

ILLUSTRATION BY PHIL BLANK

## The Eater SPECIAL REPORT

### Amuse yourselves

Regardless of why it pushes our buttons, as Carrboro's resident expert on such matters, Margot Lester, notes, you have to hand it to the candy and greeting card industry for ginning up Valentine's Day. (Would that National Pie Day was so well observed.)

Thankfully, food remains a perfectly acceptable metaphor for love. Cards, candy and flowers are nice, dinner even more so. This year as always we are blessed with a wide range of romance options for the evening of Feb. 14 and thereabouts.

Valentine's Day is when a lot of local eateries kick out some of the fancier dishes of the year. The Eater's research team checked in with a few local chefs and asked what



PHOTO BY AVA BARLOW

Bret Jennings, owner and head chef of Elaine's Restaurant on West Franklin Street

they planned to do to send a little extra love to the table this year.

That usually means the appearance of foie gras, duck and lobster. Some examples:

At Acme, front-of-the-house manager Paul Finn reports that lobster ravioli is one of several specials in store for the evening. Down the street at Elaine's, chef Bret Jennings' prix fixe menu includes an amuse bouche of lobster bisque.

Lantern is offering Cantonese lobster and the roast beef at the Fearrington House has a lobster dressing.

Prix fixe menus are common for the holiday, but not universal.

Provence's Valarie Nordin says the restaurant usually isn't open on Sundays. Rather than a prix fixe evening, she said Provence adopts a sort of greatest-hits approach.

"What we do is that we take all of the favorites from our regular menu and add specials to it – we don't have foie gras usually, but we have it that night; we don't have duck usually, but we have it that night."

Please note that if you're planning on finding a seat in some of the swankier spots, most of the reservations left, if any, are late or early.

If you can be flexible, Elaine's G. J. Everson recommends rearranging the weekend a little. Primetime spots on Sunday are already booked, and Saturday, with a 4 p.m. N.C. State-Carolina game, is also filling up.

"I'd advise people to avoid the busy nights and go out for an early Valentine's celebration on Friday night, which should be much more peaceful," Everson said.

## FARMERS' MARKET

### What's at Market?

Check out what's at the Carrboro Year-Round Farmers' Market . . .

**New Item this Week: Eggs,** parsley, sun-dried tomatoes, cornmeal, green onions, mustard greens, rutabagas, creasy greens, totsoi, dill, cilantro, turnips, beets, carrots, cauliflower, celery, sweet potatoes, broccoli, lettuce, chard, radishes, turnip greens, sorrel, arugula, onions, escarole, wheat flour, garlic, salad mixes (spicy and non), collards, fresh herbs, kale, pecans, meats like goat, beef, pork, lamb, chicken, buffalo, and various specialty meats like liverwurst, bologna, hotdogs, etc. cow's and goat's milk cheeses, eggs, breads, doughnuts, tortes, pies, cakes, jams, and relishes.

### Turnip and Apple Slaw with dill dressing

Recipe provided by Ann Turner

#### Ingredients:

4 medium turnips peeled  
 ½ cup whole yogurt (you could also use sour cream for a richer option)  
 1 tablespoon fresh squeezed lemon  
 2 apples finely chopped  
 ¼ cup of almonds 1 teaspoon sugar  
 2 tablespoons minced onion  
 2 tablespoons of fresh dill  
 Salt and pepper to taste

#### Procedure:

Coarsely grate the turnips. Combine the turnips, apples, and lemon juice in a bowl, cover and refrigerate for an hour or more if possible. In a large bowl, combine all other ingredients except the almonds and stir together. When ready to serve, toss the turnips and apples in dressing and salt and pepper to taste. Top with almond slivers raw or lightly toasted for a nuttier taste.



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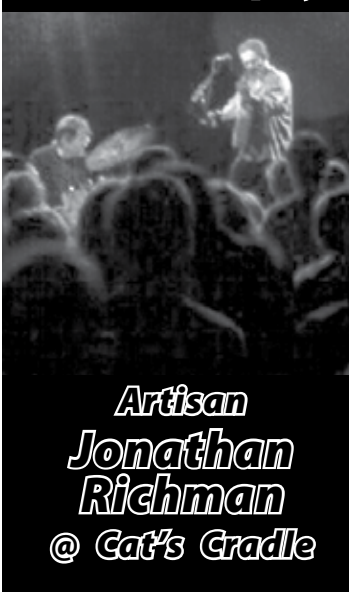
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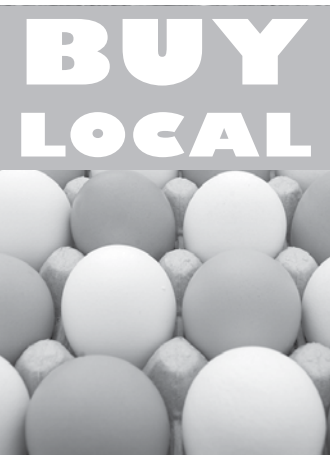
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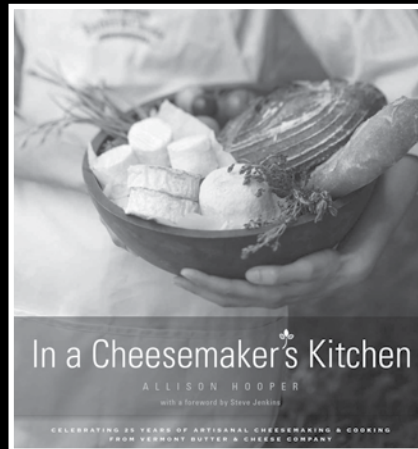


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