



Northern
New England
THE MAGAZINE FOR AAA MEMBERS

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JOURNEY

A NEW LEAF

Where to see the foliage ... and novel ways to experience it

PLUS: WEEKEND WARRIORS | **OUT&ABOUT:** FLY-FISHING MUSEUM
QUICKESCAPE: CONCORD, NEW HAMPSHIRE | **ONMYMIND:** ROAD TRIP

The Table

[3 Questions With ...]

Nathan Rich

Nestled outside Woodstock, Vermont, Twin Farms is a sprawling woodlands resort that features hand-painted murals, a 15,000-bottle wine cellar, and a candlelit dining room that is equal parts inviting and intimate. New Hampshire native chef Nathan Rich helms the property's dining operations. (802) 234-9999; twinfarms.com. —Perri O. Blumberg

What's unique about Twin Farms? One thing is that we don't have any menus. Each day, we create a lunch and dinner tasting menu based on the season and what's available to us from our gardens or the local farms. Before dining, guests share their likes, food restrictions, and allergies, and then our team customizes the dining experience around their dietary preferences. This way, we encourage all cooks to be involved and bring their ideas to the table. This is important for a cook's development; it requires you to be creative on a daily basis.

What inspires you in the kitchen? Throughout the year, we have so many changes in local produce from ramps and morels in the spring to apples and squash in the fall. This allows us to be creative and also inspires us to create new dishes. One of my favorite dishes in the spring is white asparagus and morel mushrooms, finished with hollandaise and pickled red onions.



If you were stranded on a desert island, what's the one thing you'd eat? I would be cooking fish! They would be plentiful and it would be a good way to survive. The best way to eat the fish would be sashimi-style or raw, or if I had a way to cook the fish, grilled. I love the charred flavor on grilled fish.

[Trending]

Artificial *pumpkin* flavorings may show up in many fall treats, but why settle? Creative chefs throughout the region do wonderful work with the real thing. At-

Michael's on the Hill, in Waterbury, Vermont, chef/co-owner Michael

Kloeti piles sea-salted, fresh pumpkin frites onto a smear of local chèvre. He then adds an herb salad drizzled with a

gastrique of honey, sherry vinegar, and black truffles. Dan Duris, chef/co-owner of **Gypsy Café** in Lincoln, New Hampshire, tosses imported farfalle pasta in a Navajo-inspired sauce made from pumpkin purée, a secret chipotle-spice mix, cream, basil, cilantro, and a blend of cheeses, all topped with roasted pumpkin seeds. In Portland, chef Dan Sriprasert of **Green**

Elephant Vegetarian Bistro gets raves for a luscious pudding made with tapioca, pumpkin purée, coconut milk, palm sugar, cinnamon, ginger, nutmeg, and cloves.

—Mimi Bigelow Steadman



Michael's on the Hill
(802) 244-7476;
michaelsonthehill.com

Gypsy Cafe
(603) 745-4395;
gypsycaferestaurant.com

Green Elephant
(207) 347-3111;
greenelephantmaine.com

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