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Cool Dining Julia Sexton

Cool Food

Cool Organic, Sustainable and Locally Raised

Tomatillo 13 Cedar St, Dobbs Ferry (914) 478-2300; www.mexchester.com.
Chef Starkey serves a lighter version of Mexican fare, with much of his produce coming from Blue Hill at Stone Barns. Look for great, reasonably priced tequilas and sangrias, too.

Bloom 19 Main St, Hastings-on-Hudson (914) 478-3250.
Expect high design and even higher prices at this thronged, brand-spanking-new Hastings organic. Look for chic cocktails brought to you by the drinks designer at Spice Market, Chef Jean-Georges Vongerichten's trendy Manhattan eatery. All Bloom's cocktails are made with organic Square One vodka—so you can feel good about tying one on.

Blue Hill at Stone Barns 630 Bedford Rd, Pocantico Hills (914) 366-9600; www.bluehillsfarm.com.
Dan, David, and Laureen Barber spearhead this not-for-profit working farm and education center. Blue Hill at Stone Barns was the first area restaurant to show us that organic, sustainable, and local, really translates to hip, chic, and truly elegant.

Peter Pratt's Inn (Above) 673 Croton Heights Rd, Yorktown (914) 962-4090; www.prattsinn.com.
Jonathan Pratt gets most of his produce from local farms (including Jerome and Nancy Kohlberg's Cabbage Hill Farm and Meadows Farm). That is, if he's not growing it himself. He has ancient sugar maples that he taps for syrup as well as honeybees, apple trees, and Concord grape vines—all on the grounds of his 260-year-old Yorktown inn. He also forages for morels and chicken mushrooms in the front yard, and in season, can get as much as a pound per expedition. (But only Jonathan's dearest friends get invitations to Peter Pratt's Morel Dinner. Mine must have gotten lost in the mail.)