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## Burlington restaurant partners named top chefs in northeast

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Courtesy photo

The James Beard Foundation recently named Mark Gaier, left, and Clark Frasier as best chefs in the northeast. The pair partnered with the Marriott to open Summer Winter Restaurant in Burlington in 2007.

### GateHouse News Service

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Burlington — Mark Gaier and Clark Frasier have been honored by the James Beard Foundation as “Best Chefs: Northeast,” based on the independent volunteer panels of over 600 food and beverage industry professionals from around the country who select the nominees and the winners.

The James Beard Foundation Awards recognize outstanding achievement within the food and beverage industry and grant the ‘Best Chefs in America’ award to recipients in 10 regions of the country.

“We are thrilled to be recognized as Best Chefs of the Northeast by The James Beard Foundation, said Frasier. “It is an honor that we share with everyone at Arrows, MC Perkins Cove and Summer Winter, whose hard work and shared passion for putting the best fresh, seasonal food on the plate made it possible. We look forward to celebrating this award with all of the diners who visit the restaurants, new and old friends.”

In 2007, Gaier and Frasier partnered with Marriott to open Summer Winter Restaurant, bringing their sustainable sensibilities to the suburbs in Burlington with an on-premise greenhouse feeding the seasonal American menu.

In 2008, Summer Winter and the chefs were featured on PBS’ “The Victory Garden.”

Gaier and Frasier, executive chefs and owners of the acclaimed Arrows and MC Perkins Cove restaurants in Ogunquit, Maine, turned uncultivated land into a fertile garden for their greenhouse-driven restaurants, pioneering the farm-to-table approach now popular with eco-minded diners.

Combining classic New England dishes with the fresh flavors of locally and greenhouse-grown ingredients and global influences, Gaier and Frasier’s signature specialties include Gratin of Maine Cod with Creamed Baby Spinach, Tartentaise Cheese, and Champagne Glaçage; Smoked Duck Breast with Roasted Red Plum Coulis and Spicy Walnuts; Fresh Cockles with Chinese Dark Wine and Ham Sauce; and Lobster Flatbread Pizza with Basil Mascarpone and Microgreens.

Gaier and Frasier’s first book, *The Arrows Cookbook: Cooking and Gardening from Maine’s Most Beautiful Farmhouse Restaurant*, debuted in July 2003 and a second book entitled *Maine Classics* is slated to be published in 2011.

For more than 20 years, the chefs have championed practices that include growing their own crops, curing their own meats, and making their own cheese. With the nation’s growing appetite for eating locally, Chefs Gaier and Frasier have managed to both elevate and expand the concept of sustainable dining, creating a new standard of accessibility within and beyond New England.