

ORGANIC STYLE

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Magazine

Best American Green Cuisine 2005

For this year's restaurant guide, we've searched the country for extraordinary chefs who eagerly go the extra mile to seek out the best local and organic fruits, vegetables, meats, and fish.

JUST PICKED

A mixed salad of beets, feta, and pears

20 Best
Restaurants,
17 Cities



DREAM TEAM

Sarig Agasi runs the kitchen while his wife, Nancy, oversees the wine list.



FOR AN OS RESTAURANT
WALLET CARD, VISIT [ORGANIC
STYLE.COM/RESTAURANTS](http://ORGANICSTYLE.COM/RESTAURANTS).

Zely & Ritz

301 Glenwood Avenue, Suite 100
Raleigh, N.C.
919-828-0018
zelyandritz.com
Entrées, \$9 to \$14

Middle Eastern meets

Mediterranean at Zely & Ritz. A busy place, the restaurant is the work of Israeli-born chef Sarig Agasi, who learned the virtues of food fresh from the ground during his childhood on a kibbutz. Thanks to Coon Rock Farm, owned by one of Agasi's partners, the chef is offering to a new generation of diners the pleasures of just-picked flavors in dishes like sautéed adzuki beans with cous-cous, and grilled quail with blackberry sauce. And with every delivery of heirloom tomatoes, out goes the food waste for the farm's compost pile.

Agasi thrives on using seasonings in unconventional ways, adding cardamom to a steak sauce and rosemary to a sweet pine nut tart. It's this sensibility, evident even in chocolate-chip ice cream infused with fresh mint, that keeps his customers returning. 🍷

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