



Sea Change's Erik Andersen

Chef Erik Andersen worked at the French Laundry in California, Auriga, and Porter & Frye before being tapped to assist executive chef Tim McKee with the day-to-day operations at Sea Change. In his year at Sea Change, Andersen has built a cult following not only for his seafood astonishments, like pressed concentrated cucumber, but also, more surprisingly, for his meat dishes, like the lunch-only burger (with bacon ground right into the patty!) and a sous vide pork tenderloin, wrapped in cervelat sausage and then served in an Epoisses cream sauce with red watercress and charred zucchini. This summer, Anderson's charcuterie appears at the new restaurant Haute Dish and on the patio menu at Sea Change. 818 S. Second St., Mpls., 612-225-6499, seachangempls.com