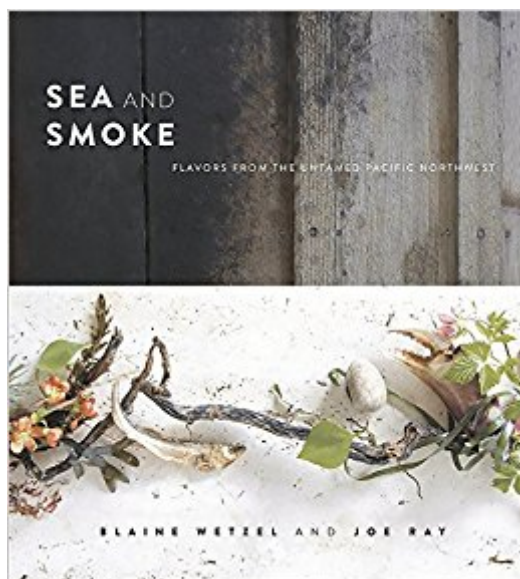


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# Sea And Smoke: Flavors From The Untamed Pacific Northwest



## Synopsis

2016 GOURMAND AWARDS NATIONAL WINNER: FISH2015 JAMES BEARD WINNER BEST CHEF: NORTHWEST Sea and Smoke is a travelogue chronicling the plucky ambition of a young chef determined to create a world class dining destination in an unlikely place. A native of the Pacific Northwest, two-time James Beard winning chef Blaine Wetzel saw Lummi Island, with fewer than 1,000 residents, as the perfect vehicle for his brand of hyperlocalism: a culinary celebration of what is good and nearby and flavorful. Now, a reservation at The Willows Inn is one of the most sought-after in the world. The smokehouse, the fishermen, and the farmer yield the ingredients for unforgettable meals at The Willows, reflecting the foggy, sea-salty coast that surrounds the island. The tale of the restaurant's rise to the top is told by award-winning journalist Joe Ray, who immersed himself in life on Lummi Island for a year, documenting how it all comes together to make The Willows Inn one of the world's great destination restaurants.

## Book Information

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## Customer Reviews

“An intimate look inside the creative vision and techniques of chef Blaine Wetzel and his Willows Inn restaurant in Washington State’s San Juan Islands. It begins with nearly 100 pages of lush and gorgeously illustrated essays about Lummi Island, its wild foods, fishermen and small farmers, and the daily work of the restaurant over one year.” Any adventurous, experienced cook will find fresh ideas here, and those living near wild places may be inspired to forage for new flavors close to home. Discover: The beautiful and wild culinary visions of chef Blaine

Wetzel. Shelf Awareness, starred review" Wetzel's first book is a work of art; The recipes are clearly written, and the adventurous home cook with access to a broad array of ingredients will delight in replicating dishes served at the Willows. For fans of such high-end regional cookbooks as Magnus Nilsson's Faviken and Sean Brock's Heritage. —Library Journal "This book is written with passion and talent. It is outstanding. It will make a great gift." —Edouard Cointreau, President of the Jury - Gourmand World Cookbook Awards

Chef Blaine Wetzel has been cooking since age 14, including as chef-de-partie at Noma in Copenhagen. Chef Wetzel was listed by Food & Wine magazine as one of its Best New Chefs of 2012. He was a James Beard Award finalist in 2013, then won the James Beard Rising Star Chef of the Year award in 2014 and Best Chef of the Northwest in 2015. He lives on Lummi Island. Joe Ray has been writing and shooting food and travel stories around the world for more than fifteen years. His work has appeared in publications including The New York Times, The Wall Street Journal, WIRED Magazine, and The Guardian. He lives in Seattle.

I love the recipes the photos sometimes not so easy to find the ingredients but this is not a problem

Challenging recipes but well worth the struggle. The stories that went with it were interesting but lacked a real punch, more research into the culture might have helped this be an outstanding read.

beautiful book. very very very simple food. Will make one desire to move to the coast and shed the expectations of every day life. Not super practical for a home cook.

If you ever get the chance to go to the Willow's Inn and eat at one of Blaine Wetzel's dining shindigs, jump at the chance! Worth every penny. Your mind will be blown. Happy to have the book!

One of the most beautiful books I've ever read. For wow factor and an intelligent behind the scenes take on a different kind of dining, it's a must have.

As a professional this book still isn't that applicable. The ingredients stem from a microclimate therefore can't really be recreated. Great as a coffee table book, less so as a functional piece work.

AMAZING book. Please purchase this book. It's an inspired take on smoking food and the native ingredients of the Pacific Northwest.

Excellent restaurant excellent book

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