

CHEF'S Q & A

Spiced Pear is a Cut Above



Watermelon Salad with Pomegranate Balsamic Vinaigrette

- Red watermelon
- Yellow watermelon
- Pickled ramps
- Ricotta salata
- Dandelion greens
- Red ribbon sorrel
- Frisse greens
- Pomegranate balsamic vinaigrette



Pomegranate Balsamic Vinaigrette

- 1/4 cup pomegranate balsamic vinegar
- 1 cup blended oil (vegetable and extra virgin olive oil)
- 1 garlic clove
- 1/2 tsp. Dijon mustard
- 1 small shallot
- Salt and pepper to taste

Put garlic, shallot, mustard, salt, pepper and vinegar in a blender. Blend and then slowly add the oil in so it emulsifies.

To Prepare

Slice watermelons 1/2 inch thick. Remove rind. Place on plate, lightly season with sea salt. Toss greens in a bowl with pomegranate balsamic vinaigrette. Place pickled ramps and greens on plate (feel free to use your favorite lettuces instead). Grate ricotta salata over salad.

By James Merolla

The dining experience at The Chanler Hotel's Spiced Pear is in perfect harmony with the Newport lifestyle. The Forbes Four Star-rated restaurant offers an inventive interpretation of regional New England dishes and classic French influences. Located in the first mansion on the Cliff Walk, the restaurant offers sweeping ocean vistas and exudes elegance and relaxed comfort in equal measure. It is, in a word, superb.

Built in the 1870s for New York Congressman John Winthrop Chanler, the historical property went through many iterations as a school, museum and place of lodging before undergoing an extensive renovation in 2000. Opening as The Chanler at Cliff Walk in 2003, the mansion boasts architecture, cuisine, décor and location second to none.

Known for its signature New England Tasting Menu under executive chef Thomas Duffy, the restaurant offers a symphony of six or nine courses of New England fare in addition to an à la carte menu. For summer dining, guests can also eat outside on the patio or stroll onto the lawn and relax in the Adirondack chairs.

Duffy, a graduate of Johnson & Wales University, has practiced his craft in Arizona, Florida and throughout New England. A native Rhode Islander, he has more than 20 years of experience in the art of fine dining. Here is a conversation with the man who makes the Spiced Pear so juicy.

The most underappreciated ingredient I cook with is fresh thyme.

The most popular entree at The Spiced Pear is lobster. Everyone loves lobster.

My guilty food pleasure when no one is looking is salt and vinegar potato chips.

The one show I watch on the Food Network is Diners, Drive-Ins & Dives, because the real Americana is very interesting.

The most important item (kitchen tool) I use when cook-



Executive Chef Thomas Duffy

From the Menu

Butter Poached Maine Lobster one and a half pound Maine lobster, honey herb roasted spaghetti squash, fiddle heads maitakes, petite romanesco, zucchini, grilled potatoes, sunchoke puree \$39

Narragansett Bay Tautog with citrus poached artichoke, trumpet royale, cipollini, favas, tomato confit, gnocchi balsamic nage \$32

Jumbo Gulf Shrimp and Maine Diver Scallops thumblina carrot, pancetta, pearl onion, morels, ramps, sun burst squash, white asparagus, English pea puree \$36



ing is a sharp knife; it becomes an extension of my arm.

The cookbook that I think everyone should have in their kitchen is not a cookbook. I personally like all types of cookbooks, but for today, just use the Internet and don't be afraid to experiment. Amazing things have come from mistakes.

People should not feel intimidated by dining at The Spiced Pear even though the surroundings are beautiful and elegant. We are real people who love food and love what we do.

The one person I want to cook

for who I haven't yet is retired chef John Richards. He was my biggest mentor 20 years ago.

No one would ever know it, but when I'm not cooking I am obsessed with golf. I wish I had more time to get out and play.

The best meal I ever prepared for a friend was grilled tuna steaks with watermelon and cucumber relish and fresh mint.

For the person who hasn't discovered us yet, I say give us a try. Come see my amazing one-of-a-kind kitchen, and then turn around and enjoy the view. I have the best "office" in town.

Save the Date

Ballard Park's Annual Fundraiser, June 6, Edgehill estate

Newport Flower Show, June 19-21, Rosecliff, benefiting the Preservation Society of Newport

"Au Courant," June 26, Ochre Court, benefiting Child & Family

Summer at the Steps, June 27, Ochre Court, benefiting the Museum of Newport Irish History

SSV Oliver Hazard Perry Gala, July 3, Newport Shipyard

Night in Provence, July 9, Ochre Court, benefiting the Newport Hospital

IYRS Summer Gala, July 11, benefiting the International Yacht Restoration School

"American Songbook: An Evening with Michael Feinstein," July 11, benefiting the Redwood Library

Beaux Arts Ball, July 18, benefiting the Newport Art Museum

Fiesta Verde, July 25, Sweet Berry Farm, benefiting the Aquidneck Land Trust

Newport Antiques Show Gala Preview Party, July 25, St. George's School, benefiting the Newport Historical Society and the Boys & Girls Club of Newport

15th Anniversary Gala, July 30, Vernon Court, benefiting the National Museum of American Illustration

Bird Ball, Aug. 14, benefiting the Norman Bird Sanctuary

Newport Yacht Rendezvous, Aug. 14, Newport Shipyard, benefiting the Boys & Girls Club of Newport

Coaching Weekend Dinner Dance, Aug. 22, The Breakers, benefiting the Preservation Society of Newport

Rock the Docks, Aug. 30, Newport Shipyard, benefiting the Seamen's Church Institute



Spring Festivities at The Vanderbilt Grace

Breakfast in The Garden

Enjoy casual Bistro dining at The Conservatory and Garden Terrace. Open daily for breakfast from 7:30am to 11am, or for a delicious light lunch, quintessential afternoon tea or a dinner under the stars with views to Trinity Church, from 12pm to 10:00pm.

Afternoon Tea on Weekends

Indulge in a quintessential English afternoon tea where you will be able to choose from a selection of _nest Tealeaves blended teas, including our signature Grace Blend, whilst enjoying delicate sandwiches, warm crumpets and scones topped with fresh cream and zingy lemon curd. Saturday and Sunday 2pm-4pm; \$18pp or \$29pp with a refreshing Bellini.

Roof Deck Cocktailing

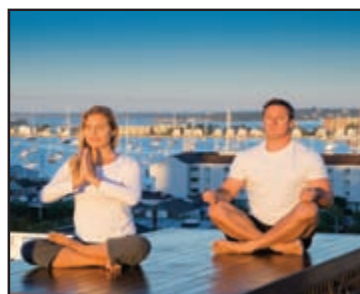
Newport's Best Kept Secret. Full Service Bar with Sunset Views of Newport Harbor. Service from 4pm - 10pm daily

Saturday Mornings - Yoga on the Roof from June 6th

Condition the mind and body with Asana-Pranayama movements in the early morning sun. Children are invited. Please book in advance to guarantee your place. Yoga mats for adults and kids available. Class begins at 9:00am, \$15pp.

Jazz Up Your Wednesday Nights

Liven up your Wednesday evenings with a funky, soulful night of Jazz at The Vanderbilt Grace. Beginning June 10th, we will be hosting MSD Trio, a three piece Jazz trio, in Muse from 7 to 10pm for all to enjoy while savoring our smooth cocktails and sumptuous cuisine.



The Vanderbilt Grace
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THE VANDERBILT GRACE