



## Serving It Up: Julienne Tomatoes

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By *Jordan Spence*  
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Melissa Mayfield considers herself a foodie and tries to eat anything fresh and unique. She said it's her love of good food that is one of the reasons she works at Julienne Tomatoes in Petoskey.

"People know a good product when they taste it," she noted. "I like the fact they use organic produce." The Petoskey resident has been working at the eatery for the past three years and said the atmosphere there is incredible. "Our customers are wonderful," Mayfield said. "Most of them are repeat customers so we get to know them pretty well." Mayfield noted that at work or at home she is not one to slow down.

"I love to stay active," she said. "I really like playing with my two sons ... We mostly play baseball, golf or get to the beach when it's sunny."

Come wintertime, Mayfield trades in warm weather activities for ones that embrace the snow, such as skiing.

"We mostly go to Nub's Nob," she noted. "I am originally from Colorado, so we go there every year to ski as well."

One way Mayfield keeps moving is road cycling, something she tries to do daily.

"I bike on a lot of back roads," she noted. "I have never been a big mountain biker for some reason."

Currently Mayfield has been occupied with the opening of her husband, Bo Mayfield's, bike shop, North Country Cycle Sport, across the street from the restaurant.

"It's our second store and it's going really well," she noted. "But the opening never goes as fast as you would like it to go."

In order to take a break from her busy schedule Mayfield and her family are preparing for a vacation to Chicago.

"We're excited for the Cubs game," she said. "We go every year for my son's birthday."

## Try This: Grilled Ham and Brie



I tend to prefer cheeses such as cheddar and provolone instead of the gourmet variety.

And I've never put ham on my sandwiches, either.

So when I trekked over to Julienne Tomatoes in downtown Petoskey to try the Grilled Ham and Brie sandwich I was slightly apprehensive.

My first bite of the \$8.50 sandwich was delightful and made me glad that I was feeling adventurous. Luckily it didn't have any onions on it, or I would've steered clear of this choice from the beginning.

What I was most worried about before trying the dish was that the brie would be strong and pungent. I thought the cheese would be so distinct that it would overpower the other flavors in the sandwich, but that never happened.

The sandwich consisted of Boar's Head Honey Maple Ham, imported French brie, cranberry and romaine lettuce, served on toasted seed bread.

The combination of the flavors and textures was deliciously perfect. The gooey brie was never too strong and complimented the sweet tartness of the cranberry. Because the cheese is soft it was nice to crunch into the seed bread.

But surprisingly, the ham was my favorite part. It was juicy, rich in flavor and sliced to perfection.

Next time I head over to Julienne Tomatoes maybe I'll try something I normally wouldn't – well, as long as there are no onions involved.

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