

KYLE MACLACHLAN

actor

The *Desperate Housewives* actor splits his time between New York and L.A. with his wife (entertainment executive Desiree Gruber) and one-year-old son, and makes wine in his home state of Washington. MacLachlan released his first vintage, a Cabernet Sauvignon blend, in 2005. The name of his label, Pursued by Bear, refers to a stage direction for a character's dramatic exit in *The Winter's Tale*. "By the third glass of wine, it sounded really good," he explains.



How has your passion for food and wine translated to your home life?

If I'm going to make something in the kitchen, even if it's something as simple as a sandwich, I will take the extra time to make it a great sandwich instead of just an average sandwich. I don't mind investing a little extra work to make something special.

Describe the perfect sandwich.

The most appealing thing to me about food is combining and layering flavors, tastes, and textures. So the perfect sandwich has to be toasted. It has to have Emmenthal Swiss

cheese and a combination of sweet and savory—some cranberry or fig thing happening—with different kinds of meats like Black Forest ham and roast beef. The key thing is shredded iceberg lettuce chopped really fine. There's a sandwich place in New York called Lenny's. They make sandwiches with really finely shredded iceberg lettuce. That's always stuck with me as a key component to a good sandwich.

Other than home, where do you get a good cup of joe?

The best coffee I've ever had—outside of Italy—is at the Walla

Roastery [in Washington State]. It's a long way to go for a cup of coffee, but it's worth it.

What would people be most surprised to find in your kitchen?

A huge La Marzocco espresso machine that's 220 volts and hardwired into the house.

Do you have any favorite comfort foods?

Onion rings from Gasperetti's Restaurant in my hometown of Yakima. Greenblatt's [an L.A. deli] brisket on a French roll, dipped. I just picked one up on the way in for lunch.

What do you always like to keep stashed in your refrigerator?

Milk for cappuccino. I have olive trees and have tried my hand at curing small batches of olives, with varying degrees of success. So sometimes there are leftover olives I use in pasta sauce because they didn't quite make the grade.

What's your definition of the all-time perfect snack?

Something I can eat while I'm moving. If I can sit down: guacamole and chips. I think my wife married me for my guacamole.

~INTERVIEW BY BEKAH WRIGHT