

Must-Try Spring Dishes: 10 Tasty Plates Featuring NYC-Area Produce



Salad at Back Forty West

By Lauren Bloomberg, photos by Noah Fecks

No season is more fetishized, food-wise, than spring in New York. First there's the frenzy over ramps, followed closely by fiddlehead ferns and rhubarb and then soft-shell crabs turn up on special menus everywhere. Chefs and foodies alike flock to the city's various outdoor markets to score bushels of itty bitty beets and super-fresh produce starts popping up on everyone's plates. Before you know it, we'll all be slicing juicy red tomatoes and shucking corn. But before we get ahead of ourselves, let's highlight a few of the dishes available right now, along with the farms and farmstands from which they've been procured.



The Restaurant: **Meatball Shop**

The Dish: Sure, they're best known for their riffs on the humble meatball but look beyond the signature items and you'll find some veg-heavy offerings. Right now, sugar snap peas are tossed with spring onions and pickled carrots then given an herby gloss from tarragon butter.

The Source: The North Fork of Long Island boasts farms and vineyards galore including uber-popular city purveyor **Satur Farms**. Frequently namechecked, their sugar snap peas are the star here but they also provide the onions.

The Details: multiple locations