

Taste of Detroit



By **JENNIFER DAY**
SPECIAL TO THE BLADE

When you think of great food towns, a few come to mind immediately: New York, Chicago, San Francisco, New Orleans ... and Detroit?

Yes, Detroit — at least according to American Table Culinary Tours, which has organized a three-day gastronomical jaunt through the Motor City June 26-28. American Table Culinary Tours offers three-day tours that promise to ferret out the best regional eats and place them in a broader cultural context.

Registration has closed for the tour — which came with a \$475 price tag — but you can still get in on one of the trip's cornerstone

events: an “Ypsitucky” supper in honor of author Harriette Arnow at Zingerman's Roadhouse, in Ann Arbor. Or, you can check out the group's “Stroll Down Kentucky's Bourbon Trail” in October.

We spoke with Hanna Raskin, director of the tour group and a native of Ann Arbor, about what it means to know a place by its food.

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HANNA RASKIN, DIRECTOR OF AMERICAN TABLE CULINARY TOURS

DETROIT



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Want to eat like a Detroit? Here are five classics — some from the tour, some not — to try next time you're headed up I-75.

- If you're heading to a Detroit Tigers game: Love the Tigers, but skip the ballpark hot dogs. Get your fix at the city's rival Coney Islands — conveniently located next door to each other, about a half-mile south of Comerica Park. American Coney Island was founded by Gust Keros in 1929, according to *The Detroit Almanac*, by Peter Gavrilovich and Bill McGraw. Keros's brother, William, set up shop next door with Lafayette Coney Island. Both restaurants serve hot dogs smothered in chili, raw onions, and mustard. Get the dogs hot and messy, but leave the fries in their unmolested glory. The Coney Islands are at 115 and 118 Lafayette Blvd.

- If you're planning a day at The Henry Ford: Finish your day with one of the country's finest burgers at Miller's Bar. It's a dreary, red cinder-block building, but the sizzle of the grill and swift-moving waitresses keep people coming back. The menu is simple perfection: burger, with

or without cheese, fries, or onion rings (get both). Pay on the way out on the honor system. After dinner, head east for a Middle Eastern treat.

You'll recognize the baklava and birds nests at Shatila Bakery & Cafe, but remember Raskin's advice: Be curious. Try something unfamiliar; you won't be disappointed. Miller's Bar is at 23700 Michigan Ave.; Shatila Bakery & Cafe is at 14300 Warren Ave.

- If you're going to the historic Eleanor and Edsel Ford House, in Grosse Pointe: On the way home, stop off I-94 at the Cadieux Café for beer and mussels. Originally a speakeasy, the cafe served for years as an unofficial cultural center for Detroit's Belgian population. Try your hand at feather bowling, a Belgian game sort of like curling without the ice. The Cadieux Café is at 4300 Cadieux Rd.

- If you want a different Mexicantown experience: Go before Evie's Tamales closes. Open daily 8 a.m. to 6 p.m., this place is on the same block as Mexicantown's touristy palaces, but it doesn't feel like it.

There's not much to distract from the food here. That's OK, since the tamales — stuffed steamed corn dough — will command your full



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