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TRUTH IN TRAVEL

JULY 2011



THE SOURCE

Made in Spain

A culinary wonderland of dry-aged steaks, fat, briny anchovies, orchard-fresh ciders, and caramelly cheese, Spain's Asturias region holds a hallowed place in the heart of New York chef Seamus Mullen—so much so that it inspired his new restaurant, **Tertulia**, which opens in Manhattan's West Village this month (359 Sixth Ave.; phone number unavailable at press time; small plates, \$11–\$14). The idea was born last year in the pretty city of Oviedo, where Mullen (formerly with New York City's Boqueria tapas restaurants) discovered **Tierra Astur**, a cider house specializing in fresh grilled fare—steaks, sausages, mussels, and clams—served at communal tables (Gascona 1; 34-985-203-411; prix fixes, \$24–\$32). After a night in the city's eighteenth-century Meliá Hotel de la Recon- ▶

GET YOUR GOAT
Chef Seamus Mullen at La Collada, a dairy in the Asturian mountain village of Cirieno.

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quista (34-985-241-100; doubles, \$196-\$237), he set off to Arriondas to try Corral del Indiano, a restaurant famed for delicate dishes like veal tenderloin poached in smoked-tuna broth (Av. Europa 14; 34-985-841-072; tasting menu, \$110). He returned to the area several times, venturing to La Collada, a mountaintop dairy that, he says, makes “the most extraordinary creamy aged cheeses” (Cirieño-Amieva; 34-985-944-657), and touring Casa Trabanco, a million-tree orchard and cider factory (Lavandera, Gijón; 34-985-136-462). At the farmhouse B&B La Casona de Con, Mullen fell asleep “to the sound of



MEAT ME Dry-aged Asturian prime rib grilled with thyme, rosemary, and oregano.

the grazing cattle’s cowbells and awoke to a breakfast of just-laid eggs” (34-985-944-074; doubles, \$94-\$116). And when the chef reluctantly returned to New York after his most recent trip, he whipped up Tertulia, which will serve

Asturian ciders and cheeses, and dishes like grilled clams in Iberico-and-cider broth, and cipollini onions stuffed with bonito tuna. “It will be convivial and casual,” Mullen says. “A place to eat really, really good food.”