

## Featured Chef: Polly Levine

Written by Interview by Melissa Larsen

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### Featured Chef Polly Levine of Chestnut Lane Fine Foods



#### **How did you get your start in the restaurant business?**

Working at a bed and breakfast in Nantucket Island, Mass. I would have to be up by 5 a.m. making the breakfast. I loved the way the guests responded to my muffins.

#### **What is your favorite Valley restaurant, besides your own?**

The Mission for a romantic dinner outside by the fire; Tarbell's with my family; and Pane Bianco for lunch. That roasted lamb sandwich is to die for

#### **What is your favorite dish at your restaurant?**

Our kale salad, organic from McClendon's Farm, julienned and tossed with a fresh lemon vinaigrette, parmesan reggiano, currants and pine nuts and also, our fresh-roasted turkey on MJ Bread.

#### **What is the most memorable meal you've ever had?**

Pok Pok in Portland, Ore. My husband and I love Thai food—the flavors and quality of the food at this restaurant is the best. I ate so much, even the waiter couldn't believe it. I dream about eating there again.

#### **If you could have anyone visit your restaurant, who would it be?**

Eddie Vedder.

#### **Name three ingredients that you have at home at all times.**

Basil, chocolate and tequila (not together though).

#### **What is your favorite bottle of wine or cocktail?**

Almond margarita at St. Francis.

#### **What do you like to do in your free time?**

Hiking, gardening, drinking wine with my friends and snowboarding with my boys.

[Click here for more information on Chesnut Lane Fine Foods.](#)