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The Perennial Chef,
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Whether he's man-handling veggies at New Rochelle's produce markets or checking out the meats and fish at the Hunts Point Market in the Bronx, Chef Michael Williams, who owns the Perennial Chef with sister Leslie, and partner Françoise Jarry, is always on the prowl for the freshest ingredients. "I don't keep a lot of inventory," says the classically trained chef. "Cooking with fresh ingredients brings the best results." Apparently gourmards from Chappaqua to Scarsdale agree. "About half of our customers are not from the Bedford area," he says. Williams makes everything from scratch, whether it's the curry powder for his curried cauliflower or the stock for his

daily soups. Signature dishes to sample include Chinese broccoli with roasted garlic-oyster sauce; poached shrimp with lemongrass mint glaze; sable marinated in sweet miso sauce; and Brazilian grilled steak with a Cuban crust. And don't forget to take home something from pastry chef Min Yung's dessert cases: French butter cookies, frosted holiday cookies, biscotti, mini French pastries, tiramisu, or—what the heck—an entire opera cake!

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