

The Free Lance-Star

Poppy Hill earns spot on national top 10 list

Epicurious.com has just picked a downtown Fredericksburg restaurant as one of its "Top 10 Farm-to-Table Restaurants in the U.S.A."

Scott Mahar, owner and executive chef of Poppy Hill Tuscan Kitchen at 1000 Charles St., buys his vegetables and the semolina for his handmade pastas from such places as Friendly Cottage Farms in King George County and Wade's Mill in Raphine.



He said customers have already started to come in because they heard about the list on Epicurious or through e-mails from partner Condé Nast magazines Gourmet and Bon Appétit.

Prior to launching Poppy Hill, Mahar, a Cordon Bleu graduate, honed his culinary skills under big names in the business, including Chanterelle Chef David Waltuck (named Best New York City Chef in 2007) and Italian cuisine icon Roberto Donna at Washington's famed Galileo.

Mahar's wife, wine expert Ingrid Mahar, has created a wine list for Poppy Hill that features award-winning, small-production Italian and California wines. Most are chemical-free and organic.

www.ciaopoppyhill.com

- Cathy Jett

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