

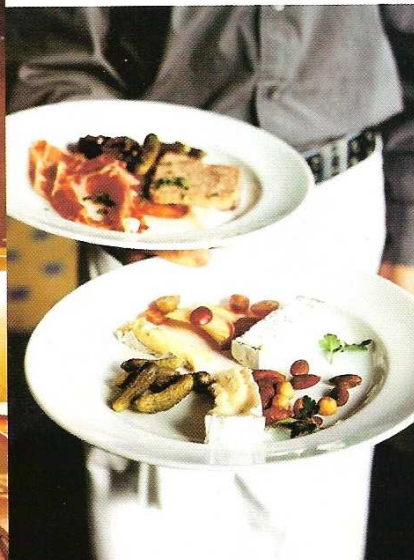
bon appétit

FEBRUARY 2008



S restaurants

scene at Spoonriver in Minneapolis. **BELOW/** Charcuterie and cheese plates at The Kitchen in Boulder.



THE HOT 10/ the best eco-friendly restaurants

With *farm-fresh* and *artisanal* becoming catchphrases, it's comforting to know that some restaurants are taking the GREEN REVOLUTION to the next level. Here are ten spots where you can dine with a clear conscience.

1/ primo/ ROCKLAND, MAINE

Located in a 130-year-old Victorian house along the mid-coast of Maine, modern American restaurant Primo has gone green with a two-acre organic farm, fruit orchard, composting system, and biodiesel-fueled heating system. 2 South Main Street; 207-596-0770; primorestaurant.com

2/ firefly grill/ EFFINGHAM, ILLINOIS

Niall and Kristie Campbell's restaurant is outfitted with recycled steel and reclaimed barn wood and sports an on-site garden. When you consider its location (90 miles east of St. Louis) and its competition (big cookie-cutter chains), this sophisticated American roadhouse is all the more impressive. 1810 Mid-America Avenue; 217-342-2002; ffgriill.com

3/ hook/ WASHINGTON, D.C.

Not only does 28-year-old chef Barton Seaver know the geographic origins of the fish he serves at Hook, a seafood spot in Georgetown, but he also knows when it was caught, how it was caught, and even the name of the fisherman who caught it. Seaver, who serves only environmentally sustainable choices (thumbs up to wild salmon; thumbs down to Chilean sea bass), is, thankfully, as good at cooking as he is at sourcing. 3241 M Street, NW; 202-625-4488; hookdc.com

4/ ubuntu/ NAPA

Ubuntu combines a vegetarian restaurant, led by rising-star chef Jeremy Fox, and a world-class yoga studio. Our favorite pose is sitting table-side, grazing on produce from the restaurant's biodynamic garden and sipping wine made from sustainably farmed grapes. 1140 Main Street; 707-251-5656; ubuntu.napa.com

5/ café cenizo/ MARATHON, TEXAS

Chef Paul Petersen uses Texas ingredients like peaches, quail, venison, elk, and beef at Café Cenizo, located inside this west Texas town's historic Gage Hotel. But finding local produce in the middle of the Chihuahuan desert proved more difficult, so Petersen, with the help of an on-site gardener, grows his own for the café's "upscale, down-home" menu. 101 Highway 90 West; 432-386-4205; gagehotel.com

6/ the kitchen/ BOULDER

At The Kitchen, the napkins and the to-go utensils and containers are 100 percent biodegradable and electricity for both the upstairs wine lounge and downstairs restaurant is wind-generated. And if that weren't appealing enough, Monday Community Night features five-course family-style dinners for only \$35 per person. 1039 Pearl Street; 303-544-5973; thekitchencafe.com

7/ la provence/ LACOMBE, LOUISIANA

In early 2007, local celebrity chef John Besh purchased La Provence, where years earlier he had first learned to cook. In addition to raising his own meats, Besh (along with co-chef René Bajeux) is in the process of making cheese, bacon, ham, and goat's milk on the property's three-acre farm, located 26 miles outside of New Orleans. 25020 Highway 190; 985-626-7662; laprovencerestaurant.com

8/ spoonriver/ MINNEAPOLIS

Just outside Brenda Langton's vegetable-centric restaurant, located in the plaza between the new Guthrie Theater and the Mill City Museum, is the Mill City Farmers Market, which Langton founded in conjunction with the restaurant's opening. The market has quickly become the Twin Cities' best source of organic meats, local cheeses, and hard-to-find duck eggs. 750 South Second Street; 612-436-2236; spoonriverrestaurant.com

9/ blue velvet/ LOS ANGELES

When Kris Morningstar wants top-quality ingredients, all he does is head up to the rooftop garden for fruits and vegetables. As part of The Flat, a "green" apartment complex downtown, Blue Velvet's 4,000-square-foot garden utilizes planter's boxes, galvanized metal, and lightweight soil. 750 South Garland Avenue; 213-239-0061; bluevelvetrestaurant.com

10/ local burger/ LAWRENCE, KANSAS

Fast food meets slow food at Local Burger, which offers buffalo, elk, pork, and veggie burgers, in addition to those made with grass-fed beef. 714 Vermont Street; 785-856-7827; localburger.com

-ANDREW KNOWLTON