

Come As You Are!

C.A.Y.A. Smokehouse Grill celebrates first anniversary.

What has become one of the more popular and growing restaurant concepts in the country is successfully celebrating its first anniversary.

When it opened last year, much wonderment was regarding the name of C.A.Y.A. Smokehouse Grill, a name suggested and used by Rachel Mandell, co-owner with Partner/Executive Chef Jeff Rose ... and looked upon by others with strange "What does that mean?" questions.

However, time settles many things ... and especially when people recall or learn the excellent dining track record, which in itself speaks volumes for the culinary expertise of Chef Rose at C.A.Y.A. (come as you are) on South Commerce Road at Pontiac Trail in Wolverine Lake.

Beginning as a dishwasher in New Jersey and returning to Michigan to attend Michigan State University, working his way through college by cooking for the MSU president at his home ... Then came sous chef at Sweet Lorraine's Cafe in Southfield, sous chef at Tribute, Farmington Hills, chef de cuisine at Iridescence in Detroit's Motor City Casino, executive chef at Big Rock Chophouse in Birmingham, opening chef at Roast in Detroit and Toast in Birmingham.

Since its opening, Chef Rose and his creative kitchen staff have prepared more than 50,000 pounds of brisket, over 19,000 pounds of ribs, more than 9,000 pounds of turkey, over 1,500 pounds of salmon, about 1,000 pounds of trout, etc.

Even potato pancakes ... and the highly-ordered kale salad that includes apples, candied pecans and radishes in creamy cider vinaigrette, plus smoked chicken wings and weekly specials not on the menu ... And also not

on the menu but available is pate fois gras.

Jeff's wonderful culinary ability allows the making of his own acclaimed bourbon barbecue and blueberry barbecue sauces, which are widely used at the restaurant.

Smoked items at C.A.Y.A. are cooked for 10-12 hours, using hickory, oak, maple, apple and cherry woods

... This process ensures all meats are cooked through and naturally tender ... The variety of woods used produces a dark outer layer "bark" that caramelizes outside of the meat ... All its meats come from farms within 100 miles.

Best-sellers are the barbecued brisket and ribs, smoked turkey, pulled pork and chicken wings ... The modern menu that was designed by Chef Rose centers around house-smoked beef and pork along with fresh seafood, steaks, chops and bistro entrees.

C.A.Y.A. Smokehouse Grill is open Tuesdays-Sundays for dinner from 4:30 p.m. ... It also has weekend brunches on both Saturday and Sunday from 10 a.m.

Seating is for 85 with 14 bar stools and three cocktail tables with eight seats ... An outdoor screened patio seats another 70-80 people.

This is the former site of Nifty Norman's, owned by Norm and Bonnie Page, and when sold, became just Nifty's ... C.A.Y.A. Smokehouse Grill honors its first anniversary with much commendation and loads of dining approval.

DANDY DINING DEAL ...

Eggplant Parmesan ... Stuffed with grilled fresh asparagus and delicious vegetables ... Topped with basil tomato



Danny Raskin
Senior Columnist

sauce and with or without sprinkled feta cheese ... Complete dinner or lunch ... Includes rice, peas and string beans and Greek breadbasket ... \$7.95 ... One week only, Thursday, Sept. 18, through Wednesday, Sept. 24 ... No coupons ... Uptown Parthenon, Orchard Lake Road at Lone Pine (Kroger Shopping Center) West Bloomfield.

MANY CONSIDER the morning and afternoon expected wait, especially on the weekend, worth it because of the anticipated experience ... One of the reasons is the wide variety of interesting items available.

Another is the service ... As crowded as it may be, Toast, on Pierce in Birmingham, takes much pride in waitpersons like Kathi Miesik ... and with good reason ... Her pleasant smile and efficient ways are attributes she should know about and insisted upon 11 years ago when Kathi was co-owner of the former Justin & Jordan restaurant on Washington and Fourth in Royal Oak that later became the former Press Box restaurant ... It was at Justin & Jordan that waiter Bob Kimoto made me a Caesar salad so close to that by originator Cesare Cardini at his Caesar's restaurant in Tijuana, Mexico.

Kathi is the likeable blond waitress at breakfast and lunch and sometimes dinner at the former location of Banana Republic ... Toast took over the site about six years ago.

In the Justin & Jordan restaurant foyer hung a large caricature of her son and daughter, then 7-year-old Justin and 3-year-old Jordan ... Justin was among those who waited to have breakfast on this Sunday morning ... as an 18-year-old young man.

OUT-ABOUT SCENE ... To Mon Jin Lau, 15 Mile and Stevenson, Troy, for its delicious Australian lamb chops in a peanut sauce ... An always enjoyable evening of wonderful food and service, includ-

ing Mia Fawkes, the tall, stately Korean beauty waitperson with the glimmering smile and pearl-white teeth, celebrating her 22nd year at Mon Jin Lau ... Bryan Chin, co-owner with brother, Brandon and dad Marshall Chin, going from table to table showing off his 2-month-old son, Beckham, being carried in Bryan's arms ... Congenial General Manager Zorin Milcic table-hopping with smiling hellos of greeting and assistance.

THIRD RESTAURANT by Tony and Frank Shushtari (Alfoccino and Loccino), is scheduled to open the end of October ... Their new Wixom Station will be at the former site of Volare that moved across the street on Pontiac Trail, between Wixom Road and Beck Road, Wixom.

REUNION DEPT. ... Mumford High School's 60th shindig is set for Saturday, Oct. 18, at Birmingham Country Club, Saxon Drive, Birmingham ... For contact info, call Jim Weitzman at (248) 736-7464.

OLDIE BUT GOODIE ... A husband was in big trouble when he forgot his wedding anniversary.

"Tomorrow," his wife angrily told him, "there had better be something in our driveway that goes from zero to 200 in two seconds flat!"

The next morning, the wife looked outside and saw a small package in the driveway. She brought it inside, opened it, and found a brand new bathroom scale.

Funeral services for her husband have been set for Sunday.

CONGRATS ... To Morton Plotnick on his birthday ... To Karrie Slominsky on her birthday ... To Robin "Meemers" Wine on her birthday ... To Iris Goldstrom on her 80th birthday ... To Hannah Raskin on her 25th birthday ... To Gail Zimmerman on her birthday ... To Arthur and Gina Horwitz on their 36th anniversary. □

Danny's email address is dannyraskin@sbcglobal.net.



Partner/Executive Chef
Jeff Rose



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