

## New American Cuisine in Beantown and Beyond

Boston has just recently started being recognized as a serious destination on the foodie map of America – thanks to chefs like Michael Schlow, Ken Oringer, Barbara Lynch, Tony Maws, Jody Adams, Jamie Bissonette, and Krista Kranyak who managed to carve out a niche and – along with dedicated farmers, fishers, and other food purveyors – get the locavore movement off the ground in Beantown.

**Boston's South End** is now a foodie Mecca featuring diverse culinary hot spots, such as **B&G Oysters**; **Toro** Spanish-style tapas; **Addis Red Sea** Ethiopian cuisine; **Sibling Rivalry** run by two chefs (brothers); old world Parisian brasserie, **Gaslight**; and nearby **Sportello**, a lunch counter joint serving up trattoria-inspired panini, pasta, and polenta in Fort Point.

**Cambridge**, too, is proving its passion for the local food movement. Krista Kranyak, who has been sourcing ingredients from local farms for over 7 years, opened a second location for her popular **Ten Tables** here. Chef Tim Wiechmann prepares Vermont chicken and Atlantic sea scallops with a French flair at **T.W. Food**. At **Craigie on Main**, Chef Tony Maws waits until he sees his daily ingredient deliveries before even deciding on a menu for the evening – talk about fresh! **Hungry Mother**, another local fave, spices up New England ingredients with southern Appalachian influences.

**Beyond Beantown** – Venturing outside of Boston, you can find more locavore-loving restaurants with similar seasonal and sustainable tastes. Look for **Allium**, **Café Latino**, **Mezze**, and the **Red Lion Inn** in the Berkshires; **Local 121** in Providence, RI; **Liv's Oyster Bar** in Old Saybrook, CT; **Good News Café** in Woodbury, CT; **The Dunaway Restaurant at Strawberry Banke** in Portsmouth, NH; **Hen of the Wood** in Waterbury, VT; **Blue Moon Café** in Stowe, VT; **Cinque Terre** in Portland, ME; and **Redbird Provisions** in Northeast Harbor, ME.

– Jen Laskey