

# YANKEE MAGAZINE VACATION PLANNERS

FROM THE TRAVEL EDITORS OF YANKEE MAGAZINE

2007

## GOURMET GETAWAYS

Where to find the finest dining, the region's best chefs, and some of the most innovative cuisine in surprising places throughout New England.

### Vermont's Best Chef-Owned Inns

While there has always been great cuisine in rural Vermont, dining destinations have never existed in such profusion. Our survey found more than 25 chef-owned inns in the state. Choosing just four was a challenge, but here are our favorite places where you can dine, then walk upstairs to a cozy guest room.

#### All That's Fresh and Local

Owners John Lumbrá and Karl Klein of the 1824 House Inn are active supporters of Vermont Fresh Network, a nonprofit organization that helps build partnerships between farmers and chefs. So their cheese comes from nearby Warren, their produce from the organic Hartshorn Farm next door, and their eggs from down the road. Bread, pastry, pasta, and ice cream are all made by John.

Dinner is a four-course, fixed-price offering. With fresh lobster ravioli and chicken Marsala (the meat pounded thin and fried to perfect crispness, served with a golden-crust and pillowy herbed gnocchi) there's barely room for dessert, but the apple tart with homemade ice cream is too good to pass up.

*1824 House Inn*, 2150 Main St., Waitsfield, VT. Rates: \$109-\$158. Restaurant open for dinner June 1-Sept. 20 Mon. for Barn-B-Que (entrées: \$15-\$25), Sept. 20-Oct. 15 daily (entrées: \$25-\$32). 800-426-3986, 802-496-7555. 1824house.com



1824 House Inn

Gourmet dining at the 1824 House Inn.

#### Farm Partners

The Inn at Baldwin Creek and Mary's Restaurant sit back from Route 116 in a small mountain valley. Owners Doug Mack and Linda Harmon serve food that's grown locally. Doug's cooking style is eclectic, bringing in flavors from Asia to the Caribbean. Order the Barbecued Beef Tenderloin in Hell, so named for the bright-red barbecue sauce (though mild). You'll find pepper pesto sauce pooled around the tender, buttery meat.

*Inn at Baldwin Creek*, 1868 N. Rte. 116, Bristol, VT. Rates: \$85-\$215, including full breakfast. Restaurant open for dinner Wed.-Sun. Entrées: \$18.75-\$33. 888-424-2432, 802-453-2432. marysatbc.com

#### Presented by:



Chatham Bars Inn, Cape Cod's grand oceanfront resort, offers 217 guest rooms, including 68 luxurious suites, as well as a private beach, a pool, tennis, golf, and three extraordinary dining venues—the Chef's Table and demonstration kitchen, the Beach House for casual dining on the beach, and the elegant Main Dining Room.

New executive chef Anthony Cole has worked for celebrated restaurants on both sides of the Atlantic. He believes in simple preparations with supporting flavors that allow the natural product to shine through. With the Chatham Fish Pier just steps from the Inn, the menu will feature not only the freshest fish and lobster but also a modern interpretation of classic New England cuisine. 508-945-0096. chathambarsinn.com

**Yankee Magazine Vacation Planners are a great companion to the Yankee Magazine 2007 Travel Guide to New England.**

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# Eat, Drink, and Be Merry

**Our recommendations for destination dining around New England.**

## Rhode Island Castle Hill Inn & Resort, Newport

Commanding a dramatic promontory rising above Narragansett Bay, this resort hotel is the standard against which local pretenders measure themselves. Reserve a table in the Sunset Room, with its 240-degree view. Executive chef Jonathan Cambra makes a point of utilizing local products, as in the pan-roasted wild Atlantic salmon with grilled organic greens. Open for lunch and dinner daily, brunch Sun. Fixed-price menus: \$65-\$85. 590 Ocean Dr. 888-466-1355, 401-849-3800. [castlehillinn.com](http://castlehillinn.com)

## Big Fish, Providence

Big Fish's decor is over the top—water walls and a scarlet door opened by fish-shaped gold handles. The lobster pot stickers are splendid, the fried calamari is as good as any you'll find. The Maine crab cake had more crab than is usually found in New England—more like a Maryland crab cake. We're not complaining. Open for lunch Mon.-Fri., dinner daily. Entrées: \$16.95-\$27.95. 370 Richmond St. 401-751-3474. [bigfishri.com](http://bigfishri.com)

## Pot au Feu, Providence

One of the city's oldest restaurants is also still one of its very best. The Pot au Feu (French for "stew pot") is a hidden gem in the financial district. Owners Bob and Ann Burke make a virtue of not altering the Parisian ambience and hearty French cooking (boeuf bourguignon, chunky salad Niçoise, and an ethereal crème brûlée). Open for lunch Mon.-Fri., dinner Mon.-Sat. Entrées: from \$14. 44 Custom House St. 401-273-8953. [potaufeuri.com](http://potaufeuri.com)

## Connecticut The Golden Lamb Buttery, Brooklyn

Those in the know flock to Hillandale Farm for one of the most memorable dining experiences. Guests assemble at the barn, where they embark on a hayride around the farm's thousand acres. Back at the barn, a multi-course, seasonal gourmet dinner is accompanied by live music. The walls are lined with accolades from the nation's top food critics and photos of celebrity guests. Open June 7 to Dec. for lunch Tues.-Sat., dinner Fri.-Sat. Fixed-price menu: \$70. 499 Wolf Den Rd. 860-774-4423. [thegoldenlamb.com](http://thegoldenlamb.com)

## West View Story

West View Farm, owned by inn manager Christal Siewertsen and chef Raymond Chen, is located in Dorset. Given Raymond's training, the first question of the evening is how he'll strike the balance between Manhattan luxe and Vermont casual. The answer comes with the presentation of an amuse bouche: beet tartare served with a goat cheese fritter and drizzled with chive oil. The flavors are familiar, but reconfigured in a way that elevates the whole.

*Inn at West View Farm*, 2928 Rte. 30, Dorset, VT. Rates: \$115-\$205, including full breakfast. Restaurant

open Thurs.-Mon. Entrées: \$27-\$34. 800-769-4903, 802-867-5715. [innatwestviewfarm.com](http://innatwestviewfarm.com)

## Easy Luxury

"We wanted to create something that was unpretentious, but curiously sophisticated," says Brill Williams, chef and owner of The Inn at Sawmill Farm.

Little canapés are served on silver trays, and wine is poured in Riedel glasses. Many dishes are inspired by French classics: sautéed sweetbreads on a bed of fried spinach with white truffle butter. The inn's wine cellar offers nearly 30,000 bottles of wine—some 1,300 selections—and has won a Wine Spectator Grand Award every year since 1992.

*The Inn at Sawmill Farm*, Jct. Rte. 100 and Crosstown Rd., West Dover, VT. Open year-round except Apr.-late May. Rates: \$300-\$725, including full breakfast and dinner. Restaurant open for dinner daily. Fixed-price menu: \$44. Entrées: \$30-\$47. 800-493-1133, 802-464-8131. [theinnatsawmillfarm.com](http://theinnatsawmillfarm.com)



Plan a visit to the 1824 House Inn.

### Restaurant Jean-Louis, Greenwich

Imagine Vermont farm-raised boneless stuffed quail with French lentils and green pea coulis or ostrich medallions with quince, plantain, and citrus sauce—flawlessly executed by Connecticut’s only *maître cuisinier de France* (an elite order of chefs), Jean-Louis Gerin. Then add a sommelier’s dream wine list, a romantic dining room, impeccable service courtesy of a staff of 12 catering to 50 patrons, and you have this jewel of a restaurant. Open for lunch Sept.-May Mon.-Fri., dinner year-round Mon.-Sat. Entrées: \$39-\$41. 61 Lewis St. 203-622-8450. restaurantjeanlouis.com

### Metro Bis, Simsbury

Metro Bis is a small bistro run by a young husband-and-wife team. Despite its shopping center locale, the interior is charming and the wine list is impressive in both size and thoughtfulness. The butternut squash bisque is, bar none, the best (and the prettiest, with its drizzle of toasted pumpkin-seed oil). Try the garam masala-marinated pork served with spaetzle and braised red cabbage; the sweet Indian spices are a perfect trans-cultural match for the cider demi-glace. Open for lunch and dinner Mon.-Sat. Entrées: \$19.95-\$23.95. Simsburytown Shops, 928 Hopmeadow St. 860-651-1908. metrobis.com

### Match, South Norwalk

Dressed in hot reds and yellows and stainless steel, Match sizzles. The wood-fired oven dates from the restaurant’s launch as a gourmet pizza spot, but chef Matthew Storch (protégé of Todd English) puts a broader menu to the heat: homemade pastas, sesame-crusted tuna, and semolina-coated fried calamari. Open for dinner daily. Entrées: \$20.95-\$35.95. 98 Washington St. 203-852-1088. matchsono.com

### Max’s Oyster Bar, West Hartford

This modern seafood joint has a sleek, masculine design—red leather banquettes, black-paneled walls, and nautical prints. Nantucket Bay scallops are the high point of the day in a sun-dried tomato and pancetta sauce around a mound of mashed potatoes flecked with crab meat and sage. Open for lunch Mon.-Sat., dinner daily, brunch Sun. Entrées: \$17.95-\$32.95. 964 Farmington Ave. 860-236-6299. maxsoysterbar.com

### Massachusetts Locke-Ober, Boston

Boston’s oldest (circa 1875) gourmet restaurant burst into the 21st century when super chef Lydia Shire breathed new life into classic cuisine and restored the period decor. Beef Stroganoff now has hand-cut egg noodles turned bright pink from red wine. Duck with elderberries and ginger contrasts with moist meat beneath a crackling skin. Open for lunch Mon.-Fri., dinner Mon.-Sat. Entrées: \$27-\$62. 3 Winter Pl. 617-542-1340. lockeober.com

### Radius, Boston

Radius defines the inner circle of Boston’s dining elite. Chef Michael Schlow is one of those guys that the food magazines swoon over, and his chic Financial District venue is a great place to enjoy a masterful dinner while eavesdropping on the next big Boston merger. Open for lunch Mon.-Fri., dinner Mon.-Sat. Entrées: \$32-\$43. 8 High St. 617-426-1234. radiusrestaurant.com

### Teatro, Boston

With its cool color scheme and packed bar, Teatro’s chef-owner Jamie Mammamo has created a prime theater district location. He’s opted for earthy northern Italian fare at very reasonable prices: crisp-tender pizzas, the freshest arugula salad, and tender steak with herb butter. Open for dinner Tues.-Sun. Entrées: \$17-\$29. 177 Tremont St. 617-778-6841. teatroboston.com

## Weather

	Month	Daily average	Mean length of day	Number of days with rain
		low/high temperatures		
Hartford, Connecticut	April	40°/61°	13 h 21 m	13
	July	64°/85°	14 h 55 m	11
	September	55°/75°	12 h 31 m	11
Providence, Rhode Island	April	39°/61°	13 h 22 m	15
	July	63°/84°	14 h 56 m	12
	September	54°/76°	12 h 31 m	12
Boston, Massachusetts	April	39°/58°	13 h 23 m	15
	July	64°/84°	15 h	12
	September	56°/74°	12 h 30 m	12
Concord, New Hampshire	April	32°/59°	13 h 25 m	13
	July	57°/84°	15 h 05 m	13
	September	47°/74°	12 h 32 m	11
Montpelier, Vermont	April	33°/54°	13 h 28 m	13
	July	57°/80°	15 h 12 m	14
	September	47°/69°	12 h 32 m	13
Augusta, Maine	April	35°/55°	13 h 29 m	12
	July	60°/81°	15 h 12 m	13
	September	51°/71°	12 h 32 m	12

Historical data provided by our sister publication, *The Old Farmer’s Almanac* (Almanac.com). For current weather conditions and forecasts for any location in North America, go to: [YankeeMagazine.com/weather](http://YankeeMagazine.com/weather)

### The Bramble Inn & Restaurant, Brewster

The casually elegant 19th-century dining rooms showcase the talents of long-time chef-owner, superstar Ruth Manchester. The menu highlights New American and internationally inspired selections such as seafood curry, parchment-roasted chicken with grilled lobster, and veal with shiitake mushrooms. Open for dinner mid-June to mid-Oct. daily, mid-Oct. to Dec and mid-Apr. to mid-June Wed.-Sun. Fixed-price menus: \$45-\$70. Entrées: \$19-\$44. 2019 Main St. 508-896-7644. [brambleinn.com](http://brambleinn.com)

### Oleana, Cambridge

There's nothing more romantic than sitting among the flowers and lantern-hung trees in Oleana's secluded garden and sampling chef-owner Ana Sortun's sensual Arab-Mediterranean fare. Ana is a darling of the national food press, and her reputation is deserved. From the warm buttered hummus to the tamarind-glazed beef, every bite is a revelation. Open for dinner daily. Entrées: \$23-\$26. 134 Hampshire St. 617-661-0505. [oleanarestaurant.com](http://oleanarestaurant.com)

### Wheatleigh, Lenox

The main dining room at this 19th-century Italianate villa has a choice view of the Berkshires. The French-American cuisine is award-winning, the wine selection is outstanding, the service excellent, and the courses expertly proportioned and paced so patrons leave the table pampered and satiated. Open for dinner daily. Fixed-price menu: \$95-\$130. Hawthorne Rd. 413-637-0610. [wheatleigh.com](http://wheatleigh.com)

### Vermont Hemingway's Restaurant, Killington

At this highly regarded restaurant, there's seating in the formal main room, in the garden room, or in the cozy, stone-walled wine cellar. Recent offerings include hand-rolled rabbit ravioli in truffle broth and wood-grilled quail with cheddar corn cake for starters and a main course of pan-roasted halibut. Open for dinner Tues.-Sat. Fixed-price menus: \$48-\$90. Entrées: \$26-\$36. 4988 Rte. 4. 802-422-3886. [hemingwaysrestaurant.com](http://hemingwaysrestaurant.com)

### The Inn at Shelburne Farms, Shelburne

The Inn at Shelburne Farms, overlooking Lake Champlain, is just about the poshest spot in Vermont for a special dinner, incorporating ingredients grown on the surrounding model farm. Enjoy some of the best food you will find in New England—or anywhere, for that matter. Braised rabbit, Vermont lamb, poached cod, roasted black bass, and fillet of beef—followed by sweets. Open mid-May to mid-Oct. for breakfast and dinner daily, brunch Sun. Entrées: \$21-\$30. 1611 Harbor Rd. 802-985-8498. [shelburnefarms.org](http://shelburnefarms.org)

### Christophe's on the Green, Vergennes

This tiny 36-seat spot has soft-yellow walls, wooden doors, and hanging copper pans. Chef-owner Christophe Lissarrague has two of his own greenhouses to grow specialty produce for dishes such as smoked and roasted free-range chicken with sweet peppers and leek and mushroom duxelles. French cheeses and a good wine list complete the picture. Open for dinner May-Oct. Tues.-Sat., Nov.-Dec. and Feb.-Apr. Thurs.-Sat. Fixed-price menu: \$45. Entrées: \$27.50. 5 N. Green St. 802-877-3413. [christophesonthegreen.com](http://christophesonthegreen.com)

### New Hampshire The Dunaway Restaurant at Strawberry Banke, Portsmouth

Whereas most museums simply have snack bars, Strawberry Banke's campus of historic houses now boasts a full-fledged restaurant. The Dunaway is housed in a restored Colonial home overlooking the Piscataqua River. The post-and-beam dining room with tables set in crisp linens sets the stage for plates such as roasted rack of lamb with couscous and eggplant caviar, and pan-roasted halibut with baby turnips. (Leave room for the sumptuous desserts, too.) The kitchen herb garden just behind the restaurant is a perfect complement to the historic landscaping of the homes from various eras of Portsmouth history. Open for lunch Mon.-Fri., dinner daily. 66 Marcy St. 603-373-6112. [dunawayrestaurant.com](http://dunawayrestaurant.com)

### Victory 96 State Street, Portsmouth

A “new New England” restaurant, the menu features updated classics such as parsnip and finnan haddie chowder and seared scallops in a brown-butter vinaigrette with wild mushrooms. Chef Duncan Boyd trained under Jasper White, Todd English, and Nora Pouillon, before opening Victory in 2003. He had the Federalist building gutted, burnishing its interior to period glory with exposed brick walls, wainscoting, and wide-plank floors. The restaurant also has one of the most charming bars in town. Open for dinner Tues.-Sun. Entrées: \$19-\$27. 96 State St. 603-766-0960. 96statestreet.com

### Maine Hartstone Inn, Camden

The hosts spent years in the hotel industry before opening this inn, and it shows. The decor, the presentation of the five-course meal, and the warm, friendly attitudes make this place a delight. Open for dinner June-Nov. 1 daily, Nov.-June 1 Thurs.-Tues. Fixed-price menu: \$45. 41 Elm St. 800-788-4823, 207-236-4259. hartstoneinn.com

### The Castine Inn, Castine

The stately century-old Castine Inn looms over the equally stately historic village of Castine. Chef-owner Tom Gutow (who has worked at Tapawingo in Michigan and Bouley, Park Avenue Cafe, and Verbena in New York City) and his wife, Amy, have made the place a standout, not just because of the restaurant, which has garnered raves from gourmands around the state. Equally impressive are the views (from half of the 1898 Victorian Italianate’s rooms) of Castine Harbor, the murals in the dining room, and the gardens. Open for dinner June Fri.-Sat., July-Labor Day Wed.-Sun. Fixed-price menus: \$65-\$125. Entrées: \$8-\$20. 33 Main St. 207-326-4365. castineinn.com

### Le Domaine Inn and Restaurant Français, Hancock

Educated palates in Maine know that the restaurant here features some of the state’s most distinctive French cuisine. Open June-Oct. for dinner Tues.-Sun. Fixed-price menu: \$35. 1513 Rte. 1. 800-554-8498, 207-422-3395. ledomaine.com

### The White Barn Inn, Kennebunkport

With its candlelit tables and white linen, this is a special-occasion kind of place. Watching servers delivering meals to large tables at precisely the same moment is like watching a theatrical production. Executive chef Jonathan Cartwright’s innovative entrées change weekly, but the focus is always on fresh local seafood and native game and poultry. Open for dinner May-Dec. daily, mid-Jan. to Apr. daily. Fixed-price menu: \$91. 37 Beach Ave. 207-967-2321. whitebarninn.com

### Fore Street, Portland

Half the fun of dining at Fore Street is watching the enormous open kitchen where cooks work around a wood-fired oven and meat is cooked on turning spits. Chef Sam Hayward’s preparations are simple enough to allow great local ingredients to shine. Meat and poultry are the specialty here, though the oven-roasted mussels are a signature must-try. Open for dinner daily. Entrées: \$16-\$30. 288 Fore St. 207-775-2717. forestreet.biz

### Hugo’s, Portland

The staff, the wine list, and the food all have a polish that’s rare even in much bigger cities. Try a dish with cod: salt cod brandade, meaty cheeks, crispy skin, or tempura tongue. The dining room evokes the moodiness of an Edward Hopper painting and the romance of a French bistro. Open for dinner Tues.-Sat. Fixed-price menus: \$65-\$130. 88 Middle St. 207-774-8538. hugos.net

### Primo, Rockland

Melissa Kelly—first in her class at the Culinary Institute of America and a James Beard Foundation award winner—opened Primo in April 2000. The restored Victorian farmhouse is surrounded by organic gardens that provide the restaurant with flowers, vegetables, fruit, and herbs. The cooking method is classic Italian, but the food is rooted in the bounty of the Maine coast. Open May Thurs.-Sun., June Wed.-Mon., July 4-Labor Day daily. Entrées: \$23-\$38. 2 S. Main St. 207-596-0770. primorestaurant.com

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