

Chef Danielle Garlock | Lucy's Creston Café

Her name is Danielle Nicole Garlock but you can call her Chef Dani. She is the Executive chef, General Manager and part owner of Lucy's Creston Kitchen. A creative artsy Chef who specializes in brunch sourcing from local farms Chef Dani has established herself as one of the area's go to Chefs. Raised in Rockford, Mi she received her culinary degree from Northwestern Michigan College's Great Lakes Culinary Institute in Traverse City. While there she honed her skills at the Boat House on Old Mission under the tutelage of one of her professors who taught her the ways of creating relationships with local farmers and winery's. Moving back to the Grand Rapids area she opened as the Chef at Rockford Brewing Company. Her next stop was at Honey Creek Inn and then had the opportunity to create and design the kitchen at 7 Monk's Taproom. As Executive Chef she used her talent to create amazing Tap Room specialties. Three and half years ago she took over a small restaurant named Little Lucy's. It was here she was free to use all her experience to create one of the more popular scratch kitchens in the area that sources locally. Today Lucy's under a southern style cuisine and an eclectic environment that caters comfortably to all has established Chef Dani as a cuisine de 'force. You will also find Chef Dani doing whatever she can to support her neighborhood. She not only provided meals to the frontline workers and baked goods to the homeless during the pandemic, but also created a free lunch program for the students of the Creston neighborhood. Chef Dani also volunteers with Chef Jimmy Hill's culinary program at Lakeland's correctional facility along with partnering with other local celebrity chefs at numerous charitable organizations.



Photo By: M-Buck Studio, Michael Buck

