

Site Search:

This page is print-ready, and this article will remain available for 90 days. [Instructions for Saving](#) | [About this Service](#) | [Purchase History](#)

MAGAZINE DESK

KITCHEN VOYEUR; Clam Shack

By JONATHAN REYNOLDS (NYT) 1701 words

Published: February 20, 2005

"Well, why don't we make all three?" Francine Farkas Sears announced buoyantly on the phone. We were trying to determine the "best" one-pot dish to serve for dinner at her house. Rather than wrestle with hypotheticals, this extremely well organized former stockbroker, current C.E.O. of her own company, mother of four and wife of three or four decided to make them all: a chicken bouillabaisse, braised lamb shanks and a Southern fricassee of chicken with yams and two dozen shallots.

All these meats wouldn't make an orthodox meal or a particularly balanced one, but a) Francine is decidedly unorthodox and b) there would be pears for dessert to calm the nutritionally woebegone (and vitamin pills for everyone else).

Her spacious and well-equipped kitchen at Flying Point overlooks the tiny Thimble Islands on the Connecticut side of Long Island Sound in the bean-size village of Stony Creek.

"My daughter's a trained cook -- I just shoot from the hip," Francine said the next day, referring to Georgette, now director of public relations for Daniel Boulud. Francine hoisted three enormous braziers onto her 12-burner stove. It helps to have a few housekeepers and friends, as well as another daughter, Cindy Glanzrock, and her own oysterman on hand to help. But Francine does most of the heavy lifting herself, literally and figuratively.