

the best of everything

Where There's Smoke, There's Flavor!

C.A.Y.A. is a top-notch smokehouse grill — and a whole lot more.

It's often noted that chefs can work a lifetime for others but still wish to someday own their own restaurant.

Such dreams may never come true, and the chefs are usually happy just to be in a restaurant's kitchen doing the things they do best.

Jeff Rose was no different ... but he is also one of the lucky ones ... With co-partners Richard and Rachel Mandel, he is celebrating the third anniversary of their C.A.Y.A. Smokehouse Grill on South Commerce Road, between Pontiac Trail and Wolverine Drive, Wolverine Lake.

Their original concept of a smokehouse-style dining operation has gone over in a big way ... A much different concept than Jeff's previous prestigious stops ... As opening executive chef at Michael Symon's Roast in Detroit, Birmingham's Toast and Big Rock Chophouse, Tribute in Farmington Hills and Iridescence at Detroit's Motor City Casino.

Folks laughed after hearing what the name stood for ... But "Come As You Are" is not a gimmick ... it has a meaning ... and many people ... some that refer to it as just "Caya" ... are probably so happy that they can go to a good restaurant without having to look overly hotsy-totsy.

Dining room seating is 85, patio 80 and banquet room 140 ... Hours are Tuesday-Thursday, 4:30-10:30 p.m., Friday, 4:30-11; Saturday, 10 a.m.-11 p.m.; Sunday, 10-9.

Although owning the connotation of a smokehouse, C.A.Y.A. is so much more ... with best-selling items including kale

salad with apples, candied pecans, radishes and creamy cider vinaigrette, also beef brisket, baby back ribs, short ribs, fish, etc. ... A chef such as Jeff Rose, with the proper notice of perhaps one or two days, should the ingredients need to be obtained, can most likely prepare almost anything desired.

"As a chef, besides the menu, I always have a few seasonal things 'hanging out,'" Jeff says ... Freshness is a key word at C.A.Y.A. with, for example, more than 1,000 pounds of meat served every week.

Three years in the restaurant world may not seem like much ... But there is a difference when a chef can be his own executive chef and the owner ... Bigger and better things in the way of food and its preparations for the satisfaction of themselves and their customers are almost always fervent in their minds.

A catchy restaurant name in itself alone may not bring customers back again, but the food, service and prices will ... This has again been proven by C.A.Y.A. Smokehouse on the celebration of its third anniversary as a true destination eatery.

QUESTION & ANSWER DEPT. ... "My husband, Leon Korn, and I will be going to Las Vegas for our anniversary. Which hotel do you think has the best dinner buffet? ... *Lillyan Korn.*

(That's a tough one. Most are so good. I like to experiment, so I am a bad person to ask. I personally enjoy the one at



Danny Raskin
Senior Columnist

Bellagio Hotel because of its choices from various countries plus seafood and traditional American selections, and Flamingo's Paradise Garden buffet with prime rib, shrimp and crab. The Village Sea Food at Rio is no slouch with its lobster, sushi, etc. Also, price plays a major role. It pays to call and find out. But believe me, Lillyan, almost all the buffets in Las

Vegas are top-drawer.)

READER MINI REVIEW ... *from Jeremy Brand* ... "On a recent spur-of-the-moment idea, Shelley Bordelove and I drove to West Michigan to enjoy another beautiful meal at one of my favorite out-state upscale restaurants, Butch's Dry Dock on Eighth Street in downtown Holland.

"Shelley enjoyed her delicious trout, accompanied by an excellent array of side dishes. My prime porterhouse steak was cooked to perfection, served with a delicious mushroom and onion straw topping and a blue butter sauce that I chose not to put on so as not to alter the wonderful and beautiful steak.

"The prices are most moderate considering the excellence of quality that is presented."

DANDY DINING DEAL ... (Repeated on huge request) ... 10-14 oz. fresh whitefish ... Includes soup or salad, choice of potato, vegetable and breadbasket ... \$8.95 ... One week only, Thursday, Sept. 8, through Wednesday, Sept. 14 ... Georges Family Dining, Northwestern Highway, north of 14 Mile, West Bloomfield.

WITH NEWS of Southfield's former Northland Center site perhaps being turned into a large retail, commercial and residential site, the book by Gerald "Jerry" Naftaly, *Images of North America:*

Northland Mall, including pictures and names of restaurants, stores and customers, becomes even more valuable and a must-read for many.

Back when Northland's Brother's Deli owners were Lou and Sam Horenstein (before opening on Dexter and becoming Lou Ronson and Sam Horan ... Their other brothers, Max Horenstein had his own deli with wife, Belle, in Southfield, and Hy Horenstein had a deli in Oak Park) ... When film star James Colburn was a resident actor for Kenny Schwartz at Ken's Northland Playhouse ... and more memories.

Jerry's paperback is much better than imagined ... It is a wonderful memento of magnificent nostalgia with fabulous color and black-and-white pictures ... and brings back added attention to fond yesteryear visits there.

Among places selling the book are Lincoln Drugs, Oak Park; Hollywood Markets, Troy and Royal Oak; and Books A Million, Beverly Hills ... Also at Jerry's email address, gnaftaly@att.net ... and signed by him.

OLDIE BUT GOODIE ... Abe goes to see his doctor for a checkup and comes home with sad news.

Sarah asked him what the doctor said. "I have tuberculosis and have to die," he said.

Sarah calls up the doctor and says, "That's terrible! How long has he got?"

The doc replies, "A long time. But I told him that he has too big a tuchas and has to diet."

CONGRATS ... To Ron Ogusky on his birthday ... To Steve Pardo on his birthday ... To Melissa Seligman on her birthday ... To Dr. Fred and Sandra Bernstein on their 62nd anniversary. *

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Executive Chef and co-partner Jeff Rose

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