

# Accidentallocavore®

## Dear Friend,

How do you feel about tasting menus? Is it love or torture? In this season of root vegetables, here's a recipe for one of my favorites, celery root remoulade.

If you have a friend or two who might like the newsletter, why don't you suggest they sign up by forwarding this email? Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

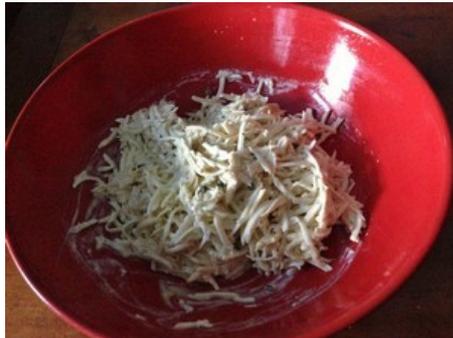
Anne



## The Tyranny of Tasting Menus

Recently there has been dissent in the ranks in regards to tasting menus, and while we can all agree that more than ten courses might be construed as excessive, the Accidental Locavore happens to love the freedom involved in a tasting menu. "Freedom," you scoff, "it's forcing you to eat whatever the chef tosses on a plate. There's no choice involved." Precisely!

[Tasting Menu:](#)



## Celery Root Remoulade Recipe

One of the Accidental Locavore's favorite salads, not easily found outside of France, is celery root remoulade. It may be that it's a little difficult to find celery root and it's definitely not going to rank high in the lists of attractive vegetables (which may be why it's not easy to find – we like attractive, perfect produce), so when my CSA had celery root last week I snatched it up! Here's how I made my remoulade. (Make the dressing first as the celery root will tend to discolor.)

[Celery Root Remoulade:](#)





### October Calendar

Isn't this beautiful? Colorful baby lettuce from Luna Farms. [Click here](#) to download the calendar.

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**More** from the lunch at Chef Garces' farm on the Daily Meal: [Read more](#)

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### Huffington Post & The Daily Meal

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