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**BON APPÉTIT** magazine

## The Restaurant Reporter: Four-Star Food to Go

**Special Edition:** From coast to coast, the hottest dining trends of the year



Upscale fish and chips in the hands of Cathal Armstrong at Eamonn's A Dublin Chipper in Alexandria, VA.

What do top chefs really crave? Judging from the recent openings of chef-driven fast-food-style joints, all signs point to pizza, ice cream, fish and chips, fried chicken, and good old-fashioned sandwiches. But don't think for a second that they have abandoned quality ingredients. This is takeout with a pedigree.

### **Boston**

Chris Schlesinger, chef-owner of East Coast Grill & Raw Bar, has launched **All Star Sandwich Bar** (both are in Cambridge). Choices include a BBQ pork sandwich, an authentic muffuletta, and "The Gobbler" (filled with turkey), but never anything in a wrap. (1245 Cambridge Street; 617-868-3065)

### **New York**

Husband-and-wife team Slade Rushing and Allison Vines-Rushing return to New York from Louisiana (where they run The Longbranch restaurant) to cook that most southern of fare, fried chicken. At **Dirty Bird To-Go**, free-range chicken is served fried, slow-roasted, or fashioned into chicken fingers. (204 West 14th Street; 212-620-4836)

Tom Colicchio is best known for his Gramercy Tavern days and his much-imitated Craft restaurant. But we're guessing that **Wichcraft**, his artisanal sandwich shop (with ten locations — and counting — across the country), will make him a household name. ([wichcraftnyc.com](http://wichcraftnyc.com) for locations)

The minimalist noodle bar Momofuku, Japanese for "lucky peach," put chef David Chang and his Berkshire pork-filled steamed buns on the foodie map. His latest venture, **Momofuku Ssäm Bar**, features Korean-style burritos stuffed with kimchi, rice, and Berkshire pork, organic chicken, or shiitake mushrooms. (207 Second Avenue; 212-254-3500)

### **Alexandria, Virginia**

When you're Irish and can't find a decent version of fish and chips anywhere, what's left but to make them yourself? That's just what Cathal Armstrong, chef-owner of the French-influenced Restaurant Eve, does at **Eamonn's A Dublin Chipper**. (728 King Street; 703-299-8384)

### **San Antonio**

Arguably the city's most talented chef, Andrew Weissman (of the French formal Le Rêve) goes all-American at **Big'z Burger Joint**, his bona fide hamburger joint. "The Dirty Burger," made from Angus beef, is served with a fried egg on top and absolutely no pretense. (2303 North Loop 1604 West; 210-408-2029)

### **Seattle**

Chef Tom Douglas has shown his laid-back side with such spots as Dahlia Bakery and Etta's (two of five restaurants he runs in the area). Add to the mix his latest, *Serious Pie*. Get pizzas to go topped with ingredients like hand-shucked clams

and fennel sausage. (316 Virginia Street; 206-838-7388)

#### **Berkeley**

Nine years of working at Chez Panisse would turn any chef into an organic enthusiast. So it's only natural that pastry chef Mary Canales has opened **Ici**, an ice cream shop serving cones, ice cream sandwiches, bombes, and bonbons starring fresh local ingredients. (2948 College Avenue; 510-665-6054)

#### **THE CURED AND THE SMOKED**

Charcuterie — the art of using salt and smoke, time and temperature to turn otherwise humble cuts into extraordinary sausages, terrines, and pâtés — has turned restaurant basements into veritable *salumerias*. Artisanal *salumi* plates are pretty much de rigueur on menus these days, but all too often the offerings aren't house-made. Here are the true trend leaders who are making their own.

#### **Boston**

**The Butcher Shop**, Barbara Lynch's restaurant-cum-butcher shop, gave the city an early taste of house-made charcuterie when it opened in 2003 (552 Tremont Street; 617-423-4800). Other chefs have linked up with the trend — including Tony Maws at **Craigie Street Bistrot** in Cambridge (5 Craigie Circle, Cambridge; 617-497-5511) and Ian Grossman of **Quince Bistro** in nearby Needham (1019 Great Plain Avenue; 781-449-0022) — by offering their own cured creations.

#### **Philadelphia**

For his fennel salami, soppressata, and Genoa salami, Todd Fuller of **Tangerine** starts with Niman Ranch pork, cures it, grinds it, and mixes it with seasonings, and then ages it for two months. (232 Market Street; 215-627-5116)

#### **New Orleans**

It wasn't that easy to find true Cajun cooking in the city until chef Donald Link opened **Cochon**. The boucherie section of the menu celebrates Bayou classics like boudin sausage, pork rilletes, and smoked ham hocks. (930 Tchoupitoulas Street; 504-588-2123)

#### **Detroit**

Chef Brian Polcyn teaches charcuterie at a local college and co-wrote a book on the subject, so you can bet his Farmer's Plate of Charcuterie Selections, served at **Five Lakes Grill** in suburban Millford, will be first-rate. (424 North Main Street; 248-684-7455)

#### **St. Paul**

The 30-seat wine bar at **Heartland** was created primarily to showcase chef Lenny Russo's expanded list of charcuterie, including Yorkshire pork and rabbit terrine wrapped in house-cured bacon, and Berkshire pork sausage. (1806 St. Clair Avenue; 651-699-3536)

#### **Houston**

Randy Evans, chef at **Brennan's of Houston**, learned the art of preserving from his grandmother. He still makes the marmalades, preserves, and jellies she taught him, but is now also crafting his own tasso ham, wild boar terrine, pancetta, and bacon. (3300 Smith Street; 713-522-9711)

#### **Seattle**

At **Earth & Ocean**, Adam Stevenson, the restaurant's charcuterie-dedicated chef, combines ground pork, wild fennel pollen, and fennel seeds for an exemplary dry-cured fennel pollen sausage that is aged for 45 days. (1112 Fourth Avenue; 206-264-6060)

#### **San Francisco**

You can vicariously experience the head-to-tail cooking of chef Chris Cosentino on his Web site, [offalgood.com](http://offalgood.com). Better yet, you can visit **Incanto** for a taste of his "fifth quarter" specialties like pig's trotter cake and salt-cured pork liver. (1550 Church Street; 415-641-4500)

— By Andrew Knowlton, *Bon Appétit*, January 2007