

Boston Sunday Globe

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Road trip for locavores

► FRESH FOOD

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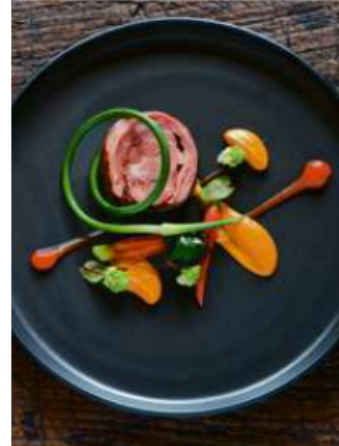
Brunch on farm eggs scrambled with scallions and Vermont cheddar or lunch on a free-range turkey burger with Vermont blue cheese and grilled onions. For dinner: local fish and hand-cut chips with coleslaw. 160 Bank St., Burlington. 802-859-0888. www.farmhouse.tg.com

Set on 300 rolling acres at the foot of Vermont's green mountains, **Twin Farms** is a rustically luxurious five-star resort with 15,000-bottle wine cellar, on-site garden — and no menus. Vermont-hearty meals are built daily from staples of fresh fish and locally sourced wild game, beef, cheeses, and fruits, along with veggies, berries, and herbs grown on the estate's garden and greenhouse. Chef Nathan Rich requires everyone on his culinary team to visit the farms they source from — whether it's the fresh fruit from Champlain Orchards, beef from Almanak Farm, or pork and rabbit from Steve Hamsch Family Farm.

Wake to farm-fresh eggs, in-house cured bacon, and French toast with local butter, Vermont syrup, and jam made from ber-



HENRIETTA'S TABLE



TWIN FARMS



MICHAEL PIAZZA

ries picked on the estate. Hike and picnic on cold Maine lobster, grilled quail, and heirloom tomatoes with ricotta. Dine fire-side with wine, freshly made poppyseed rolls with lavender butter, smoked duck, quail eggs, candied almonds, and pretzel ice cream. Must be a guest to dine. 452 Royalton Turnpike, Barnard, Vt. 802-234-9999. www.twinfarms.com

At **Hen of the Wood**, sample fare includes wood-fired bread with radish butter; ham-wrapped rabbit loin with apples; hanger steak with coal-roasted onion; salt-roasted Kennebec potatoes; and smoked bluefish. The original location is in Waterbury, Vt., but their Burlington location is larger. 92 Stowe St., Waterbury, Vt. 802-244-7300; 55 Cherry St., Burlington. 802-540-0534. www.henofthewood.com

From Chatham mussels to Brewster oysters, the seafood at **Ocean Terrace** in Brewster is largely bay-to-table, and the herbs are grown on-site. Try the seared cod loin with lemon fingerling potatoes or fresh-caught swordfish with charred green tomato. The restaurant is part of the Ocean Edge Resort & Golf Club, set on 429 acres of green and bluff overlooking Cape Cod Bay. You don't have to stay there to dine, but you may want to — it has an 18-hole course, tennis courts, pools, and access to bike trail. 2907 Main St. Brewster. 888-509-4600. www.oceanedge.com.

While you're on Cape, stop by **Pain D'Avignon**, artisanal

Clockwise from top: Henrietta's Table's Lobster bake; lamb roulade with carrot, romanesco, garlic scape, and swiss chard; assorted pastries at Pain D'Avignon.

bakery by day, European-stye bistro by evening. Breakfast on just-baked apple turnovers, poached local farm eggs over seared crispy polenta cake, and house-made sausage. Dine on Cape Cod oysters, house-made pasta with local cheese, or roasted free-range chicken. The breads, croissants, and biscotti of course, are made right there. 15 Hinckley Road, Hyannis. 508-778-8588. www.paindavignon.com.

Depending on where you live, **Henrietta's Table** in Cambridge might be a nice ending point on this fresh foodie tour. Founded in 1995, you could say Chef Peter Davis has been serving locavore since before it was hip. Go Sunday for the all-you-can-eat buffet brunch for made-to-order omelettes; farm-fresh bacon, sausage and ham; carved meats, Wellfleet Oysters, grilled veggies, local cheeses, vegetarian pasta, bagels with house-smoked salmon, butter-milk waffles with whipped butter, and Vermont maple syrup. Brunch \$50 per person, noon to 3 p.m. Reservations recommended. 1 Bennett St., Cambridge. 617-661-5005. www.henriettastable.com

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