

Food Stuff

Irrational numbers, back to Troy, and more ...

BY METRO TIMES FOOD STAFF

Easy as pi — You may have heard pi described as an irrational number. Well, here's something that makes sense: In celebration of "Pi day," which celebrates the mathematical constant, Pi Restaurant & Lounge will have daylong specials on Sunday, March 14. Brunch (11 a.m.-2 p.m.) will have a mini-omelet station, mini-egg Benedict, French Toast, mini-crêpes and a fruit bowl, each for \$3.14. Draft beers, house wines, well drinks and tapas will be \$3.14 as well. Starting at 1:59 p.m., there'll be free mimosas. At night, expect live entertainment from DJ Emmitt, 7 p.m.-1 a.m. At 28875 Franklin Rd., Southfield; 248-208-7500; piofsouthfield.com.

Return to Troy — Just on the heels of the recent word that Detroit Restaurant Week is returning, we learned that Troy will bring back its restaurant week as well, March 21-26. For five days, 16 restaurants will offer three-course lunch specials for \$15 per person, and three course dinner specials for \$30 per person. Participating restaurants will include Benihana, Charley's Crab, Kona Grill, Morton's and more. See troyrestaurantweek.com for the latest word.

Brits too! — Champane's Wine Cellars won't just settle for a tasting of Irish beer this weekend, but will include all "Beers of the British Isles" as well. Tasting is 6-8 p.m. Friday, March 12; \$15 per person; at 7007 Chicago Rd., Warren; 586-978-9463; champanes.com.

FOOD/THOUGHT

Real Mexican tacos, the kind served in taquerias, are a far cry from the fried bundles of tortillas and ground beef topped with mounds of melted cheese and lettuce and tomatoes found at gringo-ized joints that people call Mexican. *Tacos* (Ten Speed Press \$21.99), by Mark Miller, chef-owner of Santa Fe's legendary Coyote Café, showcases tacos that'll change the way you think about them, including tacos filled with chipotle-braised lamb shanks, or *huevos divorciados* served on fresh corn tortillas.

BOTTOMS UP

When not opening brewpubs in Ann Arbor and Old Mission Peninsula, Jolly Pumpkin is brewing and bottling its unique, Old-World-with-a-twist beer. Maracaibo Especial is a 7.5 percent ABV Belgian-inspired brown ale brewed with real cacao and spiced with cinnamon and orange peel. The dense aromas are something like lemon curd on graham crackers in a room full of blooming flowers. Though big in alcohol, a sip finishes dry, and that signature Jolly Pumpkin tartness leaves a wash of autumn twigs and leaves in its wake.

