



A NEW FLAVOR.

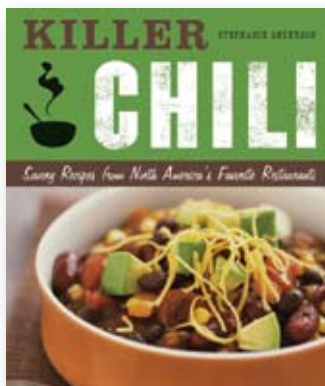
Marc Urwand and **Deidra Henry** recently completed the final phase of their threefold expansion project at their Broad Ripple eatery, Taste Café and Marketplace. Inspired by a need for growth, the duo first increased seating on the patio, then revamped their kitchen space, and finally, in December 2008, completed their dining room, bringing with it new menu items, more seating and fresh décor. “We did it all without closing a single day,” Urwand says.

The chefs and owners worked closely with local designer Matty Bennett to create the new environment. “Deidra and I wanted to make the space flow better for patrons as well as the functionality of serving breakfast, lunch and dinner. We also wanted a fresh urban look, combining texture and color to stimulate the senses.” The changes also encourage a new eating style. “We love to share lots of smaller dishes when we dine out. This is a great way to explore. We hardly ever get an entrée and always have our server just send the items out when they’re ready.” A large communal table promoting conversation is just another element of the couple’s goal of impacting not just what guests eat, but also how they eat.

Patrons can expect new flavors such as truffle frites, jumbo shrimp chimichurri, avocado puree with housemade plantain chips, crispy squid salad and pulled pork tinga. The dessert offerings promise to end things sweetly with nutella paninis, espresso affogato and buttermilk panna cotta. Finally, the wine list, a combination of more than 50 bottles the pair have found to be favorites over the years, is described as “fun, innovative and approachable.” All this, and Taste still maintains a reasonable price point, giving guests a real value for their money.

Beginning in December, Taste opened for dinner service Wednesday nights from 6-9 p.m., with new dates to be added soon. With indoor seating for 85, and during the warmer months, seating for another 40 outside on the patio, the staff is ready to show you the new elements of Taste.

For more information, log on tastecafeandmarketplace.com.



BOOKMARKS Nº. 1.

fired up. Following *Killer Ribs* and *Killer Pies*, ***Killer Chili*** holds true to the series, providing dynamite recipes for a North American favorite. Compiled by author Stephanie Anderson, this book features more than 50 prescriptions for the staple from restaurants in the northeastern, midwestern, southern and western regions of the United States, as well as Canada.

Whether you want to try Painted Giraffe Café Chili, Saltwater Chili from the Sweet and Savory Bake Shop and Café, or Taylor’s Automatic Refresher Chili from Taylor’s Automatic Refresher, the secret ingredients are yours for the sampling.

Chili 101, an introductory guide to all things beans, chiles and cooking tips, rounds out the 112 pages, solidifying *Killer Chili* as a domestic chef’s dream reference as well as vehicle for memorable pots of the classic stew for years to come.

***Killer Chili* (Chronicle Books) \$16.95 at borders.com or barnesandnoble.com.**

WINE TASTINGS ALL WEEK.

Daily
EASLEY WINERY, 636.4516

Mondays
FLEMING’S PRIME STEAKHOUSE, 466.0175

Tuesdays
OAKLEYS BISTRO, 824.1231

Wednesdays
ARTIST’S VINEYARD, 219.3481
DEANO’S VINO, 423.3154

Fridays
ALABAMA LIQUORS, 634.8792
JOHN’S FINE WINES, 637.5759

Saturdays
21ST AMENDMENT, 255.3070
CROWN LIQUORS, 595.5877
THE HOP SHOP, 846.2337
KAHN’S FINE WINES AND SPIRITS SUPERSTORE, 251.9463
UNITED FINE WINES, FISHERS, 585.9900

UNITED PACKAGE LIQUORS (MULTIPLE LOCATIONS), 205.9266
VINE AND TABLE, CARMEL, 817.9463
VINTAGE SPIRITS OF NOBLESVILLE, 773.5348

CULINARY MELTING POT.

October marked the third gathering of Terra Madre, a meeting of food professionals and scholars from 150 countries interested in sustainability and responsible food practices. The event, held every other year in Torino, Italy, hosted more Indiana delegates than any other state in North America, though all were not official Slow Food Indy representatives. For more, log on terramadre.info.