

50 EASY WAYS TO EAT GREEN

bon appétit

FEBRUARY 2009

21 SIMPLE WINTER DINNERS

Sunday Roast Chicken, Tofu Curry, Crispy Black Bean Tacos, A Better Burger, Parmesan-Pine Nut Pasta...

GOOD HEALTH NEWS ABOUT BEEF!
P. 64

BEST-EVER SUPER BOWL CHILI
P. 96

SKILLET SAUSAGE SUPPER FOR A CROWD
P. 64

FAMILY FARM VACATION IN DEVON
P. 96



COVER RECIPE
Chirichuri steak with green beans and roasted red potatoes

WE ♥ CHOCOLATE
...from pudding to cake to cocktails
P. 96

2/ green zebra is chicago

THE HOT 10/

modern vegetarian

The artisanal produce revolution has inspired a new crop of restaurants—plant-centric spots with food that is fresh and sophisticated. At these top places, anyone can happily go vegetarian.

1/ ubuntu/ NAPA/

Jeremy and Deanie Fox are the husband-and-wife team behind what is arguably the country's most ambitious vegetable-driven restaurant. Much of the produce used in their dishes, including lemon cucumbers with miso *bagna cauda*, and blackened melon with basil and avocado, comes from their biodynamic garden. / 1140 Main St.; 707-251-5656; ubuntunapa.com

2/ green zebra/ CHICAGO/

Great vegetarian food without the hippie clichés used to be as rare as, well, a Green Zebra tomato. Not anymore, thanks to a sleek decor and bean-sprout-

free dishes like corn-crusting squash blossom with *queso fresco* and *jugo verde*, and black bean potstickers with roasted plum. / 1460 W. Chicago Ave.; 312-243-7100; greenzebrachicago.com

3/ dynamic dish/ ATLANTA/

At this Old Fourth Ward neighborhood café, chef-owner David Sweeney changes the small menu (a few salads, soups, and entrées) daily. Saturday night is organic pizza night, with toppings ranging from butternut squash, sweet onion, and jalapeño to crimini mushrooms sautéed in Riesling and thyme. / 427 Edgewood Ave.; 404-688-4344; dynamicdish.net

4/ organic orbit/ BOULDER/

It's the rare restaurant that successfully blends vegetarian and carnivorous food philosophies on one menu. But this place (café by day, restaurant by night) does just that, with an organic-heavy menu including golden beet ravioli, buffalo burgers, and pizzas. / 1200 Yarmouth Ave.; 303-440-8348; organicoorbit.com

5/ dragonfly neo-v cuisine/

COLUMBUS, OHIO/ Chef Magdiale Wolmark's small but smart menu includes a daily antipasto, salads, and pastas inspired by the restaurant's kitchen garden. On Thursdays, the restaurant gives a tour of its garden, followed by a three-course tasting. / 247 King Ave.; 614-298-9986; dragonflyneo.com

6/ dirt candy/ NEW YORK/

After stints at Teany and other big-name spots on the New York vegetarian circuit, Amanda

Cohen opened this small, casual East Village spot, with only 18 seats. Cohen's "dirt candy" (a.k.a. vegetables) manifests itself in dishes like sheep's-milk ricotta fritters with green-tomato preserves and tomato sorbet, and portobello moussé with truffled pear. / 430 E. 9th St.; 212-228-7732; dirtcandy NYC.com

7/ early girl eatery/ ASHEVILLE,

NORTH CAROLINA/ Is a satisfying pork-free southern breakfast possible? We'll let the biscuit with vegetarian herb-cream gravy and the vegan tofu scramble at this hip Asheville spot answer that question. There's no letdown at dinner, with sweet potato-black bean cakes, tempheh Reuben, and, for meat lovers, local lamb shanks. / 8 Wall St.; 828-259-9292; earlygirleatery.com

8/ m café do chaya/

LOS ANGELES/ For a well-rounded local L.A. food experience, you'll want to visit Langer's for pastrami on rye, Musso & Frank Grill for a gin Martini, and this Hollywood hangout for macrobiotic sushi, rice bowls, and The Big Macro, a veggie burger with special sauce, tofu cheese, pickles, and sprouts on a house-baked whole wheat bun. / 7119 Melrose Ave.; 323-525-0588; mcafedechaya.com

9/ carmelita/ SEATTLE/

This Phinney Ridge neighborhood spot was an early proponent of the farm-to-table philosophy. The best of Pacific Northwest produce shows up in dishes like a pickled Bing cherry salad, and *fregole* served risotto-style with smoked corn cream and Yakima melon. / 7314 Greenwood Ave. N.; 206-706-7703; carmelita.net

10/ oleana/ CAMBRIDGE,

MASSACHUSETTS/ Few cuisines elevate the vegetable to such great heights as those from the eastern Mediterranean. Chef Ana Sortun does that tradition proud with her riffs on classic dishes (Armenian bean and walnut pâté with house-made string cheese; spinach falafel with beets) at her award-winning restaurant. A five-course vegetarian tasting menu is available as well. / 134 Hampshire St.; 617-661-0505; oleanarestaurant.com

—ANDREW KNOWLTON