



## Places + Prices: Feast for the Senses

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Starched linens and sparkling wineglasses amid rows of tomatoes, platters piled with just-picked greens—what better way to experience a place than through its food? Our coast-to-coast guide to spectacular farm dining

Farm dinners vary widely—from lavish white-tablecloth affairs to homegrown picnics—and usually take place during the summer and early fall. Our roundup covers a geographical and stylistic range, including some restaurants where, although the dining takes place indoors, the emphasis is on the fields. A number of organizations also host farm dinners (see "Movable Feasts," below). Find local green markets, Community Supported Agriculture (CSA) centers, and farm-friendly restaurants at [sustainabletable.org](http://sustainabletable.org), [localharvest.org](http://localharvest.org), and [eatwellguide.org](http://eatwellguide.org). Pick up **Edible Communities'** free regional magazines at restaurants and specialty grocers across the country ([ediblecommunities.com](http://ediblecommunities.com)). Some of the farms listed are also inns; if not, ask the purveyors about the best place to stay.

*Prices quoted are for February 2008; unless otherwise noted, all meal prices are prix fixe and per person.*

### **Sooke Harbour, House Sooke, B.C.**

When the Pacific is your backyard, it's also your pantry. Or so Sinclair and Frédérique Philip have proved at their surfside inn, where the couple champion the idea of Canadian terroir cuisine. (Little wonder that Sinclair is a leader of Slow Food Canada.) The ingredients—when not culled from the two acres of herb, vegetable, and edible flower gardens—come from barely farther afield: side-stripe shrimp and sea cucumber from area fishermen, and oceanic edibles from "seaweed lady" Diane Bernard. The result is presented with theatrical flair—a raw geoduck clam served in a tiny bread cone topped with salmon roe or a steamed Qualicum scallop prettily wrapped in a nasturtium leaf (250-642-3421; [sookeharbourhouse.com](http://sookeharbourhouse.com); doubles, \$289–\$320; dinner, \$75).

Published in February 2008. Prices and other information were accurate at press time, but are subject to change. Please confirm details with individual establishments before planning your trip.