



Fresh-air feast

From Canada—and two of the best chefs you've never heard of—a sublime menu for your next backyard party

ON GOD'S MOUNTAIN ESTATE, out in a vineyard overlooking a shimmering lake, chef-caterers Cameron Smith and Dana Ewart cook and serve simple, beautiful wine dinners using ingredients from the land around them—the lush Okanagan Valley, in British Columbia. Although they have no restaurant, their naturally elegant, intensely flavorful cooking is helping shape a new regional cuisine in a place that's never been known for great food.

Since their food isn't fussy, and because most of it can be made ahead (they have to lug it up a mountain, after all), Smith and Ewart's recipes are perfect for home cooks like us too. What follows are excerpts from one of their terrific summer menus, with suggestions for wines from the western United States as well as the hard-to-find Okanagan ones. *For more information on the God's Mountain Estate wine dinners, visit joyroadcatering.com*



Heirloom tomato soup



FOOD STYLING: RANDY MON

Summer on a plate

- Heirloom tomato soup
- Charcoal-grilled pork shoulder with fresh herbs and roasted garlic
- Haricots verts with hazelnuts and onions
- Potato salad with corn and cherry tomatoes
- Dark chocolate tart, cherries, and almond whipped cream



BY MARGO TRUE
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