

Though there is also something to be said for indulgence: the What Chocolate Eclair Crepe is full of vanilla custard and coated with nutella, topped with shaved white chocolate, whip cream, powdered sugar and cocoa powder. You really just can't go wrong with custard, but custard with nutella makes for the juggernaut of desserts. Doughnut, your days are numbered.



But I have yet to tell you about the *crepe de resistance*: Mushroom Madness. Cremini, shitake, and whole button mushrooms, soaked in butter and wrapped in a crepe shell that looks like it's about to burst. It is drizzled with truffle zip sauce and loaded with melted gruyere swiss cheese. Gruyere makes me happy, and tangy, melted gruyere covering butter-soaked exotic mushrooms makes me even happier. Having sampled it once already, I couldn't help but sample it a second time--the huge chunks of mushrooms burst with their uniquely exotic flavors and taste richer, more robust than some of the finest cuts of beef. The high-quality gruyere is sharp and tangy, offsetting the basic (as in, opposite of acidic), slightly bitter mushrooms. The crepe is hearty and filling and absolutely decadent.

Harrison Twp (1)
Honest John's (1)
Hong Hua (1)
ice cream (1)
Il Posto (2)
Indian cuisine (1)
Inyo Restaurant Lounge (1)
Iridescence (8)
Italian cuisine (5)
John Cowley's Irish Pub (5)
Kabuki Sushi (1)
La Dolce Vita (2)
La Shish (1)
Le Petit Zinc (2)
Lefty's Lounge (3)
Lincoln Park (1)
Little Tree Sushi Bar (1)
Livonia (2)
Los Galanes (1)
Luigi's (1)
Maestro's (1)
Majestic Cafe (4)
martini bars (2)
Mediterra Italian Bistro (1)
Mercury Coffee Bar (5)
Mexican cuisine (5)
MGM Grand Casino (3)
Michigan agriculture (6)
Milford (1)
Mon Jin Lau (6)
Motor Bar (1)
Motor City Brewing Works (2)
Motor City Casino (3)
national recognition (7)
New Hella's (2)
New Palace Bakery (1)