

# DINE




Above, Clark Frasier and Mark Gaier, partners in SW. Interior of Burlington restaurant, Master Gardener Ryan Fahey in the Summer-Winter greenhouse

Story and photos by Deirdre Niemann

My guest and I were warmly greeted and ushered to our table in the attractive, contemporary-style main dining room of Summer Winter in Burlington's Marriott Hotel. Just outside our table-side window stretched a greenhouse that contained a visual thrill of herbal greenery. Food preparation with fresh herbs is the trademark of the restaurant.

Before our meal, Chef de Cuisine Jim Gallagher asked us to join him on a tour of the greenhouse. He lifted the lids of cold frames to show us rapidly growing parsley

and kale, pea shoots for salads and mixed lettuces. Inside the greenhouse there were trays of mild and tender micro greens, lettuces and herbs such as basil, rosemary, chervil, dill, pineapple sage and mint.

On another occasion Master Gardener Ryan Fahey joined me in the Greenhouse. She is responsible for the daily harvesting of greenhouse produce for the kitchen and bar, the continuous planting and maintenance of the greenhouse, and the overall scenery of the greenhouse patio. She supplies the restaurant as well with fresh produce from her Maine gardens. With a degree in Sustainable

Agriculture, Ryan enjoys experimenting with new vegetable varieties. When harvested, she provides them to the chefs to enable them to enjoy new culinary creativity.

The fresh greenery available throughout the year in the restaurant's "home garden" provides a source for culinary adventure for both chefs and diners. Fresh herbs add a magic touch to cocktails such as in our choices of Greenhouse Red Sangria mixed with fruit juice, spices and herbs, and a Watermelon Basil Daiquiri that combines white rum, watermelon juice and fresh basil, shaken and served on the rocks.

On returning to our table following the tour of the greenhouse, Chef Jim Gallagher presented us with a tray of tasty appetizers that included pita bread, marinated red beets, eggplant, and lentils with kielbasa. As an entrée my friend, a vegetarian, chose the salad of Boston Bibb and Frisee Lettuce with Vermont Cheddar, Sun-dried Cranberries, Spiced Pepitas and Champagne Vinaigrette.

Diners at Summer Winter are encouraged to be creative in selecting from different sauces, starches and vegetable dishes to complement their dish of choice. Entrees include fresh seafood, poultry, lamb, pork and beef. As an entrée, I selected Plank Roasted Wild Catfish. It was sweet and tender, roasted over a sprig of fresh thyme. In selecting a sauce to complement the fish, I followed the recommendation of our server, David, who suggested Mom's Sauce, a blend of balsamic Vinegar and Dijon mustard. My starch was delicious Jasmine Rice with a punctuating up-tick of sea salt crystals. My friend and I shared an exceptional Carrot Confit with Cardamom. A confit in culinary terms is

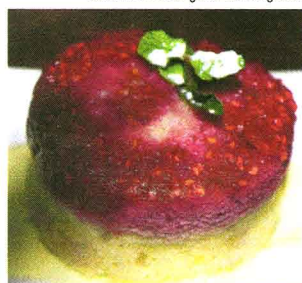
food cooked in its own juices and this dish of whole carrots was a highlight of our meal

When dining at Summer Winter one must always save room for dessert. The restaurant's desserts are in the "tour de force" category, sure prize winners in any culinary competition. By example, my friend enjoyed a Hazelnut Almond Macaroon Semi Freddo with Chocolate Sauce. I savored a Raspberry Steamed Pudding with Lemongrass Sabayon. Each was a visual and taste thrill.

Summer Winter reflects understated elegance. Service is friendly and impeccable. The wait staff is knowledgeable and enjoys the opportunity discuss the menu and to encourage guests to make selections that have personal appeal. In addition to the main dining room, there is an informal dining room where family groups and individuals are welcome. A restaurant feature is its Oyster Bar. Here oysters and clams on the half shell are served with a choice of sauces such as Beet and Pomegranate Vinaigrette, Cocktail Sauce, Bordeaux Grape Juice Mignonette, and Orange Tabasco Sauce.

Sustainable "greenhouse dining" is the concept of Summer Winter's two celebrated chefs, Mark Gaier and Clark Frasier, an approach that they helped pioneer at two restaurants that they founded in Ogunquit, Maine—Arrows and Perkins Cove. It is a coup to have attracted them to the Boston area.

Clockwise top to bottom:  
Summer/Winter Steak Frite  
Salad of Boston Bibb and Frisee Lettuce with Vt. Cheddar, cranberries, spiced Petitas and Champagne Vinaigrette.  
Carrot Confit—a highlight of our meal  
Sabayon-Hazelnut Almond Macaroon Semi-Freddo with Chocolate Sauce  
Raspberry Steamed Pudding with Lemongrass



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Hours:  
Weekdays, 6:30am – 10pm  
Saturday, 7am – 10pm  
Sunday, 7am – 2pm  
Reservations for dinner