



## Phillip Foss Goes Virtual For Collaborative Dinner



As a chef, [Lockwood's Phillip Foss](#) is starting to come into his own. His take on the Chicago Hot Dog (made with diced lobster rolled in a scallop mousse in response to [a challenge from MP Chicago's Helen Rosner](#)) was said to be "like Hot Doug's in a tuxedo having sex with a Maine Lobster Roll" by [Michael Nagrant](#). He's also a very prolific, engaging, and quite talented [blogger](#). It seems academic that Foss be part of a unique tasting next Tuesday, from 6-9 p.m. Lockwood is hosting what Foss calls the first-ever "digital tasting" with Farmer Lee Jones of [The Chef's Garden](#) in Milan, Ohio.

Jones and his family are one of the leading growers of micro greens, micro herbs and specialty heirloom vegetables, and are recognized as pioneers in promoting sustainable agricultural practices. Foss's relationship with Jones goes back to his days in the kitchen of Manhattan's Le Cirque. "I have found his amazing products indispensable in my kitchens. (Jones) is also extremely charismatic," Foss wrote via e-mail. They discussed doing a collaborative dinner in March, finally deciding to make it a benefit for the non-profit [Veggie U](#), which is dedicated to raising awareness to the growing problem of childhood obesity. Foss said, "As a Chef - and a Daddy of 2 young girls - this is a cause close to my heart."

The final piece to the puzzle was to add a little bit of technology to the equation. Jones will be broadcasting live to attendees in Lockwood's dining room from a greenhouse in his farm. Meanwhile, Foss will have a camera in the Lockwood kitchen, where they'll be offering a detailed look into sustainable agriculture and how the produce from Jones's farms wound up on their plates. Diners will also get into the act, garnishing their own dishes with Jones's

produce. "I have no doubts that this will be duplicated elsewhere, as it will be a very interactive experience for the guests. It's also is a very unique experience for diners to see where and how the ingredients are grown, as they are partaking in the experience," Foss said.

The cost of the tasting is \$95. As of post time, the tasting was half-full. RSVP to 312-917-3404.

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By [Chuck Sudo](#) in [Arts & Events](#), [Food](#) on April 15, 2009 2:30 PM

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