

Foodways

The collection of food behaviors, beliefs, habits and customs within a culture, society or community.



9 Elm in Danvers Square is open for dinner, but as you might expect the owner Chef Matthew Sanidas was busy preparing for his dinner crowd when I stopped in mid-day to get a menu. He took the time to talk to me about all the great local sources of food he uses for his restaurant. He also offers beers and ales from local breweries. Being a vegetarian I'm always conscious of how restaurants balance the menu to offer something for everyone. Realizing at 9 Elm everything was cooked to order and several of the menu items featured locally sourced food I decided this quaint, clean and simply elegant new restaurant was worth a try.

After making the necessary reservation my guests and I were warmly welcomed by the staff. We settled in for an evening of culinary delights. For starters, the seasonally appropriate Butternut Squash Bisque with ginger and maple was delicious, slightly spicy, with a gentle touch of sweetness from the



maple. The Seafood Chowder was fabulous.

The broth had perfect consistency, with clams, large pieces of salmon and fresh mussels. The Bistro salad was a mix of field greens with Great Hill Blue Cheese, shaved onion, pears, and dried cranberries with a champagne vinaigrette dressing. The Roasted Beet Salad was appealing to the eye and filling enough to be a meal. It had a beautiful mix of color and taste, a tangy dressing and a little crunch.

The evening continued to unfold with entrees to meet EVERY ONE'S culinary needs. The Fresh

Maine Lobster Agnolotti was spectacular. It was a clever combination of traditional New England fare and Italian ravioli. 9 Elm also features New York Sirloin Strips with garlic-mashed potatoes, baby vegetables and a red wine reduction. The vegetarian selection included a made to order Goat Cheese and Roasted Red Pepper Homemade Ravioli. This vibrantly colored dish was topped with a spinach basil puree and grilled portobello mushrooms.

Overall, 9 Elm is a hidden gem that not only supports local agriculture but also offers a variety of selections for all to enjoy.

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