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Hot Seat: The Kitchin, Edinburgh



Michaela and Tom Kitchin at their exquisite new waterfront restaurant

Forget oatcakes and haggis, at least for the moment. The real McCoy these days, for Scottish diners, is **THE KITCHIN**, sitting along the rejuvenated docklands of Leith — Edinburgh's working port and the epicenter of its innovative culinary scene. Opened in June 2006, The Kitchin is housed in a renovated whisky warehouse; dramatic windows enclosing its front bar offer expansive views of the water. The intimate dining room, though, wears a soft gray palette and keeps the focus fixed on chef-owner Tom Kitchin's abiding philosophy. "Call it from nature to plate," says Tom's wife, and The Kitchin's general manager, Michaela. Designed to showcase the best of Scotland, the menu starts with a patriotic harvest from local suppliers: Scottish beef, lamb, and venison, and west coast shellfish like langoustine and hand-dived scallops. But Kitchin's stints with master chefs like Guy Savoy, Alain Ducasse, and Pierre Koffmann have left him with a firm grasp of classic French technique. That means wild Scottish mallard gets paired with braised cabbage and crispy parsnips, and even Kitchin's own favorite dish — a deceptively simple tartare of mackerel — comes crowned with beetroot dressing and one flamboyant, golden quail egg. (78 Commercial Quay, Leith, Edinburgh; 011-44-131-555-1755; thekitchin.com)

— Raphael Kadushin, *Bon Appétit*, April 2007

Photograph By Elizabeth Zeschin