

THE TRAVEL ISSUE: 41 BEST FOOD CITIES, 141 BEST RESTAURANTS & BARS

FOOD & WINE

MAY 2014

Best Italian Dishes

from TUSCANY *to* AMERICA

GIADA'S
ROAST CHICKEN
CACCIASTORE
WITH A BRIGHT
BARBERA

PAGE 154



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**Good, Cheap French
Wine: A Cheater's Guide**

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**Bobby Flay's Reinvented
Southern Classics**

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FOOD & WINE

MAY 2014

BEST ITALIAN DISHES • FROM TUSCANY TO AMERICA

WHERE TO
GO NEXT

GO LIST

FROM A BEACH IN ST. LUCIA
TO A SECRET WAREHOUSE
IN SHANGHAI, F&W'S
TRAVEL EXPERTS FOUND
THIS YEAR'S BEST
EATING EXPERIENCES.

FEATURING...

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PRODUCED BY
GINA HAMADEY

Zaha Hadid designed
The Magazine, p. 62,
in London's Serpentine
Sackler art gallery.

PHOTOGRAPH: MICHAEL JAMES O'BRIEN

LONDON

A DYNAMIC FOOD SCENE GETS EVEN BETTER. *By Christine Ajudua*

Restaurants

GYMKHANA

Without a doubt the most elegant Indian restaurant in London, Gymkhana has a stunning lacquered oak ceiling and an aged-brass bar. Coriander-and-ginger-scented scallops are among chef Karam Sethi's delicately spiced dishes. **42 Albemarle St.**; gymkhanalondon.com.

THE MAGAZINE

Berlin-born, Japan-trained chef Oliver Lange adds truffles to sushi and crisped amaranth to beet sorbet with yogurt (shown at right). Starchitect Zaha Hadid designed the space, inside the Serpentine Sackler art gallery, with her signature undulating glass walls. **W. Carriage Dr.**; serpentinegalleries.org.

STORY

Chef Tom Sellers, a 27-year-old Noma and Per Se alum, opened this restaurant a year ago, and now it's one of the city's toughest reservations. The dishes are nostalgic British yet forward-thinking, starting with the already iconic Bread & Dripping, involving a melting candle made of beef fat. **201 Tooley St.**; restaurantstory.co.uk.

Hotel News

ACE HOTEL LONDON SHOREDITCH

The first international Ace is already a hangout. Brasserie Hoi Polloi has fennel scones at teatime and pickled onion rings all day. **100 Shoreditch High St.**; acehotel.com.

CLARIDGE'S

After opening destination spots in the country (Pig & Whistle, L'Enclume), chef Simon Rogan is replacing Gordon Ramsay at this Art Deco icon. **49 Brook St.**; claridges.co.uk.

THE LONDON EDITION

For this beautifully designed new hotel, Ian Schrager hired chef Jason Atherton to create hearty dishes like braised duck leg with pickled plum puree. **10 Berners St.**; edition-hotels.marriott.com.

ROSEWOOD LONDON

Rosewood's grand European debut: The walls of the great bar are covered in caricatures of Winston Churchill and the Rolling Stones by *Sunday Times* cartoonist Gerald Scarfe. **252 High Holborn**; rosewoodhotels.com.



The London Edition's Belle Epoque style. **BELOW:** The Magazine's beet sorbet.



HOP THE POND

In the mid-aughts, the British gastropub invaded New York City. Now, a number of cult NYC spots have launched in London.

BALTHAZAR

BROOKLYN BOWL

FIVE GUYS

OPENING CEREMONY

SHAKE SHACK



NORTH CAROLINA

By Gina Hamadey



← ONE

Kim Floresca and Daniel Ryan (of Napa's Meadowood) cook impeccable food, like beef with smoked potatoes (left). **100 Meadowmont Village Circle, Chapel Hill**; one-restaurant.com.

BASEBALL ALERT!

ED MITCHELL'S QUE "Baseball and barbecue are North Carolina," says legendary pit master Ed Mitchell, who is opening his new barbecue joint next to the Durham Bulls baseball field in time for the season. **359 Blackwell St., Durham**.



JOULE COFFEE

Chef Ashley Christensen's mini-empire now includes Joule, a coffeehouse (with delicious cheddar biscuits) by day and a craft cocktail bar at night. **223 S. Wilmington St., Raleigh**; ac-restaurants.com.

STANBURY

The vibe teeters on the edge of rowdiness, thanks to a big selection of local beers. But the food (pig's head croquette) is the reason to go. **938 N. Blount St., Raleigh**.

PHOTOGRAPHS: SIMON WATSON (THE LONDON EDITION), MICHAEL JAMES O'BRIEN (BEET SORBET), KIM FLORESCA/ONE (BEEF), TONY PEARCE/ASHLEY CHRISTENSEN (CHRISTENSEN)

NEW YORK CITY

THE BEST NEW FOOD IS HIDDEN IN TINY SUSHI BARS, A FOOD COURT AND A BEER JOINT. *By Kate Krader*



DOVER

Joseph Ogrodnek and Walker Stern's Battersby is impossibly tiny. At the roomier Dover, more people can try the Brooklyn duo's great cooking (pork belly confit in duck fat with glazed Lady apples and beets, left). **412 Court St.**; doverbrooklyn.com.

The chef's counter at Narcissa, BELOW, overlooks three rotisseries.



SUSHI STARS

SUSHI NAKAZAWA

A disciple of Tokyo's legendary Jiro Ono serves pristine fish (above). sushinakazawa.com.

NEW YORK SUSHI KO

John Daley's sushi bar has only 11 seats and brilliant wine pairings. newyorksushiko.com.

SUSHI DOJO

Disco music creates a '70s vibe; the sushi is a relative bargain. sushidojonyc.com.

Hotel Boom

LOEWS REGENCY

The newly renovated hotel's power breakfast remains iconic. loewshotels.com.

PARK HYATT

The much-anticipated hotel will occupy 25 floors of a new 57th Street skyscraper. newyork.park.hyatt.com.

VICEROY

Designers Roman and Williams bring their signature glamour to Midtown. viceroys-hotels.com.

GOTHAM WEST MARKET

In Midtown West, amid car dealerships, sits America's best new food court. Highlights: ramen from guru Ivan Orkin; a bacon board at The Cannibal; sandwiches from Court Street Grocers. **600 11th Ave.**; gothamwestmarket.com.

LUKSUS

Hidden behind Brooklyn's beer-geek bar Tørst, this inspired, Scandi-accented spot offers a set menu of dishes like lamb with burnt hay and tongue salad, each paired with a different, mind-blowing beer. **615 Manhattan Ave.**; luksusnyc.com.

MISSION CANTINA

At his new Mexican spot, F&W Best New Chef 2013 Danny Bowien, known for his Sichuan peppercorn-spiced food, uses equally strong flavors in dishes like mole-spiced chicken wings. **172 Orchard St.**; missioncantinanyc.com.

NARCISSA

At The Standard East Village, chef John Fraser installed three rotisseries. One spit holds sweet potatoes, to be doused with jerk vinaigrette; another, succulent baby chickens. **21 Cooper Sq.**; narcissarestaurant.com.

PHOTOGRAPHS: COURTESY OF DOVER (PORK BELLY), PAUL WAGTOUNCZ (NARCISSA), COURTESY OF SUSHI NAKAZAWA (SUSHI)

CAPE TOWN

FOOD AND WINE MEET ART AND DESIGN. *By Sarah Khan*

EQUUS

The lush Cavalli Wine & Stud Farm, a half-hour from the city's center, has an art gallery and food that looks like art. At Equus, Henrico Grobbelaar cooks refined South African dishes like gazelle with porcini; for dessert, lemon tart with meringue (right). *Strand Rd. (R44), Somerset West; cavalliestate.com.*

MONDIAL

Peter Tempelhoff, chef at the famous Greenhouse in the suburbs, has opened a place in town. At Mondiall, the food is simple (cheeseburgers and chocolate sundaes). *Alfred Mall, V&A Waterfront; mondiall.co.za.*

THE POT LUCK CLUB

The biggest name in the South African dining scene is avant-garde chef Luke Dale-Roberts. At his new place, he cooks Asian-inspired tapas (oysters with ponzu-dashi jelly). *375 Albert Rd., Woodstock; thepotluckclub.co.za.*



Equus

GREAT WINE

PUBLIK
This wine bar in a butcher shop pours around 30 bottlings from up-and-coming South African producers. *81 Church St.; publik.co.za.*



After eating and drinking at Equus, BOTTOM LEFT, visitors can tour the estate's winery and art gallery.

Cape Town beat Dublin and Bilbao for the title of 2014 World Design Capital. Events include a fun street-food festival. *wdc14.com.*



Equus

ST. LUCIA

By Jancee Dunn

BOUCAN

At Hotel Chocolat's restaurant, cocoa infuses the dishes, from the poached eggs and chocolate banana bread (right) to the nine-component dessert plate. *Rabot Estate, Soufrière; hotelchocolat.com.*

GREAT ROOM

For his new post at the Viceroy, chef Jacques Chretien flies in cheese and foie gras from Paris. Gwyneth Paltrow is a fan of his heirloom-tomato salad. *Val des Pitons, Soufrière; viceroyhotelsandresorts.com.*

THE NAKED FISHERMAN BEACH BAR & GRILL

Craig Jones, St. Lucia's best-known chef, makes fish with curry, as well as perfect grilled spiny lobster. *Smugglers Cove Dr., Cap Estate; capmaison.com.*



Boucan

LUXE HOTEL

At Capella, a personal assistant tends to all your needs, and stashes drinks like soursop juice in a complimentary minibar. *Doubles from \$299; capellahotels.com.*

PHOTOGRAPHS: COURTESY OF CAVALLI WINE ESTATES (EQUUS), JESSICA SAMPLE (EGGS)

SHANGHAI

THE FOOD SCENE IS TRENDY, OBSESSIVE—AND HIGH DRAMA. *By Crystyl Mo*



DA DONG

Zhenxiang Dong is one of China's most revered modern chefs, renowned for his signature duck roasted over fruit wood. With five branches in Beijing, Da Dong finally debuted in Shanghai. 1601 Nanjing West Rd.; dadongdadong.com.

FIFTY 8° GRILL

This Art Deco room at the Mandarin Oriental speaks to the glamour of Old Shanghai. Jason Oakley cooks the city's best steak: Wagyu from Australia's revered Blackmore ranch. 111 Pudong South Rd.; mandarinoriental.com.

FU HE HUI

Buddhist restaurateur Yuan Fang and chef Tony Lu's latest: a Zen temple to haute vegetarian cuisine (like a chestnut napoleon with kumquat sorbet). The room is filled with antiques from Fang's personal collection. 1037 Yuyuan Rd.

MS. DING'S DINING

In the front of the 1933 building that housed the city's first YWCA: Russian-inspired dishes like borscht with beet foam. Behind a secret door is a cocktail bar with a roulette table. 133 Yuanmingyuan Rd.; light-n-salt.com.

WUJIE

Wujie leads Shanghai's new vegetarian trend. Elegant dishes (house-made tofu, mountain yam tiramisu) use ingredients from small farms. Multiple locations, including 22 Zhongshan E. Second Rd.; weibo.com/dashuwujie.

Ultraviolet

An evening at Ultraviolet is a surreal drama. Every night, a van takes 10 guests to the secret warehouse venue. Paul Pairet, ABOVE LEFT, serves 22 courses, each a theatrical production with music, scents and video. ABOVE: the make-your-own-instant-ramen course. uvbypp.cc.

The Australian Wagyu steaks at Fifty 8° Grill are the best in town.



IN SHANGHAI, WAITING IS HALF THE FUN

THE GRANDMA'S

Diners on line for cheap, delicious tea-smoked chicken can play games on computers and surf free Wi-Fi. waipojia.com.cn.

HAI DI LAO

Guests waiting at this hot-pot chain get free manicures, shoe polishes and mobile-phone cleanings. haidilao.com.

JADE GARDEN

For the signature barbecued suckling pig, locals wait two hours, mingling in a room that feels like a plush hotel lobby. maxims.com.hk.



PHOTOGRAPHS: ALGIRDAS BAKAS (PAIRET, ULTRAVIOLET), COURTESY OF FIFTY 8° GRILL (STEAK)

MEXICO CITY

CHEFS COME FOR THE FOOD CONFERENCE AND STAY FOR THE RESTAURANTS. *By Leslie Téllez*



Anatol

ANATOL

Husband-and-wife team Justin Ermini and Mayra Victoria bring a farm-fresh sensibility (sea bass with bean stew, left) to the Las Alcobas Hotel restaurant. *Presidente Masaryk 390; anatolkitchen.com.*

BRETÓN

The brainchild of local food writer Alonso Ruvalcaba, this spot specializes in spicy, crispy chicken, roasted in a custom-made oven. *Zamora 33; bretonrostickeros.com.*

LA EXCÉNTRICA

Mezcal comes with homemade salts (celery, basil) at this food-centric bar. The salsa, served with the braised beef, is made with a rare tomatillo from nearby Malinalco. *Schiller 333.*

PRIMARIO

The three young owners of this food truck rethink street-food classics, stuffing gorditas with crab, for example. *primariomx.com.*

ROKAI

The locals love sushi. At Rokai, the seafood (chocolate clams from Ensenada) couldn't be fresher, but one of the best dishes is sake-marinated fried chicken. *Río Ebro 87.*

YUBAN

This cozy restaurant pays homage to moles from Oaxaca's Sierra Norte region. Ingredients (like heirloom-corn masa) and mezcals are sourced from small Oaxacan producers. *Colima 268; yuban.mx.*

CHEF PILGRIMS

Star chefs, like Mario Batali, and amateur foodies alike now come to Mexico City for the influential Mesamérica food conference (*mesamerica.mx*). Where will they eat? "A former cook from my restaurant is staging at the modern Mexican place Quintonil," says Vinny Dotolo (left) of L.A.'s Animal. "I'm excited to try the seven-course tasting menu." *Newton 55; quintonil.com.*



WORLD-CLASS ART MUSEUM



Mexico City is now home to Museo Jumex, one of the world's greatest contemporary art collections. The David Chipperfield building is a draw in itself. *fundacionjumex.org.*

Yuban bartenders make cocktails with Oaxacan mezcal.



PHOTOGRAPHS: LUIS GARCIA (FISH, MUSEUM, BAR), LUCY LEAN (DOTOLO)

SINGAPORE

THE STREET-FOOD CITY HAS A COOL NEW SCENE. *By Gisela Williams*

&SONS

Super-formal restaurants once led Singapore's dining scene; now it's all about casual spots like this Venetian gastropub. Snails with bone marrow is a standout dish. 20 Cross St., China Square Central, #01-19; sons.com.sg.



Ding Dong

BACCHANALIA

At this restaurant/party, there are compartments for shoes so guests can dance on tables. The decadent comfort food includes foie gras satay and tartare with caviar. 23A Coleman St.; bacchanalia.asia.

CANDLENUT

At his new, larger restaurant, Malcolm Lee continues to preserve Singapore's hawker fare and labor-intensive Peranakan "grandmother" cuisine, like his family's coconut chicken curry. 331 New Bridge Rd.; candlenut.com.sg.

DING DONG

This fun Southeast Asian restaurant has shared plates like pork buns (left) and fried quail eggs, and a long craft cocktail list. 23 Ann Siang Rd.; dingdong.com.sg.

Empire Builder



Peng Loh, LEFT, launches big hotels and restaurants around the globe. For Burnt Ends, he hired grill-obsessed Australian Dave Pynt to cook refined barbecue. burntends.com.sg.

NAKED FINN

More urban beach shack than restaurant, Naked Finn has lightly grilled shrimp and lobster. 41 Malan Rd., Gillman Barracks; nakedfinn.com.

IMMIGRANTS

Former hawker-stand owner Damian D'Silva, known as Big D, cooks traditional foods like a near-extinct dish of braised pork innards. 467 Joo Chiat Rd.; immigrants-gastrobar.com.

WOLF

Alysia Chan studied with London's offal-happy Fergus Henderson before opening this nose-to-tail spot. Organ meat is a staple here, so locals have embraced the beef-heart salad. 18 Gemmill Ln.



Burnt Ends



HONOLULU

By Lesa Griffith

↑ VINTAGE CAVE HONOLULU

Per Se alum Chris Kajioka's \$295 tasting menu, (including carrots three ways, above), is the city's most coveted meal. 1450 Ala Moana Blvd.; vintagecave.com.

COCINA

At Honolulu's first modern Mexican restaurant, Quinten Frye makes rich headcheese-carnitas tacos with poblano relish. 667 Auahi St.; cocinahawaii.com.

THE PIG AND THE LADY

Chef Andrew Le plays with Vietnamese cuisine, turning a banh mi into a sort of French dip with a side of pho broth. 83 N. King St.; thepigandthelady.com.

CHINATOWN SHOPS

MADRE CHOCOLATE

The bean-to-bar chocolate company's Honolulu store has a lava-rock wall. 8 N. Pauahi St.; madrechocolate.com.

OWENS & CO.

The beach bungalow-like shop sells bright batik textiles and supersoft T-shirts. 1152 Nuuanu Ave.; owensandcompany.com.

ROBERTA OAKS

Tailored Hawaiian shirts come in vintage prints. 19 N. Pauahi St.; robertaoaks.com.

PHOTOGRAPHS: COURTESY OF DING DONG (PORK BUNS), COURTESY OF UNLISTED COLLECTION (LOH), COURTESY OF BURNT ENDS (BURNT ENDS), PEDEN + MUNK/TRUNK ARCHIVE (CARROTS)