

\$3.50 OUTSIDE THE GREATER NEW YORK METROPOLITAN AREA

Restaurant & Party Planning Guide

WINE, FOOD & SPIRITS SPECIAL



The scene at Brooklyn's Northeast Kingdom.

GOING LOCAL

Artisanal dining in New York City

BENJAMIN-ÉMILE LE HAY AND MELISSA WILEY

Homemade, homegrown and homegood. The reason why so many New Yorkers love the local artisanal food and wine here is the quality. Despite the presence and popularity of larger, more commercial vendors, several notable players are leading the way for artisanal establishments and carving the path for similar spots in the New York dining world.

RISTORANTE ASELLINA
420 PARK AVENUE SOUTH
WWW.TOGRP.COM/ASELLINA

Sardinian-native, Marco Porceddu is a *maestro* in terms of artisanal Italian fare. Using primarily local ingredients, his new "Sunday Supper" three-course, prix-fixe menu at Gansevoort Park Avenue's Asellina is a steal. "Growing up in Italy,

Sunday evenings were about family and friends getting together to share home-cooked meals and bottles of wine. So with our Sunday Supper menu at Asellina, we're bringing the comforts of home to a lively environment and offering a fun way to cap off your busy New York weekend," said Chef Porceddu. Delicious dishes on the main menu include perfectly grilled calamari and a house-made Spaghetti with a fresh tomato sauce and lamb meatballs. Enjoy a sweet ending to the evening with the homemade sorbet.

NORTHEAST KINGDOM
18 WYCKOFF AVENUE
BROOKLYN, NY
WWW.NORTH-EASTKINGDOM.COM

Chef Kevin Adey of Northeast Kingdom, a proud locavore and is taking things to the next level. He is raising a pig named King Arthur, who will be slaughtered at the ripe age of four months in August, and will be served as 23 courses (10 appetizers, 10 entrées and three desserts) to 80 guests at Northeast Kingdom. Every part of the pig will be used, from the offal to the blood and skin—no waste! Chef Adey is currently enjoying the high life on an organic farm in Hudson, New York. And yes, King Arthur does receive royal treatment in the form of special snacks such as homemade Six Point Craft Ale spelt grain cookies.

HOME RESTAURANT
WWW.HOMERESTAURANTNYC.COM

Home has been a West Village go-to for artisanal for 15 years. Gathering ingredients from local suppliers and artisans such as Faicco Pork Store, Amy's Bread, Murray's Cheese and Florence Meat Market, the establishment creates delicious plates such as savory cheese cake with Pancotta and artichoke hearts, roasted poultry and regional seafood cooked to perfection.

Home's wine and spirit list is 99 percent local. Beverage director Rachel Dreskin checks out small local vineyards, breweries and distilleries every few weeks to bring back the best picks.

We spoke with **John Cordova**, the new Head Chef at Home Restaurant, to learn more about his experience running this artisanal haven.

Tell us about your background?

I worked at Aqua in San Francisco. My former boss got me a job in New York at Le Bernardin. Then I got married and didn't want to work 80 hours a week. We did a small, neighborhood joint called Jack the Horse, which I really liked.... Then Millesimo opened and my chef from Southern California took the job there and I worked for him. After ten or eleven



Chef John Cordova

months I left. I worked at Porter House for a while and then I went to Buttermilk for two months, before I found this. I was always French and Seafood... then I found out about this place.

What's exciting about your spring/summer menu—season highlights perhaps?

That it changes. Being able to do what I want, whenever I want. I've never been able to work at a seasonal, local restaurant before. Here you are limited and directed to what's freshest and best. For me, the exciting part has been to learn about those things and focus on that. It's fun and challenging!

There is a lot of focus on community here. How do you foster that energy?

I am from California; I've been in New York for six years. I worked in big New York restaurants and small Brooklyn restaurants. I really don't try to cater to the neighborhood. Although this kind of neighborhood is exciting to me. I've changed the menu a lot. I try to

do what the restaurant says: food that's local and seasonal. I've only been here a month and a half, but I'm always trying to improve and change the menu. Hopefully new people will come in and want what we're supposed to be.

THE PLAZA FOOD HALL
1 WEST 59TH STREET
WWW.THEPLAZAFOODHALL.COM/

Lunch options at The Plaza have undergone some artisanal additions. Todd English Food Hall has been expanded to include a new 3,200 square-foot space called The Plaza Food Hall, which features gourmet vendors. Kristin Franzese, Executive Vice President of Retail at The Plaza, explained: "When we began the process of selecting great partners to be a part of The Plaza Food Hall, our approach was to choose iconic brands that were known not only for their high quality product, but for their craftsmanship," she said. "Using local, seasonal ingredients is an important part of what we want to share with our guests and we accomplish this in a few different ways.

At Todd English we offer a selection of cheeses, pastas and sausages which are made in-house." The Plaza Food Hall will now be

home to ultra gourmet establishments such as Billy's Bakery, Pain D'Avignon, Francois Payard, Luke's Lobster, Burke in the Box by David Burke, Sushi of Gari, YoArt and Tartinary.

ZIO RISTORANTE
17 WEST 19TH STREET
WWW.ZIO-NYC.COM

Zio Ristorante's Chef Massimiliano "Max" Convertini, a Puglia, Italy-native, said that his Pugliese cuisine always incorporates seasonal and local ingredients. "My family goes daily to the market to buy food for the day. Or we go to the fisherman to see the catches of the day. Here in [New York City], with all the purveyors that it has to offer, local does not mean the same thing anymore. Seasonality does though." Zio serves up plenty of delicious Mediterranean fare sure to please the palate of any refined gourmand.



Salmon carpaccio at Zio.