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### **INTRODUCTION \* 000**

Al Di Là, Park Slope \* 000

Spaghetti Alla Vongole Braised Rabbit with Black Olives and Creamy Polenta

# The Grocery, Carroll Gardens \* 000

Pan-Roasted Chicken with Sweet Potato Strudel, Adobo, Brussels Sprouts, and Apples Stuffed Souid with Ratatouille, Polenta Fries, and Balsamic Butter

### Saul. Boerum Hill \* 000

Pan-Roasted Squab with Pickled Sunchokes, Eggplant Caviar, Freekeh, Wild Baby Arugula Caramelized Diver Scallops with White Bean Puree, Spanish Chorizo, **Pine Nut Condiment** 

**Producer profile: Darleen Scherer** and Carol McLaughlin, Gorilla Coffee, Park Slope \* 000

Rose Water, Park Slope \* 000

Seared Swordfish with Sautéed Grape Tomatoes, Fresh Corn and Kohlrabi Salad, and Avocado Aioli Fried Goat Cheese with Prosciutto. Figs, and Honey

Convivium, Park Slope \* 000 Gnocchi with Spinach, Sheep's Milk Ricotta, and Asiago Cheese Frustingolo

Locanda Vini e Olii, Clinton Hill \* 000 Handmade Ravioli with Fresh Ricotta. Pecorino, and Thyme Spicy Seafood "Guazzetto" with Sicilian **Cherry Tomatoes** 

Producer profile: Shane Welch, Sixpoint Craft Ales \* 000

DuMont, Williamsburg \* 000 **Dumac and Cheese Blueberry Crumble** 

Aliseo Osteria del Borgo, **Prospect Heights \* 000 Crispy Octopus with Agrodolce** Maltagliati with Zucchini, Tomatoes and Rosemary

Marlow & Sons, Williamsburg \* 000 Brick Chicken with Mustard Greens

Producer profile: Jon Orren, Wheelhouse Pickles, Park Slope \* 000

Franny's, Prospect Heights \* 000 M'Hamsa Couscous with Almonds and Raisins (BKLYN Larder)

Chicken Liver Crostini Vanilla Panna Cotta with Wild Strawberries

iCi. Fort Greene \* 000 Fried Green Tomatoes with Corn and Fava Bean Succotash Summer Vegetable Salad

Applewood, Park Slope \* 000 Coriander-Cured Wild Salmon with Pickled Sweet Corn and Pea Shoot Salad Braised Pork with Ricotta Dumplings House-Made Ricotta

**Producer profile: Betsy Devine** and Rachel Mark, Salvatore Bklyn, Boerum Hill \* 000

Egg. Williamsburg \* 000 Braised Duck Legs and Dirty Rice Sweet Tea

Northeast Kingdom, Bushwick \* 000 Branzini with Mussels, Cockles and Spring Vegetables Boddingtons Braised Short Ribs, Winter Vegetables, Beer Mustard

The Good Fork, Red Hook \* 000 Steak and Eggs Korean Style Mussels with Kaffir Lime Leaves, Coconut Milk, and Lemongrass

Producer profile: Jessamyn Waldman, Hot Bread Kitchen, Gowanus \* 000

### Dressler, Williamsburg \* 000

Grilled Hanger Steak, Horseradish Whipped Potatoes, Creamed Spinach Bordelaise Warm Artichoke Hearts, Great Northern Beans, Arugula and Parmesan

### The Farm on Adderley,

Ditmas Park \* 000 Lamb Meatballs with Escarole, Cranberry Beans, Cippolini, Parmigiano Reggiano Chilled Shell Pea Soup with Fresh Lump Crabmeat

Flatbush Farm, Park Slope \* 000

Braised Pork Belly, Fennel Apple Chili Salad, Mustard Verde Molten Chocolate Cake

**Producer profile: Rick and Michael** Mast, Mast Brothers Chocolate, Williamsburg \* 000

Palo Santo, Park Slope \* 000 Bluefish with Plantain, Hot Slaw, and Salsa Verde Chayote Salad with Grapefruit and Vanilla

Lunetta, Boerum Hill \* 000 Fluke Crudo Pizzette with Tomatoes and Basil

Beer Table, Park Slope \* 000 Pickled Eggs with Jalapeño Powder Pickled Watermelon Rind

Producer profile: Joel Bukiewicz, Cut Brooklyn, Gowanus \* 000

### James, Prospect Heights \* 000

Spring Onion Soup with Boar Lardon and Pecorino **Ricotta Beignets with Red Wine Berry** Coulis

### The General Greene, Fort Greene \* 000

Greene Ice Cream's Soft Serve Raspberry Lime Frozen Yogurt Soft Tofu with Broad Beans and Chili Bean Paste Salt and Pepper Pork Ribs with Spiced **Yogurt Sauce** 

### Five Leaves, Greenpoint \* 000

Five Leaves Burger with Grass-Fed Beef. Grilled Pineapple Ring, Pickled Beets, Sunny Side Up Egg, Harissa Mayonnaise Roasted Beet and Blood Orange Salad with Arugula, Macadamia Nuts, and Goat's Milk Yogurt

Producer profile: Kheedim Oh, Mama O's Premium Kimchee, Clinton Hill \* 000

Char No. 4. Carroll Gardens \* 000 Clam Leek Potato Soup Sugar Snap Peas with Minty Pea Pesto

No. 7. Fort Greene \* 000

Tuna with Korean Pear, Jalapeño Oil. and Basil Butterscotch Pudding with Sautéed Pears and Turkish Coffee Shortbread

**Buttermilk Channel.** Carroll Gardens \* 000

Duck Meat Loaf with Creamed Spinach, Onion Ring, and Duck Jus Doug's Pecan Pie Sundae

Producer profile: Nekisia Davis, Early Bird Food & Co., Red Hook \* 000

## Roberta's, Bushwick \* 000 Recipe TK **Recipe TK**

### Vinegar Hill House, Vinegar Hill \* 000

Cast-Iron Chicken, Caramelized Shallots. Sherry Pan Sauce Delicata Squash with Toasted Squash Seeds and Aleppo Pepper

### Prime Meats, Carroll Gardens \* 000

Beef Sauerbraten with Red Cabbage and Pretzel Dumplings Celery Salad with Cider Vinegar and Sunflower Oil

### The Vanderbilt, Prospect Heights \* 000

Pork Loin with Parisian Gnocchi and Butternut Squash Puree Spanish Ham Croquettes with Saffron Aioli

Producer profile: Ben Tanner and Annie Novak, Eagle Street Rooftop Farms, Greenpoint \* 000

### **COCKTAILS \* 000**

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