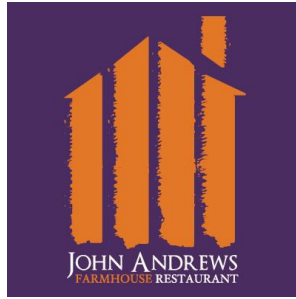


In the Spotlight...



Our Mission – *John Andrews Farmhouse Restaurant* offers a unique farm-to-table dining experience in the Berkshires. The restaurant features New American cuisine with some Italian influences, rooted in the region's agricultural history. Chef-owner Dan Smith's changing menus highlight locally sourced ingredients with an emphasis on sustainable, seasonal cuisine. With an eye on what's fresh in the region, the restaurant purchases from more than 50 farms in the Berkshires, Hudson Valley and northwestern Connecticut.

Our Background – Inspired by international flavors and seasonal ingredients, Dan has been the chef-owner of *John Andrews Farmhouse* in South Egremont, Mass., since 1990, creating regional cuisine for more than 25 years, long before farm-to-table was a trend. Known as the “architect of modern Berkshire cooking,” as coined by *Travel & Leisure* magazine, Dan offers a unique taste-of-place dining experience in the restaurant's 73-seat dining room, bar and outdoor terrace.

Dan's family has been farming for generations. He was brought up on a family farm in Iowa and his experience growing fresh food is where his connection to cooking began. He studied agriculture at Iowa State University, planning on continuing the family farm. While in college however, Dan began to work in restaurants and realized his passion was not for growing food, but cooking it. His longstanding connection to fresh, local food is rooted in his farm experiences and is the starting point for his menus at the restaurant.

John Andrews Farmhouse is a vital part of the cultural life of this vibrant area and has been giving back to the community since its inception. Dan teaches culinary courses for local teenagers for the Railroad Street Youth Project, empowering youth to create and oversee a wide range of innovative, life-changing projects. He joins the chef collective presenting Berkshire seasonal dinners at the James Beard Foundation every year and has been a featured solo chef at the Beard House for two years.

In 2013, *John Andrews Farmhouse* was named one of the World's 25 Best Farmstead Experiences in *The Daily Meal* – the fastest-growing food site on the web. The restaurant was one of only two U.S. destinations in the Northeast selected. *John Andrews Farmhouse* is a *Lonely Planet* Top Choice and has been awarded the *Trip Advisor* Certificate of Excellence, *Yankee Magazine* Editor's Choice and the *Wine Spectator* Award of Excellence.

Our Blueprint for Success – We believe supporting the local farm and food maker community is fundamental to creating the best dining experience for our guests at *John Andrews Farmhouse*. Our commitment to local food producers has played a lead role in our history and will continue to be the foundation of our success. We are proud to contribute to the local food economy and look forward to serving our community for many years to come!

Contact Information –

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