

Bistro Is A One-man Show

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BAR HARBOR — When it comes to the cooking at Mache Bistro, the restaurant's chef and owner, Kyle Yarborough, literally does it all.

Mr. Yarborough, who quietly took over the Cottage Street restaurant with his wife Marie last year, is the only cook working in the kitchen. He prepares all of the food during the day, cooks all of the entrees to order during the evening hours, and makes all of the desserts that the restaurant's patrons enjoy after their meals.



If that sounds like a lot of work, it is. Twelve to 15 hours a day-worth of work, all season long. But, Mr. Yarborough says, he's chosen to do things this way, and the choice has been a worthwhile one.

"It's definitely satisfying. It's you," he says. "To me, that was one of the appeals of owning a small place.'

The food at Mache often plays off of classical French cuisine, using ingredients identifiable with Maine, he says. Latin and Spanish flavors also figure into the evolving menu.

The restaurant, and Mr. Yarborough, were recently featured in "Fresh From Maine," a beautiful, coffee table book featuring recipes and stories from 20 Maine eateries. Red Sky, Town Hill Bistro and Havana were the three other Mount Desert Island restaurants featured in the book.

Mr. Yarborough clearly loves food, and seems to thrive on his busy lifestyle. But, like most of the Bar Harbor restaurant crowd, he's looking forward to some quiet time this winter to recharge his batteries.

"I've got my Mexico vacation planned out already," he says.