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This is what you do with the leftovers

In honor of Earth Day (April 22), a look at restaurants that put a new spin on “waste not, want not”

Silo

Brighton, England

This environmentally obsessed U.K. restaurant has set the bar for sustainability. They mill their own flour, churn their own butter, have plates formed from plastic bags and compost all food waste. As Silo chef and owner Douglas McMaster says, “We have less than 1 percent material waste.”

The Kitchen

Chicago

This restaurant not only recycles its cooking oil and composts its scraps, it also serves draft wine to reduce bottle usage. To preserve surplus veggies, they freeze, pickle, can and cure where possible. “It’s really not that hard to be zero waste,” says co-owner Kimbal Musk (Elon’s brother). “It just takes an honest commitment to actually do it.”

Graffiti Earth

New York

This restaurant embraces “ugly produce” that would otherwise be tossed, while food is served on hand-me-down dishes set on newspaper placemats alongside recycled napkins. “It’s important to respect where you live,” says chef-owner Jehangir Mehta. “It should be a part of society.”

KYU

Miami

While many of this restaurant’s Asian-inspired dishes are prepared over a wood-fired grill, the team offsets the impact by making donations to plant trees in sub-Saharan Africa. They’ve also just added a “root-to-stem” cocktail program that upcycles citrus by capturing remaining juices from already squeezed peels.

