

CRAVINGS

Caprese salad
at Cafe Flora in
Madison Valley

BASIL

With a peppery aroma and bright green color, fresh basil is one of the classic tastes of summer. Discover how well it plays in both sweet and savory dishes around town

CLAIRE BUSS

For a classic take on **CAPRESE SALAD**, head straight to **CAFE FLORA**, where Billy's Organic Farm heirloom tomatoes, fresh mozzarella and a vibrant mix of lemon and Italian basil from Local Roots Farm are combined for a supreme summer salad. \$10. *Madison Valley, 2901 E Madison St.; 206.325.9100; cafe flora.com*

Don't bother with beer. This summer, order the refreshing **ST. BASIL COCKTAIL** at **FEEDBACK LOUNGE** in West Seattle, made with gin, lemon juice, St. Germain elderflower liqueur and freshly muddled basil purchased up the street at West Seattle Produce Co. \$8. *West Seattle, 6451 California Ave. SW; 206.453.3259; feedbacklounge.net*

For **IL CORVO'S CAPRESE RAVIOLI**, chef Mike Easton infuses Italian flavor into the pasta itself by laminating basil leaves in between pasta sheets before rolling them out, then filling the basil pasta with fresh buffalo mozzarella and slices of heirloom tomatoes. You'll recognize the shape of the basil leaf in the ravioli and taste the fresh herb, reminding you that summer's still far from over. \$9. *Pioneer Square, 217 James St.; 206.538.0999; ilcorpovapasta.com*

Don't fear the green hue in **GASTROPOD'S THAI BASIL CHEESECAKE**, made with two bunches of blended Thai basil and a crust composed of crushed fortune cookies. Chef Travis Kukull tops the grass-colored cake with strawberries or whatever fresh fruit is in season. \$6. *SoDo, 3201 First Ave. S, Suite 104; 206.403.1228; gastropodsodo.com*