

Food that's as fresh as you can get it

Summer Winter grows its own



Colleen Thompson Food Editor

Imagine a self-sufficient restaurant, a place where nothing is imported, and all ingredients are locally grown, fresh and seasonal and the flavors unmatched. A restaurant in Burlington has done just this, with a few minor differences.

Summer Winter opens Thursday, and with it comes a whole new kind of drinking and dining experience. The actual facilities include an all-season greenhouse for fresh produce in which chefs Clark Frasier and Mark Gaier have based their local-infused menu on. While some ingredients obviously cannot be grown on-site, the restaurant ensures that all dishes include only local products, and most importantly, New England seafood.

In addition to a 98-seat dining room and 22-seat bar, the restaurant also has a small, six-seat raw bar in which guests can fill their bellies with all the local oysters and clams they want. Frasier and Gaier have matched the delicious cuisine with an interior that encourages local business, with framed photos of farmers on the walls. With a modern but colonial feel and seasonal fare, Summer Winter is sure to be a hit.