mexican it is. Everybody's favorite Italian specialties will be served by top restaurants including Andiamo West (Bloomfield Hills), Bacco Ristoratet (Southfield).

West (filoomfield Hills), Bacco Ristornate (Southfield), Ernesto's (Plymouth), Giovanni's (Detroit), and Little Ituly (Northville). Generous supporter of chari-ty events Tom's Oyster Bar (Petroit, Grosse Pointe Park, Royal Oak, and Southfield locations) guarantees a fun stand.

Also about for seafood lovers is McCormick & Schmick (Troy). Fun and unique eating spots such as proprietor Patrick



A featured appetizer ... Peekytoe Crab with Parmesan-Potato Tulie and Malne Lobster Ceviche, with Mango-Ginger Coulis and Oven-dried Tomato Vinalgrette, presented outside in the garden-courtyard.

Coleman's Beans & Cornbread (Southfield) with its Southern-style food adeptly prepared by Chef John Arnold and Big Rock Chop & Brew House (Birmingham) where Executive Chef Nina Scott dishes up more than grilled, steaks, are out to impress. To make a difference, you can't just support a charity one year. It takes continual support. In tough economic times, it's even more impor-MAJOR SUPPORT tant. My mother used to say,

Lending major support are the restaurants in the Epoch Restaurant Group. In addition to Tribute, Forte we are our brother's keeper.

to Tribute, Forte (Birmingham) and Latitude (Bay Harbor) will showcase their food. Matt Prentice and their food. Matt rremains their food. Matt rremains Unique Restaurant Corporation, that did a stellar job organizing the Share Our Strength event at Somerset Collection in Troy at the end of April, will offer foods from Morels, A Michigan Bistro (Bingham Farms). Marshall Chin, another

restaurateur always lending his talents to major area charities, will offer Nu Asian from Mon Jin Lau (Troy). Also from Troy is Ruth's Chris Steak House, the top award-winner in the 2003 Taste of Troy. Among other restaurants on tap with food stands are Birmingham's 220, Alban's and The Townsend, Detroits Cuisine, Fiona's Tenhouse Restaurant and The Renaissance Club. From Farmington Hills, Loving Spoonful and Vineyard's Cafe & Deli, Southfield's Sweet Lorraine's Cafe, and Pike Street Restaurant in Pontiac.

Pontiac.
Pontiac.
From Novi, Diamond Jim
Brady's, and Woodruff's
Supper Club in Royal Oak.
It's metro-Detroit, so why

not Kirby's Koney Island and its many locations?
They'll please, too.
Huel Perkins of Fox 2 News will serve as the Master of Ceremonies of this year's event, presented by Ford Motor Company and MNP Corporations with sponsors including Comerica, J. Walter Thompson, and WJBK FOX 2 News.

News.
Where can you find so much fantastic food and support a charity too? The Garden Party.

Eleanor Heald is a nationally pub-lished writer and Troy resident who writes about restaurants, food, wine and spirits for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox

FOOD AND WINE EVENT AWARD-WINNING WINES

At this year's Garden Party. area wine purveyors will cour award-winning wines, judged at the second annual Detroit International Wine Experience.

Of 432 wines entered, four were awarded Double Gold status: 1999 Penfolds Bin 389 Cabernet Shiraz \$25 and 1998 Lindemans Pyrus \$30 from Australia, 1999 Segla Margaux \$29 from France and 2000 Bridlewood Syrah \$20, California.

In the Gold category, Australian wines stole the show with 13 out of 35 wines and shiraz leading the way. Among them: 1998 Penfolds St. Henri Shiraz \$50, Penfolds Bin 707 Cabernet Sauvignon \$80, 2000 Leasingham Bin 61 Shiraz \$23, Hardy's Stamp Chardonnay \$6, 2002 Yellow Tail Shiraz/Cabernet \$7, 2002 Yellow Tail Shiraz \$7, 2000 Black Opal Shiraz \$12, 2000 Rosemount Hiil of Gold Shiraz \$15, 2001 Xanadu Shiraz \$19 1998 Wynns John Riddoch Cabernet Sauvignon \$30, 2002 Xanadu Chardonnay \$16, 2001 Palandri Shiraz \$15 and Seppelt Trafford Port \$11.

Gold Medal wines from California include: 2002 White Haven Sauvignon Blanc \$18, 2001 Delicato Shiraz \$7, 1999 Sterling Vineyards Reserve Cabernet Sauvignon \$47, 2000 Francis Coppola Diamond Merlot \$17 and 1999 IO (a Rhone blend) \$65.

There are also other Gold surprises. You can taste them from Ontario, Washington, Italy and Portugal at The Garden Party Sunday, June 8.

