

INSIDE

**WOMEN BEHIND
OHIO WINES**

KEEPING UP WITH
ORGANIC TRENDS

**CHEFS ADD
FLAVOR TO NEO**

**DESTINATION:
The Culinary
Vegetable Institute**

Anita Davis, Wine Maker, Breitenbach Winery



Chef Jonathon Sawyer and wife Amelia Zitak-Sawyer are anxious to open the Greenhouse Tavern on E. 4th Street.

we would need the help and support of our family,” Amelia states.

Their vision for their restaurant is one that embraces simplicity and approachability, according to Jonathon. “I have always believed that the proximity of the farm and soil to a restaurant directly correlates to the quality of its food,” he says.

Although Jonathon appears to be the main ingredient to The Greenhouse Tavern, Amelia plays a very significant role. “I currently act as Jonathon’s agent, manager, publicist, accountant and day planner. I will also be the eco-manager and special event planner,” she says. Amelia will assist The Greenhouse Tavern host various special and corporate events and will also make sure that they comply with the initiatives of green living and eco-business.

A TASTE FOR SOMETHING DIFFERENT

Local chefs add spice with new restaurants

BY KATE BUDDENHAGEN

The recent media hype surrounding Iron Chef Michael Symon and his entourage has helped place our region on the national culinary map, and more and more eyes have been on Cleveland when searching for a place to dine out. The many nooks and crannies through Northeast Ohio continue to grow with independently owned eateries, adding extra flavor to the region. We found two new local restaurants whose chefs are hoping Clevelanders have the taste for something different.

THE GREENHOUSE TAVERN
2038 E. 4TH STREET
OPENING FALL, 2008
WWW.THEGREENHOUSETAVERN.COM

Jonathon Sawyer, chef/partner of Bar Cento in Ohio City, along with his wife, Amelia Zitak-Sawyer, are now just a few months out from opening The Greenhouse Tavern, an environmentally conscious restaurant driven by the belief that a restaurant’s food quality is directly connected to its closeness to the farm. Chef Sawyer plans to serve classic recipes made with local and sustainable ingredients.

Jonathon may be from Cleveland, but after his culinary training at the Pennsylvania Institute of Culinary Arts, he jumpstarted his career in Miami, Florida. From there, he bounced between New York and Cleveland, where he worked with renowned Chefs Charlie Palmer and Michael Symon. While in New York, the birth of their second child, Louisiana, prompted Sawyer and his wife, Amelia, to return home to Cleveland to pursue their dream of opening a restaurant. “Our families are both from the Cleveland area and we know that if we wanted to open a restaurant,

“Our partnership is everything,” Jonathon says. “Her support and her confidence in my food and my passion for this industry make it easy for me.”

“I believe in Jonathon,” Amelia states. “I believe in his passion and I believe in his food.”

They also believe in Cleveland. “There are so many great organizations like GreenCityBlueLake, Green Energy Ohio, E4S and The Office of Sustainability popping up all over Cleveland,” Amelia notes. “It is obvious that people want to make the changes necessary to live a life of sustainability and eco-consciousness.”

The key ingredient to all of Jonathon’s dishes is his commitment to local foods. And that dedication impacts the community beyond providing a fresh meal. “By sourcing local food, farmers and purveyors, we are putting money back into our community,” Jonathon says.

“Embracing the green movement is something every economy should be focused on,” she states. “It may cost more to be green, but in the long run, the benefits will outweigh the costs.”