

INDY'S MOST AUTHORITATIVE RESTAURANT GUIDE

# DiningOut

FOOD FIND

## Buzz Worthy

The Pear-adise Martini at **Dunaway's Palazzo Ossigeno** gets its distinctive sweet flavor from pear-infused vodka mixed with local honey that owner Jeff Dunaway scrapes from hives he has stashed around Hendricks County. Dunaway, who after four years of beekeeping now has 37 active hives, spreads his bee colonies near a range of flowering plants like clover, black locust trees, and soybeans. Each type of nectar imparts a distinct flavor to the final product. "Honey is like wine, with a range of varieties," says the restaurateur with locavore aspirations; he wants to eventually integrate more products from his farm (like lavender, basil, rosemary, and heirloom tomatoes) into the restaurant's menu. This season's honey stash (which could amount to more than 500 pounds of the gooey stuff) will be stirred into martinis, drizzled on buttermilk panna cotta, and featured in other dishes Dunaway has in the works. 351 S. East Street, 638-7663, [dunaways.com](http://dunaways.com)

—Barbara E. Cohen

