

Food & Drink

**From Market to Kitchen: NEW AND NOW**

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Workplace fine dining

Eating Well greets summer with a grilling guide and recipes for seasonal favorites like peas and cucumbers in its June issue (\$4.99).

Don't like the food at your corporate cafeteria? Check out the article on five workplaces sure to inspire envy and, perhaps, imitation. Google, for example, offers free meals that include such foods as sushi and roasted black bass with parsley pesto --- and weekly farmers markets on site. Faucet manufacturer Moen offers a wellness center and weight-loss challenges.

Auction benefits growers

Food & Wine magazine is auctioning off swag for foodies and luxury travelers to raise funds for Grow for Good ( [www.foodandwine.com/growfor good](http://www.foodandwine.com/growforgood)), its initiative to support local farms and sustainable agriculture.

Atlanta is one of the cities targeted for expanding the program if enough money is raised in the auction, which runs through June 29. Among the offerings: a trip to Meadowood Napa Valley Resort, including lunch with master sommelier Andrea Robinson and Violet Grgich of Grgich Hills Cellar; a wine-tasting with the magazine's critic, Lettie Teague; and three nights' lodging at Blackberry Farm's new Singing Brook Cottage and tuition for two to Smoky Mountain Table, a celebration of regional food and wine. Bidding on some items closes early.

Rich ice cream worth the cost

While other ice cream makers rely on candy and cookie bits to entice buyers, Haagen-Dazs usually looks to more gourmet ingredients. Its newest line, the Reserve series, is no exception. The six varieties include Hawaiian Lehua Honey & Sweet Cream, Brazilian Acai Berry Sorbet, Pomegranate Dark Chocolate Bar and Pomegranate Chip Ice Cream.

With the premium ingredients comes a premium price: \$4.99 suggested retail for a pint or a box of three Pomegranate bars. We paid \$4.59 at Publix.

As an indulgence, two of the three we tried were worth the splurge. Honey & Sweet Cream is every bit as rich and sweet as the name implies, with the honey adding a mellow note. It pairs well with other desserts with stronger spice notes, such as molasses cookies. Tasters also liked the Toasted Coconut Sesame Brittle, which mixes a crunchy, ginger-flavored sesame brittle with coconut ice cream; it's a great end to a meal with Asian flavors.

Amazon Valley Chocolate, which promised notes of hazelnut and chestnut, didn't deliver. Tasters thought it too intensely chocolate for an ice cream, with a flavor more suited to cocoa or a bar of bittersweet chocolate.

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