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CELEBRATED LIVING

SHOP

Navigating the markets of **Paris' Saint-Ouen** with Riad Kneife, professional objets d'art buyer extraordinaire

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Made In the USA: the untold story behind the bespoke **luxury timepieces** of RGM Watch Company

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From coast to coast, America's **water-framed wonderlands** are just waiting to be explored

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THE FOOD & WINE ISSUE

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Bidwell brunch

Emily Clack

Freshly Picked Elaine Glusac

Sure, you've heard of farm-to-table, but how about **Roof to Plate?**

While rooftop bars have proliferated in recent years, more and more restaurants are greening the roots of their buildings with kitchen gardens, which allows even the most city-centered restaurants to grow their own ingredients. In Washington, D.C., the new **Bidwell** restaurant launched its roof-to-table garden this summer with more than 70 vertical growing towers that reach heights of 6 feet. The harvest supplies about 60 percent of the kitchen's needs and is used in everything from goat-cheese-stuffed zucchini blossoms to mojitos.

// RESTAURANT 27
GREENVILLE, SOUTH CAROLINA

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