

DINING

Sample some of Oakland County's finest 'Eats' at fest

By KEELY WYCONK
STAFF WRITER

Arts, Beats & Eats was initially supposed to be "strictly a Taste Festival," showcasing Oakland County's many fine restaurants, said event producer Jonathan Witz, but it evolved to include music and fine arts.

The four day festival in downtown Pontiac Friday-Monday, Sept. 4-7 will feature tastes of more than 30 area restaurants, 60 local and national music acts, children's entertainers, and an outdoor craft area for children, and 130 artists from around the U.S.

"There's nothing more fun than being able to sample foods from more than 35 restaurants in one location," said Witz. "It will be a spectacle to have all the different smells."

Come hungry: Arts, Beats & Eats offers something for the whole family. "Our goal was to have 60 restaurants," said Witz. "We set our goal high so that we would have a great number participating. We're extremely pleased."

A variety of foods will be served to satisfy everyone's taste buds - everything from coney islands to Italian, Irish, Indian,

Arts Eats & Beats

When: Labor Day weekend Friday-Monday, Sept. 4-7. Hours are 11 a.m. to 10 p.m. Friday, 10 a.m. to 10 p.m. Saturday-Sunday, and 10 a.m. to 7 p.m. Monday.

Where: Downtown Pontiac

Admission: No charge. For more information call (248) 334-4600, or www.artbeatseats.com on the Web.

Eats: Participating restaurants will offer up to four menu items for \$1 to \$4. Customers can purchase tickets and exchange them for food items. Not proceeds benefit a group of eight local charities.

Participating restaurants include:

- Annabelle's (Fine Catering) Southfield
- Abaci (Italian) Pontiac
- Bangkok Cuisine (Thai) Rochester

- Beale St. Blues (Barbecue) Pontiac
- Big Daddy's Parthenon (Greek) West Bloomfield
- Bo's Bistrot, Pontiac
- Colangelo's (Italian) Pontiac
- Duggan's Irish Pub, Royal Oak
- Einstein Bros. Bagels
- Excelsior (Fine Dining) Southfield
- Fishbone's Rhythm Cafe (Cajun/New Orleans) Southfield
- Ginopolis (Fine Dining/Snackhouse) Farmington Hills
- Harbor House Restaurant (Seafood) Fraser, Southgate
- Jaques Mediterranean (Middle Eastern) Troy
- Korby's Coney Island
- Le Metro (French) Southfield
- Mai Thai, West Bloomfield
- More's Michigan Bistrot, Bingham Farms
- Mr. B's (Bar & Grill)
- Musashi International (Japan) Southfield
- O'Grady's Irish Pub, Troy
- Piccino's (Italian) Troy



- Pike's Street (Fine Dining) Pontiac
- Prya Restaurant (Indian) Troy
- Shangra La (Chinese) West Bloomfield
- Spectadium (Sports Bar & Grill) Troy
- Stage & Co. Deli, West Bloomfield
- Steve's Soul Food, Southfield
- Too Chez (Fine Dining) Novi
- Wild Woody's (Bar & Grill) Roseville

"I'll take a lot of different ingredients from my garden and come up with lots of different dishes in a short amount of time," he said. "Food will be flying everywhere, and I will be entertaining you."

Southfield-based Musashi International Japanese restaurant will be serving a variety of sushi.

Big Daddy's Parthenon will serve miniature chicken shish kebabs and Tommy's Salad.

General manager Artie Ehrlich, like a lot of the other participating restaurants, believes Arts, Beats and Eats will help his restaurant attract new customers. "It's giving us a little more outlook in the area," he said. "We're pretty excited. We're doing primarily the things we're famous for."

Mark Talerico, executive chef of Ginopolis in Farmington Hills, will be serving Montgomery Inn Ribs, Cajun Gulf Shrimp and homemade lasagna.

"We're pretty well known for our ribs and seafood," he said. "We've never done anything this big. It's going to allow us to reach out further to other people. Come out and join us: From everything I've seen, they're doing a first class job."

WHAT'S COOKING

■ **Pike Street** - On Aug. 16, Al Baloy passed ownership of the popular Pike Street restaurant, 18 W. Pike, Pontiac, to California, a Michigan-based company whose principals wish to remain un-named at this time. The restaurant is closed for about three weeks for remodeling under new ownership. When Pike Street reopens under the same name, it will have a lighter, more open feel to reflect the new seasonal, regional, organic when possible, food concepts of new chef Kathleen Daclennans. The 35-year-old Daclennans is from California and has cooked in San Francisco, Santa Barbara and Berkeley restaurants in her

home state, plus a stint in Hawaii.

■ **Golden Mushroom Cookbook Celebration Reception** - 4 p.m. Sunday, Aug. 30, at the restaurant 18100 West Ten Mile Road, Southfield. To celebrate completion of the Golden Mushroom's silver anniversary cookbook, owner Reid Ashton invited chefs who contributed recipes to come and bring a dish. Tickets are \$45 per person which

includes one copy of the cookbook. For couples, the price is \$70 for two tickets and one cookbook. Wines chosen by Sommelier or Marlene Vendramoli are included. To reserve call (248) 569-4230.

■ **Johany Rocketts** - home of the Original Hamburger, is scheduled to open Monday, Aug. 31 at the Star Southfield, 28335 12 Mile Road. Johany Rocketts captures a time when the corner

malt shop was the friendliest place in town.

■ **The Pontiac Silverdome's Main Event Restaurant** reopens Sept. 1 after extensive interior changes departing from the former sports bar theme and placing the diner in a casual, comfortable country club setting. The new menu features Canadian Baby Back Ribs for reservations call (248) 858-7888.

■ **Down Under at the Rock**: Big Rock Chop and Brew House (245 S. Eton, Birmingham) will be rockin' with a tasting of 100 wines from Australia and New Zealand. 6:30-8:30 p.m., Thursday, Sept. 3. The cost is \$45 per person, limited space so reserve by phoning Merchant's in Royal Oak (248) 546-7770.

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