

Wine & Food

Top Chefs' Dream Picnics

Pascale Le Draulec, 06.20.07, 12:01 AM ET

It's hard to visualize a chef outside his or her kitchen. In our mind's eye, they are tethered, in their whites and clogs, to their restaurants.

But nature calls, and when asked to paint the perfect scenario for a picnic outing, from the best locale to the goodies they'd pack in their baskets right down to their must-have picnic accessories, top chefs such as Jean-Georges Vongerichten, Pino Maffeo of Boston Public Meat and Eric Frechon, executive chef of the Hotel Le Bristol in Paris, delivered.

Their answers were all over the map-- literally and figuratively--but all showed how much these chefs enjoy taking their skills outdoors, and what a delicious and rare pleasure that is.

Tailor-Made Tastings

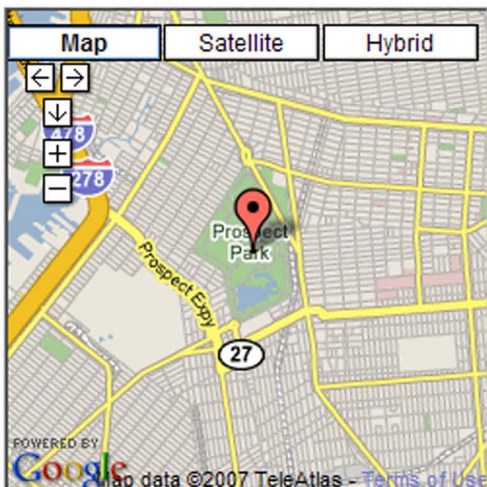
Not every chef seeks out such serenity.

Michael Voltaggio, the chef de cuisine at Hemisphere, opening this summer at The Greenbrier Resort, W.Va., would bring his iPod to his dream picnic (aloft in a hot air balloon over the [Sonoma Valley](#)) because "chefs can only handle so much peace and quiet."

Harold Dieterle, *Top Chef's* first-season winner and owner of the new Perilla, in New York City, says his dream picnic spot is smack dab in [Prospect Park, Brooklyn](#).

His tastes are more modest, too: a lobster roll, "only if it's on an Amy's bun," Kettle chips, and gin and tonic fixings.

In Pictures: Top Chefs' Dream Picnics



Harold Dieterle, Perilla, Greenwich Village, New York City (and first-season *Top Chef* winner)

Spot: Prospect Park, Brooklyn, because "it's so lively with kids running around."

Food: Homemade lobster roll (on a brioche bun from Amy's Bread); Kettle chips; Linzer tarts.

Drink: Bottle of Hendrick's Gin with Schweppes Tonic, limes; water.

Accessory: A nice big, comfortable blanket.