

WHAT'S HOT NOW

THE HOME ISSUE

TREND SPOTTING

BY ELYSE INAMINE

GARDEN PARTY

This month, while the rest of us are just emerging from winter's lingering chill, restaurants with kitchen gardens—like Olmsted in Brooklyn, pictured here—are busy laying the groundwork for spring. More chefs than ever are transforming precious real estate into verdant backyard and rooftop plots. Turn the page to see how they do it. »



continued from p. 19

← **BACKYARD** It's not unusual for chef-owner Greg Baxtrom's pals to bring him finds like heirloom wasabi to plant in **Olmsted's** garden out back. To make room for more experimentation, he's taking over the space next door. "We want whatever is on our menu to be reflected in the garden," he says. Case in point: the rows of carrots he juices for this vibrant crêpe. olmstednyc.com.

ROOFTOP "The garden keeps us honest," says Jeremiah Langhorne, chef at **The Dabney** in Washington, DC. "If an herb isn't growing in there, we're not using it." He clips mint, parsley and dill from his rooftop range and uses the sprigs to enliven hearth-roasted asparagus, spring onions and carrots. thedabney.com.

HYDROPONIC In addition to the one-acre plot outside Mary Dumont's newest Boston restaurant, **Cultivar**, the Best New Chef alum harvests from her hydroponic garden in the dining room "even in the middle of a blizzard or drought," she says. The soil-free setup yields beautiful herbs, including lavender that perfumes roasted kabocha squash. cultivarrestaurant.com.

[GET THE LOOK]

#DREAMKITCHEN

You might know Julia Sherman best as the force behind the greens-focused blog **Salad for President**. The gorgeous petals of radicchio and chic dinner party guests Sherman features on her cultish Instagram stream ([@saladforpresident](https://www.instagram.com/saladforpresident)) all come from the same place: her New York City kitchen. "No matter what I do, people just want to cluster around the kitchen island," says Sherman. "I decided to make the world's largest island, so people could help with prep, sit at the bar or stand and chat." As she works on her forthcoming book—a confluence of her favorite topics: artists and salads—Sherman details how she outfits her carefully curated cooking space.



Julia Sherman, in her element, chopping vegetables

SHEET PANS

"Nordic Ware half-sheets are supersturdy. They won't warp on you." \$11; amazon.com.

CAST-IRON SKILLET

"This 17-inch skillet is big enough to make brunch for a group with just one pan." \$105; shop.lodgemfg.com.

CERAMIC BOWL

"This vintage find shows off whatever I buy at the market." Find similar styles at chariotsonfire.com.



AROUND THE WORLD IN 20 DINNER PARTIES

James Sharman is a certified nomad. The former **Noma** cook is the mastermind behind **One Star House Party**, a roving restaurant popping up in 20 countries in 20 months. With help from a few industry friends, Sharman has cooked in cities like Bangkok and Mumbai, spending three weeks in each researching the local food, and a fourth week serving it. Sharman has staged his meals in some spectacular homes—he often finds them on Airbnb—but it was in his own cramped Hong Kong apartment that the idea was first hatched. There are 13 dinners left before he heads home to HK. Up next: Nairobi. onestarhouseparty.com.

THIS PAGE: FROM TOP: DANIEL KRIEGER; EMILY WREN PHOTOGRAPHY. OPPOSITE, CLOCKWISE FROM LEFT: SYLVIA GUNDE; MICHAEL GRIMM; SCHAPPACHERWHITE ARCHITECTURE DPC

ROOMS WITH A FEW

A new generation of American innkeepers has raised the bar on the classic B&B, with chic lodgings centered on a cozy tavern. We've found three recent openings where you can get a note-perfect nightcap and a good night's sleep.



← HOTEL COVELL Los Angeles

There are 150 wines by the glass at Bar Covell downstairs, and just five rooms above, at the new Hotel Covell in hip Loz Feliz. The design of each room is inspired by chapters in the life of the hotel's fictional namesake, George Covell. Spend a few hours at the bar, then retire to the plush environs of the brass-accented Parisian Atelier room (pictured). Rooms from \$245 per night; hotelcovell.com.

URBAN COWBOY Nashville

Owner Lyon Porter opened this East Nashville offshoot of his Brooklyn boutique hotel last spring. At the Urban Cowboy Public House, the luxe cabin-like bar in the backyard, former Rolf & Daughters mixologist Brice Hoffman riffs on classics, like sherry-laced Aperol spritzes. The opulent details continue in the seven hotel rooms, with clawfoot tubs and chevron tiled walls. Rooms from \$195 per night; urbancowboynb.com.

↓ **WM FARMER AND SONS Hudson, New York** W. Kirby Farmer and Kristan Keck kept it all in the family for their 10-room boarding house in upstate New York—each of the reclaimed-wood-wrapped rooms is named after a relative. The bar is a tribute to their friend Sasha Petraske, the cocktail pioneer behind NYC's Milk & Honey, who passed away in 2015. His classic drinks rotate throughout the year. Rooms from \$149 per night; wmfarmerandsons.com.



DRESSED TO KILN

Like you, we're obsessed with the bespoke and vintage tiles and hand-thrown ceramics popping up in top restaurants. Here's how to bring our favorite pieces home.

IL BUCO VITA (above)

Refresh your backsplash with these antique handpainted tiles, which Donna Lennard, owner of Il Buco and Il Buco Alimentari & Vineria in New York City, salvaged from buildings across Italy. \$125 each; shop.ilbucovita.com.

SANTIMETRE Turkish designer Tulya Madra turns classic forms on their heads with her vibrant glazes. Grant Achatz stockpiled Madra's mustard-hued dishes (\$55) and deep, aquatic-inspired bowls (\$145) for Alinea in Chicago. mosantimetre.com.

DOWD HOUSE STUDIOS

Potter Jenny Dowd is known for her unusual, hand-thrown black-and-white ceramics. But it's the stony plates she made in collaboration with local Jackson Hole chef Rene Stein at the Rose that we want for our own tables. etsy.com/shop/dowdhousestudios.