

# Chen Chow Brasserie

## Fact Sheet

- Chen Chow:** Chen Chow, showcased on Old Woodward in downtown Birmingham, is a warm, contemporary bistro with elements of the belle époque, providing an intimate connection between cuisine and architecture that stimulates all the senses.
- Cuisine:** Chen Chow's Eurasian eclectic cuisine by Chef Sam Ness is punctuated of intense flavors from worldly ingredients that promise to heighten the palette.
- Architecture:** Designed by John Janviriya, internationally known restaurant/entertainment interior architect and designer, Chen Chow's décor immerses the guest with contrasting moods and textures creating an intimate, sexy and modern atmosphere.
- Chen Chow's open floor plan features bamboo walls, dramatic chandeliers, a worldly design that is as sophisticated as it is comfortable. A variety of seating styles include oversized ten-foot tall booths, settee, two private dining rooms, and a lounge.
- Recommended Dishes:** The Hot River Rock – a seasoned hot rock is placed on the table, and is served with Ponzu orange marinated beef.
- Long Rib Rack of Lamb with fresh raspberry gastrix.
- Scoozie – an Italian flat bread filled with gorgonzola cheese, brushed with garlic oil and served warm.
- Wine List:** Chen Chow's climate-controlled wine cellar boasts 1,500 bottles from New Zealand, South Africa, Michigan, California, Oregon, Australia, and more. More than 20 wine selections are available by the glass.
- Libations:** An extensive martini list, and retro libations such as Lillet, the French aperitif wine from Bordeaux; and Dubonet, a French, wine-based aperitif flavored with spices and hints of quinine.

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<b>Lounge Features:</b>	Chen Chow's lounge will feature live musical artists.
<b>Happy Hour(s):</b>	Daily happy hour from 4:00 pm – 6:00 pm offering half-off specials.
<b>Location:</b>	260 N. Old Woodward
<b>Hours:</b>	Sunday – Wednesday: 4:00 pm – 10:00 pm Thursday: 4:00 pm – 12:00 am Friday & Saturday: 4:00 pm – 2:00 am
<b>Price Range:</b>	Appetizers: \$8 - \$16 Entrées: \$16 - \$32 Desserts: \$6 - \$9
<b>Wheelchair Access:</b>	Yes
<b>Valet:</b>	Chen Chow offers valet service.
<b>Reservations:</b>	Suggested but not required.
<b>Capacity:</b>	Chen Chow accommodates a total of 378 guests.
<b>Contact:</b>	248.594.CHOW <a href="http://www.chenchow.com">www.chenchow.com</a> (currently under construction)

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# CHEN CHOW

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## BRASSERIE

### MENU

- Scoozie deep fried fresh flatbread filled with Gorgonzola cheese and brushed with garlic extra virgin olive oil. 8
- Tuna tartar with tomato, sesame seeds & cucumber, Tossed in ginger soy dressing, served with wonton crisps and Daikon sprouts 13
- The River Rock. Marinated New York steak thinly sliced floating on a ginger Ponzu sauce self prepared at your table on a hot river rock. 14
- Crepe Roll of jumbo shrimp w/ fresh Mien noodles, lettuce and cilantro leaf served with a spicy cucumber dipping sauce. 7 Tofu roll 6
- 7-S's. Lemon shrimp skewer spicy sweet sake soy sauce. 8
- Jumbo shrimp & proscuitto wrap, bed of seaweed scented with black truffle honey oil. 12
- Mandarin Tempura shrimp with vegetables and a ginger orange dipping sauce. 10
- Crazy Soft shell crab Tempura over a roasted cilantro corn relish finished with wasabi aioli. A/Q
- Crabby cakes over fresh mien noodles and watercress finished with wasabi aioli. 12

- Flash Calamari strips lightly herb breaded, flash fried and tossed with artichoke hearts in a citrus French garlic dressing. 11
- Daddy scallop hot pan seared over sesame seaweed salad. 8
- Deconstructed Steak tartar prepared raw with capers, red onions, coddled egg, a Dijon emulsion and toast points. 12
- Beef carpaccio of thinly sliced beef, capers, lemon and onions drizzled with a peppery extra virgin olive oil. 14
- Escargot w/ 5 herb garlic butter in mushroom caps and puff pastry hat. 12
- Beef Wasabi Rolls; carrot, Daikon and mint wrapped with sliced premium flank steak with a Ponzu wasabi dipping sauce. 8

## SALADS

- Pea pod salad with sweet tomato, roasted yellow peppers, ginger pickled red onions and shaved sharp Parmesan tossed in a French dressing cheese 7
- ASIA SALAD field greens w/ Michigan dried cherries, goat cheese, toasted pine nuts w/ a Mandarin orange-sake dressing 6
- Green mango salad; shredded green mango, Thai chili, tomato, scallions, peanuts in a spicy lime dressing. 7 With grilled shrimp add 2
- Salad Niçoise- seared Ahi Tuna, tossed with field greens, asparagus, tomato, hard boiled egg, light Dijon and dill dressing. 14
- Caesar Salad constructed classic Tijuana style with full leaf and garlic croutons. 7 With grilled chicken add 2
- Chicken salad Thai

## PASTAS

- Loaded leek filled pasta rolls baked in Béchamel sauce and tomato concassé. 15
- Angry shrimp and fresh Mien noodle \_\_\_\_\_
- Pasta Norma. Rigatoni with filet of beef pieces, grilled Japanese eggplant, wilted spinach, oven roasted Roma tomato sauce and melted mozzarella cheese. 16
- Pasta Va Va. Pappardelle with salmon pieces, chili flake, in a dry vermouth cream sauce with capers, and oven roasted Roma tomatoes. 15
- Risotto of wild mushrooms, oven roasted Roma tomato and caramelized onion jus served over wilted spinach. 14

## HOT ENTRÉE

- Pecan Chicken with a compound Cognac lemon-pepper butter, with roasted garlic and rosemary red potatoes, and asparagus. 17
- Chicken Parasol Supreme with shiitake mushroom demi glace, Yukon Gold whipped potatoes. 16
- Chicken Persillade. Sauté chicken breast in garlic parsley cream fondue with seasonal vegetable and Yukon Gold whipped potato. 16
- Mizutaki
- Muscovy Duck breast sautéed crisp with a Grand Marnier macerated apricots & golden raisins gastrix over crispy rice cakes. 19
- Seared Scallops. Extra large sea scallops pan seared and placed over a leek puree and served with saffron risotto. 22

- Sea Bass in crazy water- pan seared with sweet cheery tomato, caper in its own crazy water seasonal vegetables and Yukon Gold whipped potato. 23
- African Lake Victoria perch oven roasted with whole shallots, jumbo green olives and clam juice. 18
- Red snapper pan sauté encircled by sweet and sour style bell pepper melange over crispy rice cake. 19
- Salmon. grilled salmon filet with artichoke heart buerr blanc over haricot vert. 16
- Cioppino of clams, shrimp, scallop, calamari and fish stewed in a saffron broth and served with traditional toast rouille. 23
- Grilled Filet of Beef. 7oz. of choice filet served with a green peppercorn and Stilton cheese natural brown sauce. 24
- Grille Filet of Beef. 7oz. of choice filet\_\_\_\_\_.24
- New York Steak. Served with a tomato concasse and proscuitto
- Long rib Rack of lamb roasted with red potato, and finished with haricot vert, baby carrot and a fresh raspberry demi glace. 32
- Ossobuco. Slow braised Provimi veal shank in Burgundy wine over saffron risotto finished with citrus zest. 26
- Venison Loin, Braised Fennel, Glazed Walnuts, Dried Grapes, juniper jus risotto w/ Jasmine rice, Natural Juices

## SIDES

- Crispy Jasmine rice cake
- Steamed Jasmine rice
- Asparagus/broccolini, grilled with garlic-oyster sauce
- Edamame
- Seaweed salad
- Tempura fried haricots verts
- Yukon Gold whipped potato

## DESSERTS

- Roasted Pineapple Carpaccio
- Chocolate Mousse Crêpe with Banana Bisque
- Sorbet Spoons/V-cream
- Thai lemongrass crème brulee
- Flourless cake with fresh seasonal berry coulis
- Lime cheese cake
- Chocolate mousse
- Chocolate Ganache w/ berry coulis
- Ginger infused crème brulee
- Coconut crepes filled with caramelized bananas & coffee bean syrup
- Crepe suzette with vanilla ice cream

# CHEN CHOW BRASSERIE + WINE BAR

## Biographies

### **John Janviriya – Mélange Architect**

A nationally known architect, interior designer, and design-build restaurant and developer, Janviriya's vision is to combine form and function when creating innovative design. With over 10 years of experience, Janviriya has been the focus of media profiles, and has had his developments featured in *People*, *US Weekly*, *Hospitality Design*, *Chicago*, *Detroit Free Press*, and *The Detroit News*.

Janviriya's impressive portfolio of identifiable signatures of contemporary architectural interiors include: *The Reserve*, Chicago, IL; *Crave Restaurant and Lounge*, Dearborn, MI; *Mosaic Restaurant*, Greektown, Detroit, MI; *Metals in Time*, Royal Oak, MI; *Rexy's Bangkok Cuisine*, Royal Oak, MI. Detroit clubs like *Envy*, *Mint*, *Deco Lounge*, *Congress*, and the renovated *Times Square* also appear on his extensive résumé.

Janviriya's interiors are neoteric with a dramatic flair, rich in the use of natural elements. His fresh approach to design has contributed directly to the longevity and success of venues he has been involved as with as they continue to garner attention long after the initial buzz. Janviriya's restaurant design objective is to provide diners with a mini-vacation experience where guests are transformed from their daily lives to a setting of interaction as a form of theatre.

Janviriya is a Southfield native and graduate of Southfield-Lathrup High School and Detroit's College for Creative Studies. Though he began his career in advertising, he found interior architecture as the outlet for his creativity. He owns his own design and build firm, based in Northville, Michigan.

Janviriya's energy and creativity has him involved in as many as 15 projects at a time. He also balances his design work with travel in an effort to constantly remain inspired.

### **Terry Martin – Mélange Manager**

Launching and managing new restaurant venues is second nature to Terry Martin, having been involved with the openings of some of Michigan's most recognizable and premiere dining and entertainment venues including: *Live*, Ann Arbor; *Rush Street*, Ann Arbor; *Goodnite Gracies Jazz and Martini Bar*, Ann Arbor; *D'Amato's*, Ann Arbor; *Woodruff's*, Royal Oak; and the *Ritz Carlton*, Dearborn.

Martin's goals of creating a sophisticated, yet casual venue accentuated by impeccable service complete and compliment the Mélange team.













