



"Nothing tastes better than Michigan foods in-season!"

Chef Joseph Van Wagner, Executive Chef, Echelon Kitchen and Bar

Join Chef Joseph for a live cooking demonstration and learn how to make **Glazed Baby Carrots with Gruyere Foam and Muhammara**

JOIN US FOR A CELEBRATION OF MICHIGAN FOOD & FARMING

ANN ARBOR

LOCAL FOOD FESTIVAL



AUGUST 28TH, 2025 | 5:00-8:00 PM | ANN ARBOR FARMERS MARKET

Joe's culinary roots reach back to the shores of Southwest Michigan's fruit belt, where he grew up fishing, hunting, and exploring its many beaches and farms. During his adolescence Joe also spent time washing dishes, picking fruit at his friends' blueberry farms, and even cooking food in some of the local diners.

This humble passion for food and service was intensified at Michigan State University, where he graduated with a degree in Hospitality Business. After school, Joe quickly found his way into restaurant management at one of Chicago's most renowned fine dining establishments; a culinary experience so profound that it inspired Joe to make his way into the kitchen full time and never turn back. Since this pivotal point in 2009, Joe has worked professionally in some of the best kitchens in both the United States and Europe, with stints at Restaurant A.T. in Paris, Daniel in NYC, Willow's Inn on Lummi Island, Blackbird in Chicago, and now Echelon Kitchen and Bar in Ann Arbor, Michigan.

It is through this myriad of culinary experiences that Joe's eyes were opened to the true bounty of naturally produced foods back home in Michigan. Always looking to infuse local ingredients with true creativity and modern techniques, Joe's aim is to develop a progressive culinary touchstone for Metro Detroit and Michigan for years to come.