

*AS SEEN ON THE COVER*



“ Chef Proprietor Henry Dinardo of Windows Catering in Alexandria, Va. says he'll use a portion of fish to stack up on the plate and top it with oyster mushroom and ginger glaze to add more height.

“I've notice that food presentation in going more architectural in terms of what the food is presented or served on,” he says. “We've placed food on small stacked cubes, mirrors and stainless steel. We've also used a piece of butcher block to put food on.”

