

FIVE COUNTRIES-ONE HOLIDAY | WINTER SOUTHERN STYLE

Food Traveler

WINTER 2013

Exclusive Interview

GUY FIERI

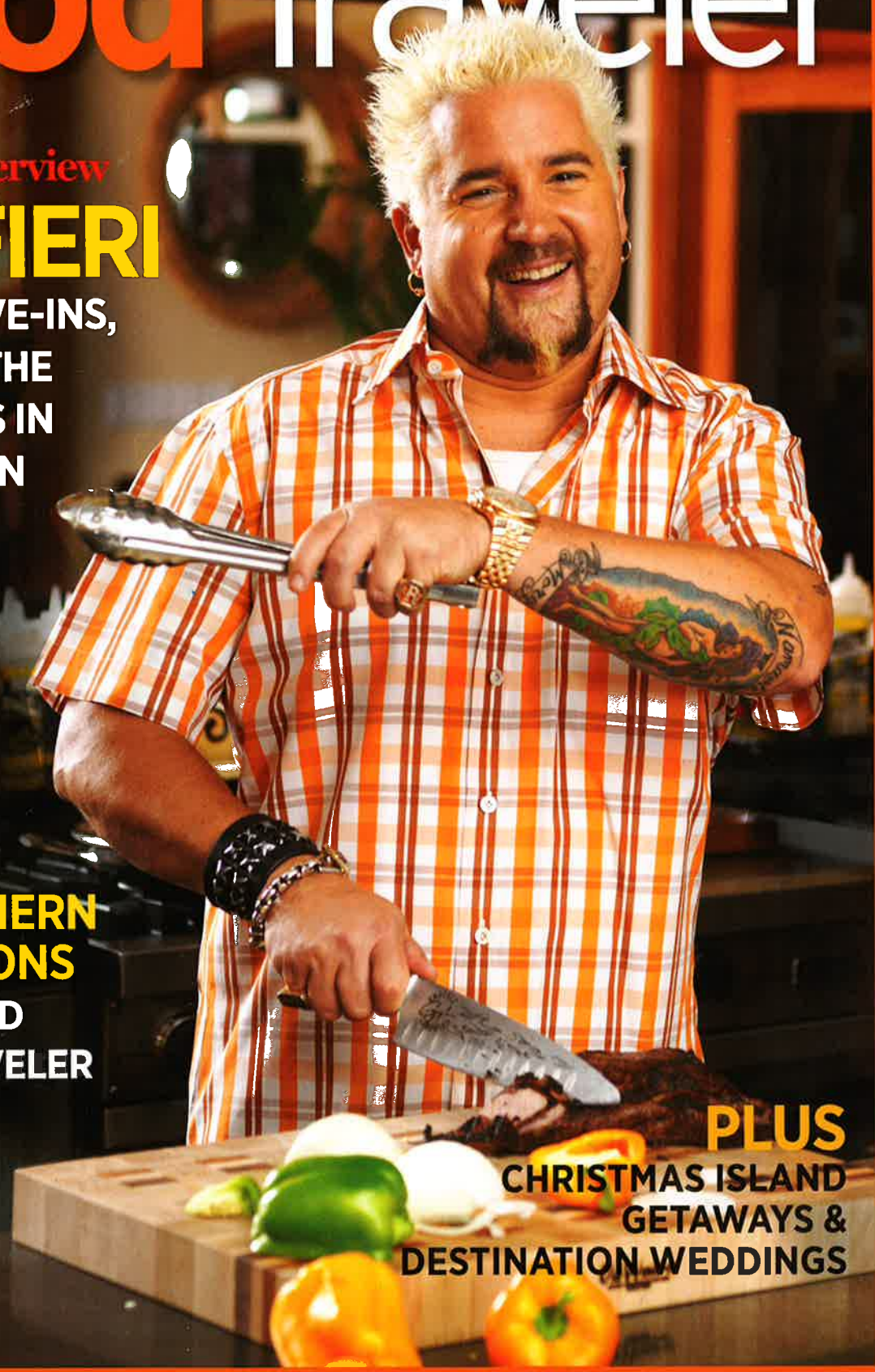
DINERS, DRIVE-INS,
AND DIVES: THE
FUNKY FINDS IN
FLAVORTOWN

WINTER MOUNTAIN GETAWAYS

LODGES, LOG
CABINS & SKI
RESORTS

TOP NORTHERN DESTINATIONS

FOR THE FOOD
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Long Island has a vibrant fishing community, featuring local delicacies like Blue Point Oyster and Peconic Bay Scallops.

Epicurean Adventures on Long Island, NY

In **LONG ISLAND**, NY's Suffolk County, the word "fresh" takes on a different meaning.

Here the 'catch of the day' was likely hauled in that morning from the waters off the Island shores and comes paired with vegetables from a nearby farm and a Pinot Grigio from a vineyard just down the road.

And that's not just at the top Long Island restaurants—much of the dining culture here in Suffolk County hinges upon locally-sourced, farm-and ocean-to-table meals that are the freshest you can find anywhere.

While here you'll breathe in the sweet salt air, find local ingredients at our farm stands and sip the latest vintage at our wineries.

TOP NY CHEFS ON LONG ISLAND

A major New York media source recently reported that some of the top

restaurant owners in New York City have lately been wondering ... "Where are all the great chefs disappearing to?"

In Long Island's Suffolk County, we think we know the answer. One of the most respected pastry chefs in New York, who is now firmly transplanted

at a top-rated Zagat restaurant on Long Island answered: "To Disney Land for chefs," as she described Long Island using these exact words. She, along with other top New York chefs, are setting up shop on Long Island where the seafood is fresh from the ocean, the grapes for wine are grown on the vine and local farmers work with local chefs to grow some of the most unique produce and herbs.

Chefs here are noted for working directly with area farmers for unique varieties of produce, herbs and fruits to incorporate into their menus.

Long Island is the most agri-





Here the 'catch of the day' was likely hauled in that morning from the waters off our Island shores

Fire Island, Long Ireland, Greenport Harbor, Spider Bite and more. Many are served at local restaurants and some breweries have their own tasting rooms.

Or, how about a finding some local spirits made from Long Island potatoes at Long Island's own LiV distillery.

LOCAL SEAFOOD

Where better to get the freshest seafood than from Long Island's Suffolk County. Surrounded by water, the region is known for its rich ocean bounty. From local stripers, flounder, bass and swordfish to locally harvested oysters and Peconic Bay scallops, you'll find plenty of restaurants that serve the local catch, usually caught right off-shore.

LOCAL PRODUCE

A visit to Long Island's farm stands brings with it a myriad of sweet flavors, scents and abundant variety.

In addition to fresh produce, enjoy homemade jams, honey and pies at local farm stands and markets. Many produce stands also offer pick your own peaches, strawberries, apples, pumpkins and other local fruits.

And Long Island has a variety of organic farms and produce stands, and some of the best apple orchards in New York State.

So if you're wondering where the top chefs have gone to... take a look at: www.discoverlongisland.com/suffolk-epicurean

culturally rich region in all of New York State; and where better for a top chef interested in the trendy 'farm (and sea) to table' movement to be?

Long Island has a vibrant fishing community, featuring local delicacies like Blue Point Oyster and Peconic Bay Scallops. Its wine country region (named one of the Top Ten Wine regions in the world, by Wine Enthusiast magazine) has over 50 producers of wine and tasting rooms open to the public.

And if you haven't visited our farms lately, you're missing out on local mushrooms, French Charolais beef (considered the best in the world); Long Island duck; fresh herbs, spices and organic produce all grown right here. Along with potatoes for vodka and potato chips; even hops for our local beer.

LONG ISLAND WINE COUNTRY

Long Island Wine Country has grown from one vineyard in 1973 to over 3,000 acres of vines and over 50 producers of world-class wines.

Suffolk County's ideal climate produces high quality wines in nearly every style. Although best known for its crisp, dry whites wines made from Sauvignon blanc, Chardonnay, Chenin blanc and Pinot Grigio, and complex, elegant red wines made



from Merlot or Merlot-based blends, Long Island also produces fine traditional sparkling wines, white wines from Riesling and Gewurztraminer, rich, oaky Chardonnays, and an array of rosé wines made from Merlot, Cabernet Franc, Cabernet Sauvignon, Refosco, and Syrah. Fruity red wines are made from Pinot Noir, Merlot, and Cabernet Franc, spicy red wines from Blaufrankisch, Lagrein, Malbec, and Petit Verdot, and luscious dessert wines, according to the Long Island Wine Council.

If local beer is more your style, Long Island's Suffolk County has more than its share of local brews and breweries. Some of the best known local brews include Blue Point, Southampton,