

FOOD, WINE & DINING

VegFest returning to Eastern Market on June 1



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If you've always wanted to explore what a plant-based lifestyle is all about, check out the annual spring VegFest on June 1 at Eastern Market.

Now in its 24th year, the free event is expected to draw more than 10,000 people. It's being presented by VegMichigan, an organization that promotes a plant-based lifestyle, and runs from 10 a.m. to 4 p.m. in sheds 5 and 6 at the market.

It will include presentations and cooking demonstrations throughout day, food sampling and information on the benefits of a plant-based lifestyle. Chefs from across metro Detroit, including Quiana (Que) Rice of the Kitchen and a Kisa the Veganizer, will be featured, along with authors and health experts.

Nearly 80 vendors will be serving everything from empanadas to soul food to Ethiopian and Indian food. Plant-based versions of coney dogs, pizza and nachos will be featured, along with acai bowls, salads, raw juices and desserts. For more info, go to vegmichigan.org.

Late night dining at Cuisine

Cuisine, a French restaurant from acclaimed chef Paul Grosz in Detroit's New Center, will extend hours on Fridays and Saturdays in June to offer late-night dining.

On those days from 9 p.m. to midnight, the restaurant will offer a menu with iterations of several favorite Cuisine dishes. Expect shrimp cocktail, beef tartare, a foie gras burger, steak Diane and whole Dover sole.

Cuisine opened in 2001 and was named the Detroit Free Press Restaurant of the Year in 2002 by Sylvia Rector, the late Free Press restaurant. In 2024, Cuisine was named the Detroit Free Press/Metro Detroit Chevy Dealers Restaurant of the Year Classic with Grosz earning the Sylvia Rector Lifetime



Cuisine, a French restaurant from acclaimed chef Paul Grosz in Detroit's New Center, will extend hours on Fridays and Saturdays in June to offer late-night dining. RYAN GARZA/DETROIT FREE PRESS

Achievement Award for Hospitality.

Statler welcomes new chef

The Statler restaurant in downtown Detroit has a new executive chef who hails from a downtown landmark.



Lanctot

Chef Jeff Lanctot has joined the Statler after decades at the Rattlesnake Club, which closed in 2024 after 36 years. Lanctot, a Schoolcraft College Culinary Arts graduate, is refreshing the Statler's menu with a focus on locally sourced and seasonal ingredients.

The Statler is from the Joe Vicari Restaurant Group, which is known for its Andiamo and Joe Muer Seafood restaurants.

Rudy's in Clarkston expands menu

Rudy's Prime Steakhouse, which opened late last year at 9 S. Main St. in Clarkston, recently added a few new menu items to its menu of specialty steaks and chops.

Among executive chef Josh Stockton's new creations are Bougie Tater Tots, described as Yukon potato tots with caramelized onion, Gruyere, sour cream, chives and, trout roe.

Also on the new menu are dishes like artichoke hearts with chimichurri, a roasted beet salad, a rainbow trout dish and bouillabaisse made with scallops, walleye, shrimp and mussels.

Stockton has done stints at the Daxton Hotel, Gold Cash Gold and other restaurants across the country. At Rudy's, Stockton has brought to the menu the famed fried chicken from Corktown's former Gold Cash Gold. The buttermilk chicken is seasoned with lemon-and-pepper vinegar on the side.

Rock & Rye soft serve

If you love Faygo Rock & Rye, one of the iconic flavors of the Detroit-born Faygo brand of soft drinks, a local ice cream shop is back with a dairy-free soft-serve version. For a limited time only, the Dairy Whip at 26215 Plymouth Road in Redford will offer a Rock & Rye sorbet version of its soft serve.

Faygo Rock & Rye pop is used to flavor



Faygo Rock & Rye is a limited-time only flavor at Dairy Whip in Redford.

PROVIDED BY DAIRY WHIP



Bougie Tater Tots are a new menu item at Rudy's Steakhouse in Clarkston.

PROVIDED BY RUDY'S STEAKHOUSE

the sorbet, an employee says. A version with vanilla soft serve is also available. Owner Cody Hutchinson says vanilla adds creaminess to the sorbet.

Dairy Whip cones of Rock & Rye will be priced the same as its vegan-friendly ice cream. Prices range from \$3.50 to \$6.25 for kid size, small, medium and large. A waffle cone is \$7.25. Dairy Whip will also offer its Rock & Rye flavor in pints for \$7.49 and quarts for \$12.99.. The flavor is available until June 1. Dairy Whip will be open on Memorial Day.

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