

# TASTING TABLE

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## Open Season

Where you'll be eating and drinking this spring, from Atlanta to Williamsburg



Is it us, or does it seem warm here? Snowy slush has finally given way to sunny scenery, which means one glorious thing: Spring is finally here.

Across the country, chefs, bartenders, coffee roasters, bakers and brewers are swinging into the season with exciting new projects, like The Spice Table team's return to Los Angeles, Chapel Hill favorite Andrea Reusing's much-anticipated second restaurant and an all-Tartine, all-the-time baking center in San Francisco.

Time to spring into action.

### Home Turf Homage

These chefs are staying put, diving deep into local products and unearthing culinary traditions. **Andrea Reusing**, the James Beard Award-winning chef behind **Lantern** in Chapel Hill, is crossing Interstate 40 for **The Durham** in June, a restaurant and bar housed in the swanky boutique hotel of the same name. She's culling local ingredients, like barnyard chicken and country ham for an American melting pot menu. A road trip through his old Dallas stomping grounds inspired **FT33**'s Matt McCallister to rediscover its regional cuisine and reimagine it at the upcoming **Filament**. Current experiment: spicy pork sausage with charred peppers, pickle onions and yogurt.

“ Spring is actually all about waiting. Even in the south, we are still eating winter cabbage until mid-April, but I'm most excited for North Carolina spotted sea trout this spring. They are mostly caught hook-and-line, and their diet of shrimp and crustaceans gives them sweet, firm meat and a fatty belly.

—Andrea Reusing, *The Durham*