

SPOTLIGHT ON

Edible Flowers

Move aside, microgreens. Blooms are having a moment. A budding romance has sprung up between flowering plants and creative chefs looking to bring texture, color, and unusual flavors to their dishes. Lest you think the flowers are just another pretty garnish, restaurants like **Nonesuch in Oklahoma City** are making a case for their full culinary inclusion. Buy a ticket to its hyperlocal, multicourse feast to experience marigold-infused kombucha, peppery nasturtiums paired with boar prosciutto, and a mushroom and turnip soup dumpling that you have to hold *just* right to keep the broth from running down your chin. Arguably, the best part is the dumpling's delicately placed anise flower that tastes like licorice.

Nonesuch's menu changes often, but the floral tartare is a mainstay.



PETAL POWER



/ CARY, NC

From basil blossoms on scallops to violets suspended in a sugar sphere, **Hérons** never misses a chance to use fresh sprigs.



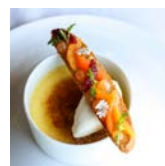
/ LAWRENCE, KS

Bon Bon's garden is home to borage, which brings a cucumber-like taste to the restaurant's soba noodle salad.



/ NEW ORLEANS

The toppings on **Willa Jean's** smoked salmon toast change with the seasons. One month, it's sweet orchids, the next, bitter snapdragons.



/ LAGUNA BEACH, CA

At **Studio**, coriander ice cream and cilantro petals round out the citrus creme brulee.