

May 25, 2012

VOGUE

CULTURE

30 Days of Summer

Vogue highlights 30 music-, art-, culture-, and culinary-packed ways to fill your calendar from Memorial Day to Labor Day.

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**HEAD-TO-HOOF
COOKING**
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BROOKLYN
All summer long



Photo: Mathew Williams (Reynards)

Not for the faint of palate, the whole-animal-cooking concept spreads further into Brooklyn at Reynards, the restaurant anchoring Williamsburg's new Wythe Hotel. Transporting the farm-to-table ethos of their Diner and Marlow & Sons predecessors, restaurateur **Andrew Tarlow** and chef **Sean Rembold** add another element of dynamic eating to the mix: The wood-fired oven facilitates whole-animal cooking, and you can't always predict which part of the lamb, duck, or fish will be on offer. Meanwhile, deep in the heart of Bushwick, Roberta's chef **Max Sussman** takes the idea by the tail with its summertime Garden Dinner series, set in a hidden back garden. Five-course meals are built around a central theme: frutti di mare in June, goat in July, and in August they'll go, well, whole hog.

wythehotel.com

robertaspizza.com