

Gourmet

THE MAGAZINE OF GOOD LIVING



GOURMET ENTERTAINS

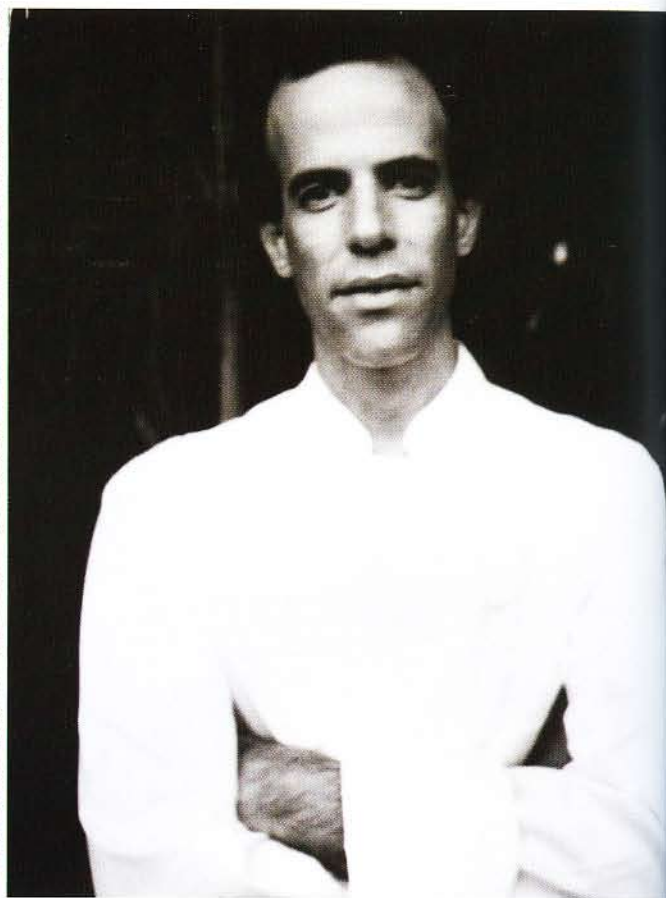
GROUND SWELL

AS MORE CHEFS SEEK TO MINIMIZE THE DISTANCE FRESH PRODUCE TRAVELS FROM FIELD TO TABLE, SOME, LIKE DAN BARBER, HAVE PLANTED THEIR RESTAURANTS RIGHT ON THE FARM. HERE, HIS TAKE ON THE BEST THE SEASON HAS TO OFFER. RECIPES BY DAN BARBER PHOTOGRAPHS BY JOHN KERNICK





Tomato "burgers" are "the closest I ever get to a Big Mac," says Barber. The freshest broken yolk, opposite, melds beautifully with haricots verts.



YOU FEEL BARBER'S MIND AT WORK IN THESE DISHES: WHEN THE PRODUCE IS THIS FRESH, IT'S TEMPTING TO JUST LEAVE IT ALONE. BUT SOMETIMES IT'S FUN TO PLAY AROUND WITH IT JUST A LITTLE.



MENU SERVES 6

**TOMATOES "ON A FENCE" WITH
LEMON VINAIGRETTE**

BACON-WRAPPED SQUASH

TOMATO "BURGERS"

HARICOTS VERTS WITH POACHED

EGGS AND TARRAGON

VINAIGRETTE

GRILLED WATERMELON AND

TOMATO SALAD

GRILLED TROUT IN EGGPLANT

BROTH

Sepp Moser Breiter Rain

Grüner Veltliner '06

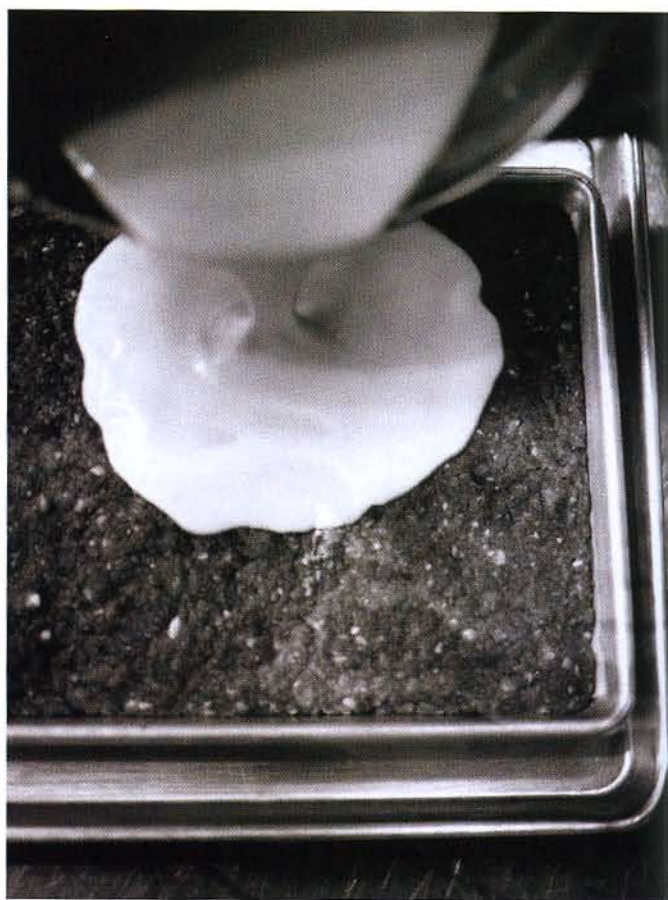
CHEESECAKE WITH MINTED

BLACKBERRIES

FOR RECIPES, SEE PAGE 103

WINE ADVICE IS ON PAGE 34





YOU CAN SERVE PLAIN CHEESECAKE THE REST OF THE YEAR. FOR NOW, USE IT AS A BASE FOR THE BEST BERRIES YOU CAN GET YOUR HANDS ON—THE SWEETNESS OF SUMMER WILL BE GONE IN A FLASH.



WE'VE BECOME USED TO RESTAURANTS THAT CELEBRATE FRESH INGREDIENTS AND, INCREASINGLY, THAT TOUT FOOD RAISED CLOSE BY. NEVER BEFORE, THOUGH, HAVE WE HAD SO MANY OPPORTUNITIES TO EAT FOOD SOURCED DIRECTLY FROM LOCAL LAND—OFTEN AT TABLES SITUATED RIGHT ON THE FARMS THEMSELVES.

A TO Z PRODUCE & BAKERY Ten years ago, Ted Fisher, Robbi Bannen, and their three kids began selling wood-fired pizza to their CSA customers during Tuesday pickups at their farm. They don't offer cutlery, napkins, drinks, or more than a patch of lawn to sit on, but these days cars begin lining up at 4:30 P.M. From wheat to crust, pigs to pepperoni, as well as an endless array of vegetables for toppings, nearly every ingredient comes from the farm's 80 organic acres. (Stockholm, WI; 715-448-4802)

BOLETE RESTAURANT & INN In an old stone farmhouse with two-foot-thick walls and wooden floors worn smooth from more than 200 years of use, local Lee Chizmar, who recently returned home after stints in California and Boston, serves salad greens from a farm down the road, succulent local lamb ribs, and handmade fettuccine paired with whatever the surrounding fields have on offer that day. And his gently flaky trout, smoked in-house, is the best we've ever had. (1740 Seidersville Rd., Bethlehem, PA; 610-868-6505; boleterestaurant.com)

BROADTURN FARM Arrive around 4 P.M. and organic farmer Stacy Brenner might hand you a chunk of watermelon wrapped in home-cured prosciutto while daughter Emma feeds the ewe, husband John Bliss and toddler Flora assemble the CSA boxes, and chef Salvatore Talarico pulls together a dinner of lamb sausage, fingerlings fried in duck fat, and jalapeño chutney, accompanied by wine (or raw milk) in tiny Mason jars. (388 Broadturn Rd., Scarborough, ME; 207-510-1682; broadturnfarm.com)

CINQUE TERRE Snuggled into a ship chandlery in Portland's maritime district, native New Englander Lee Skawinski's eight-year-old restaurant is like something straight out of Liguria. Plates of sautéed local fiddleheads with ramps, garlic, and Pecorino, and freshly made fettuccine with roasted oyster mushrooms and *speck* feel right at home amid the rustic beams and brick. Skawinski takes his staff to Italy twice a year to meet with artisanal producers and winemakers, and it shows. (36 Wharf St., Portland, ME; 207-347-6154; cinqueterremaine.com)

DRESSING ROOM Set on the grounds of The Westport Country Playhouse, this two-year-old restaurant from actor Paul Newman and chef Michel Nischan touts its commitment to local farmers and sustainable foods. But dishes like sour-cream-laced pea soup, line-caught yellowfin tuna with balsamic and beet dressing, apple and lettuce-leaf salad, and warm black-cherry cobbler—served with style on crisp white linens—leave an impression of pure deliciousness. (27 Powers Court, Westport, CT; 203-226-1114; dressingroomhomegrown.com)

FARMBLOOMINGTON An affectionate reflection of La Grenouille alum Daniel Orr's Indiana roots and well-traveled sophistication, this eight-month-old restaurant, café, market, and bar is like nothing else in town. Locals provide everything from the bison rib eyes to the sorghum, and Orr and his staff pull other ingre-

dients from their own gardens and area woods and riverbanks. Old farm implements hang from the walls, while just-picked asparagus tops thin-crust pizza, and sun-warmed cabbage salad accompanies roasted tandoori salmon. (108 E. Kirkwood Ave., Bloomington, IN; 812-323-0002; farm-bloomington.com)

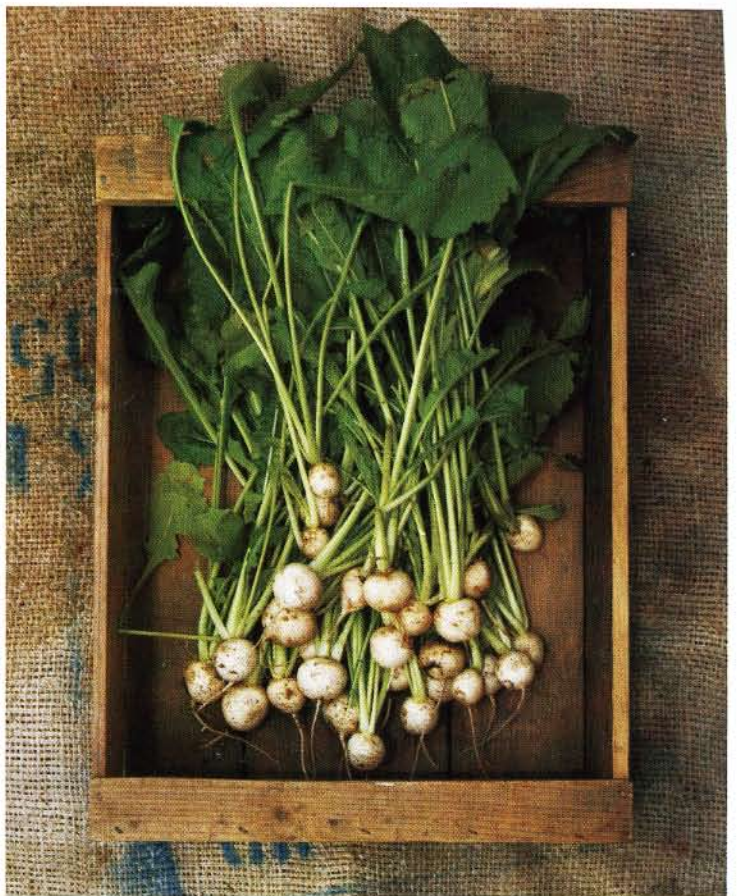
FRANNY'S Even if no one cared that the fry oil gets converted into biodiesel and the energy is all renewable, Franny's would still be packed every night. The food is that good. The menu, printed on recycled paper, changes daily, depending on what's at the market. Flip it over as you wait for perfect seasonal vegetables or house-cured (hormone- and antibiotic-free) meats—on the back is a roster of farms, all within a day's drive, that supply everything from the cream to the lovage. (295 Flatbush Ave., Brooklyn, NY; 718-230-0221; frannysbrooklyn.com)

HEN OF THE WOOD From the menu to the building itself (a converted feed mill, circa 1835), everything about this place says Vermont. Chef and co-owner Eric Warnstedt relies on products raised and grown on the farms and in the forests of the Champlain Valley and then lets them speak for themselves. The namesake mushroom *tartine* comes with a rasher of Vermont-cured bacon; smoked duck breast is served with mustard spaetzle; and a cheese menu highlights the state's finest. (92 Stowe St., Waterbury, VT; 802-244-7300; henofthewood.com)

NAPA & CO. The small-production wines from around the globe may lure you here, but it's Bill Taibe's adventurous cooking that will draw you back. Heirloom vegetables and herbs from local farms, organic beef, and a host of artisanal cheeses turn up in such memorable dishes as *cavatelli* with spring peas and spicy sausage in fennel-wine sauce, and a Napa Wagyu burger with onion jam, aged Gouda, and black-pepper mayo. (75 Broad St., Stamford, CT; 203-353-3319; napaandcompany.com)

NEZINSCOT FARM Breakfast at the eight gingham-draped tables on this third-generation farm is grown, produced, and presented by the Varney family—Gregg, Gloria, and their five kids. The French toast comes from thick bread that Gloria baked before dawn; thank the Varney chickens and pigs for your eggs, sausage, and bacon; and the cream for your coffee is courtesy of Gregg's milk operation—Maine's first organic dairy. The kids get the credit for the fine bagels and muffins. (284 Turner Center Rd., Turner, ME; 207-225-3231; nezinscotfarm.com)

NORTH CREEK FARM Returning from Popham Beach State Park, you'll see a sign encouraging you to turn off for lunch. Do it! Around the corner is a farmhouse serving such simple wonders as BLTs with heirloom tomatoes and crisp Batavian lettuce; Thai curry Maine shrimp chowder with garlic-scape purée; and pie made with local peaches. The eat-in gardens abut blueberry fields sloping down to the creek. (24 Sebasco Rd., Phippsburg, ME; 207-389-1341; northcreekfarm.org) **CONTINUED ON PAGE 116**



IMAGINE LOOKING OVER YOUR DINING COMPANION'S SHOULDER TO THE FIELDS WHERE THE VEGETABLES ON THE PLATE IN FRONT OF YOU WERE GROWN. HAPPILY, SUCH A SCENARIO IS NO LONGER A FANTASY.

