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# Sea And Smoke: Flavors From The Untamed Pacific Northwest



## Synopsis

2015 JAMES BEARD WINNER BEST CHEF: NORTHWESTSea 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

As a native of the Pacific Northwest, I have waited - nay, lusted - for this book's release since early last summer. I expected to find fresh, manageable, and innovative takes on our myriad natural resources: salmon, halibut, razor clams, mussels, geoducks. Instead, I'm met with what is the most fussy and least pragmatic cookbook on my shelf. Wetzel and Ray reach for the artistic and - while I'm sure they're good at what they do - fail to provide usable recipes for the average novice epicurean. Roasted madrona branches. Lovage stems. Wild beach peas. Kohlrabi bulbs. Woodruff

oil (Wetzel's and Ray's preoccupation veers on obsession). Geranium flowers. Verbena leaves. Flaxseed caramels. Lamb with wheatgrass. A recipe that calls for more lamb marrow than exists in the city of Seattle. A smoked salmon recipe that calls for butter (WHAT?). Spruce branches and angelica leaves. I'm usually far more articulate when writing a review, but "Sea and Smoke: Flavors from the Untamed Pacific Northwest" is one of the most pretentious and completely unusable cookbooks on my shelf. While I pride myself in having at least a semblance of epicurean nuance and good taste, I simply don't have the time nor resources to source "2 fresh white eggs, preferably from Riley Starks." This cookbook is haute cuisine for the privileged and the professionals; it won't contribute a semblance of usefulness for the average hobbyist cook who is looking for innovative ways to use widely-available ingredients. In fact, sourcing the ingredients would be nearly impossible for those who aren't entirely dedicated to foraging the Pacific Northwest for attempts at epicurean esotericism (four gooseberries, four salal berries, four aronia berries, four...). Completely worthless. Wonderful art, and I'm sure it's all delicious, though I have far more proletarian tastes. Somewhere, Tony Bourdain rolls his eyes at books like this.

This book is a lush narrative and pictorial experience about the author's year on Lummi Island cooking the freshest food available in the Northwest with an up-and-coming chef. I'm inspired by the artistry in the kitchens depicted here and the recipes have given me new ideas for my own garden.

in his Foreword Grant Achatz speaks of chef Blaine Wetzel's determination, confidence and unabashed ambition. Those words fit Sea and Smoke just as well. The photos are stunning, Joe Ray's essays are lovely, and the recipes — let's just say I can't wait for my mother to try some of the delicious meals described here. What a great, original and artistic combination of travelogue, photo collection and cookbook. A true joy to see these masters of their crafts come together. Tip: the ultimate (Christmas) gift for anyone interested in food.

I've eaten at the "Willows Inn". The food is spectacularly delicious~ Blaine Wetzel does amazing things with salmon, kelp, crabs, herbs, meats and all the rest. I pre-ordered my Kindle version of "Sea & Smoke" and can't wait to try the recipes. The colour photos really come through on the Kindle Fire, bringing me back to Lummi Island. My tummy and palate alike thank you, Joe Ray.

I've known Joe Ray and appreciated his work for years now, back from when he reported from Paris on all things culinary and otherwise and have always considered him one of the finest scribes out

there. He always found a unique subject and researched it in a highly professional manner, presenting it in such a captivating way that it impregnated your mind for days afterwards. I have no doubt his first book will be a great success. The subject, one of the world's most deliciously iconoclastic chefs combined with Joe's incisive prose and images makes it a cookbook, a personal history and a unique project that everyone should discover.

Incredible sensory experience. I sought out this cookbook to finally understand how the Blaine Wetzel kitchen works, and to see what's "recreatable" at home. Trying out these recipes is more like that, an experience, not something to just throw together on a Tuesday night. Also, the chestnut/hazelnut ice cream is one of the most delicious desserts I have ever had.

I don't really cook, but I bought (and recommend!) this book for the terrific writing and photography. Really captures a special place! And looking at the recipes reminds me of reading a poem: they evoke specific sensations and beauty. Great holiday gift for people who love food, the Pacific Northwest, nature, and lovely things.

WHOA! What a complete experience this BEAUTIFUL cookbook is. It takes you to Lummi, reveals everything so stylishly. It tells such a full story. Delicious visually, verbally, and taste-wise.

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