

CHICAGO

Winter 2008

DINING OUT

the great restaurants of c h i c a g o



moveable **feast**

a portrait of ZED451

TASTES AND TRENDS TO FEED YOUR INNER FOODIE

Don't prix-fixe what ain't broken **16** :: New cheese on the block **32**
Boutiquing the grape—small wines make it big **42** :: Gift ideas for
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\$4.95US



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Intuition's Genius

And the wiles of Gene Kato of Japonais

Who was the inspiration that led you to become a chef?
My mother—and my Japanese heritage.

What's your biggest kitchen disaster?
One Saturday night at the Chicago Japonais, two of my ovens broke down. We only had one oven to use for 650 guests.

What's your favorite cookbook?
I can't really say I have one. I tend to trust my instincts, working very hands-on. This is how I learned to cook, and not so much from a cookbook.

If you were to write a cookbook what would it include?
Every major style of Japanese cookery: washoku, kaiseki, isakaya, kapo. I would show people that there is so much more to Japanese cuisine than sushi, tempura and the other favorites America knows so well.

If you could take a year off and study a certain type of cuisine elsewhere in the world, what would it be?
Definitely Italian!

If you had vegetarian clients come in, what are some dishes you would recommend?
As there are a lot of great vegetable dishes and sides, we've got a lot to work with. My personal favorites are grilled mochi and tempura eggplant.

Name three people you'd like to have in your kitchen at all times—and not necessarily chefs.

In all honesty, if it were not for my managing chefs and cooks (including Rhameil Moore, Kim DeLost and Walter Urgiles), Japonais would not be where it is today.

What are the most popular dishes on the menu?
Customers' favorites are the Chilean Sea Bass Cartoccio (prepared with maitake mushrooms, bamboo, soy butter and tomato compote) and our Hot Rock Appetizer (thinly sliced New York Strip steak cooked on a hot rock presentation).



BIOGRAPHY:

Chef Gene Kato, Japonais

Born: North Carolina

Restaurants: Mimosa Grill, Upstream, Ohba

Style: "What grows together, goes together." The incorporation of all five flavor senses—salty, sour, sweet, bitter and savory.

—Interview by Elyse Glickman



Lobster Spring Rolls

serves many

Ingredients:

blood orange reduction:

10 c orange pulp
4 c water
2 c rice wine vinaigrette
2 c sugar
2 habaneros without seeds and membrane

spring rolls:

4 lbs black tiger shrimp, peeled and deveined, sautéed in olive oil until opaque
10 lobsters, boiled, meat removed
2 c shiitake mushrooms
1 c green onions

Method:

For blood orange reduction: Add all ingredients to a medium-sized saucepan. Reduce over medium-high heat by half.

For spring rolls: Mix all ingredients in a food processor except cornstarch until well blended. Place 1/2 ounce of filling in the center of a spring roll wrapper. Roll tightly, closing with a small amount of egg wash to adhere. Dust with cornstarch, and fry at 350 degrees for 5 minutes. Arrange spring rolls on plate with blood orange reduction. Garnish with micro arugula and shiso, if desired. Serve.

1/3 c garlic
1/3 c fresh ginger, peeled
1/2 c sambal
4 Tbsp sesame
1/2 c soy
salt and pepper to taste

1 12-oz package of 8-1/2-inch spring roll wrappers

egg wash (1 egg and 1 Tbsp water)
cornstarch for dusting

vegetable oil for frying

MIAMI

Spring 2008

DINING OUT

the great restaurants of miami



Les Fruits de Mer

at The Oceanaire
Seafood Room

TASTES AND TRENDS TO FEED YOUR INNER FOODIE

Bye, bye bluefin! Time to change your tuna **12** :: Back to basics—Portraits of organic farming **26** :: Does this wine make my glass look fat? **34** :: Appetite for instruction—Be a global gourmand **42** :: Dave Carnie on Thomas Keller's boudin blanc **170**

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Top of the Crop

Chefs from South Florida's hottest restaurants offer a fresh perspective on global and local organic

While eating local or organic was once seen as limiting, chefs in Miami are shifting the paradigm. Some use their picks to bring out the best of "comfort food" while others use them to impart a modern twist on local, regional, and international dishes. As diners become savvier on health benefits, they realize the cuisine they're enjoying has the potential to benefit the local economy as well.



"If you sampled organic produce next to produce grown with pesticides, you would notice the flavor was night and day," affirms Executive Chef **Michael Bloise** at **Wish | 801 Collins Avenue**. "Why do I like local? I want to have a relationship with my farmers where I can ask them to grow things for our seasonal menus. Sometimes, my farmers come by with real surprises. I have one in particular who not only brings her own produce, but wonderful things from neighboring farms as well."

Chef **Mark Zeitouni** of **The Standard Miami | 40 Island Avenue** makes a clear distinction between "organic" and "local" produce. He feels "local" products are a better choice for both consumer and community. "I usually pick local, since trucks used to transport organic foods use fossil fuels," Zeitouni says. "Additionally, local growers usually farm using similar techniques to organic farmers, they're just not certified." Examples from Zeitouni's menu include a Market Salad with local organic mixed greens and avocados, and Snapper Ceviche using fresh fish from waters near the hotel and local micro cilantro.



"In a perfect world, I would love to use only organic products, but the reality is that it is really expensive and organic products aren't always as nice as seasonal local produce," says **Kira Volz** of **Creek 28 | 2727 Indian Creek Drive**. "While Florida has a long growing season, it doesn't have the produce options you find out West. As a small business, I also have to deal with dollar minimums for purchases." Thanks to Paradise Farms and its neighbors, Volz has embraced local farm eggs, which she insists make a big difference in terms of flavor and color, from the linguine to the perfect crème brûlée.

Likewise, **Cindy Hutson** has crafted her permanent menu for **Ortanique | 278 Miracle Mile** to be a celebration of global flavors using "the Earth's edible treasures." The size of Hutson's kitchen and storage, along with limited deliveries small producers make to Miami, presents some obstacles. However, she supports local producers as much as possible and notes she only uses local day-boat fish for dishes on the permanent menu.



"As the whole 'eating locally' thing has caught fire, people will now consider the importance of supporting farms and the common sense behind this trend," says **Michael Schwartz**, owner of **Michael's Genuine Food and Drink | 130 Northeast 40th Street**. "Because local and organic products are more expensive, I go to big markets everyday to buy what I need. Whatever money I save by buying conventional ingredients I use to support the local farmers so the farms won't become shopping centers or condos."

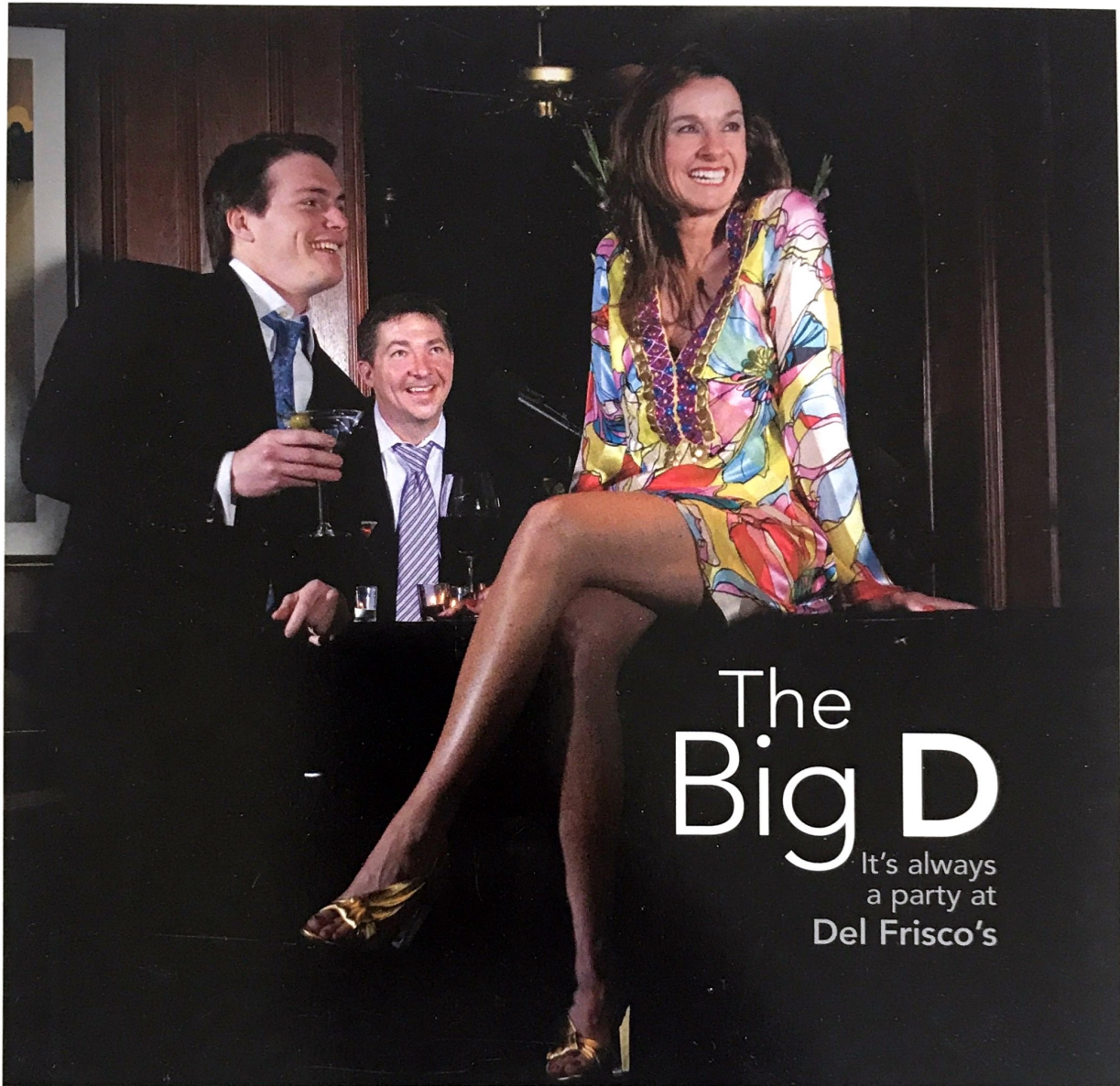
—Elyse Glickman

DALLAS/FT WORTH

Summer 2008

DININGOUT

the great restaurants of dallas / ft worth



The
Big D
It's always
a party at
Del Frisco's

TASTES AND TRENDS TO FEED YOUR INNER FOODIE

Bye, bye bluefin! Time to change your tuna **14** :: Back to basics—Portraits of organic farming **26** :: Does this wine make my glass look fat? **34** :: Appetite for instruction—Be a global gourmand **40** :: Dave Carnie on Thomas Keller's boudin blanc **114**

\$4.95



Matchmaker, Matchmaker

photography by Morgan Miller

The glass really does matter

What glass do I use again? Fat one for red, skinny for white? Beyond that we know it gets confusing. So, lest you are tempted to drink straight from the bottle, we've profiled styles of wines and their perfectly matched glasses. Drink up!

RED

- Shorter body
- Wide mid-body for breathing
- Rolled rim for controlled flow of wine when drinking
- Tapered rim for aroma concentration

Connoisseur's tip: Because of their heaviness, Syrah and Cabernet require larger mid-bodied glasses than most other red wines. In addition, complex red blends require significant breathing time; aromas in these wines need adequate time to develop. Though Zinfandel, a comparatively lighter red wine, will do well with a tighter mid-body, a rolled rim is important so that intense spice and heavy fruit notes don't hit the palate too quickly.

ROSÉ

- Medium mid-body for some breathing
- Squat body
- Narrow, rolled rim

Rosé: Black fruit, berries, spicy, earthy. A wider mid-body in this blush wine glass allows for slight breathing. As the heaviest of the blush wines, this is to be expected. A glass with a squat body and narrow rim allow for intense concentration of flavors, while the rolled rim allows for protracted absorption of flavors on the tongue.

GLASS ACT

by Elyse Glickman

Last summer, revered Austrian glassmaker Georg Riedel flew thousands of miles to New Orleans' Tales of the Cocktail festival to conduct a hands- and lips-on seminar. His mission: to enlighten connoisseurs about how the aromas and flavors of Cognac, tequila, and single-malt scotch were affected by a glass's shape. In Dallas, equally personable sommeliers offer similar guidance about why the right glass is so important.

Anthony Piaconte, sommelier at **Ounce Prime Steakhouse** | 972.503.5800, looks for a quality maker and a glass with a thin rim that is appropriately shaped for the style of wine you are serving. A well-chosen glass will properly volatilize the esters—a reaction that happens when you oxygenate the wine—which activates the full sensation of the wine's bouquet. And the wine's aroma, notes Piaconte, is 80-percent of the experience.

"The most important glass to buy is a tulip-shaped Champagne glass," Piaconte muses, "because after you finish the meticulous work of building a wine cellar, you'll want to celebrate. However, I don't believe one needs every type of wine glass. A good basic set includes a Champagne glass, a Bordeaux or Cabernet/Merlot glass, a Pinot Noir glass, and a Montrachet/Chardonnay glass. The most versatile glass, one that would work with any style wine, is the Bordeaux/Cabernet glass."

Clay Bergus, General Manager of **Perry's** 214.871.9991 loves the way the right glass enhances aroma and structure. If he had only enough space for one glass, it would also be a Bordeaux/Cabernet glass. While Bergus' favorite brands are Spigellau and Riedel, he recommends Arcoroc for those just starting to build their wine collection.

"I would recommend starting with a set of smaller white wine glasses and a set of larger Bordeaux or Cabernet glassware. Crystal is best if you don't mind a little extra work to wash them by hand. I've always had an issue with breaking glassware, so over the years, sets have become extinct! It's fun to have an eclectic set of glasses. So you can try new and different combinations of glassware and wine."

Chris Ward, esteemed executive chef at the **Mercury Grill** | 972.960.7774, recommends that rigidity and build be the first things you look for when shopping for wine glasses. He also suggests investing in different sizes of Burgundy and Bordeaux wine glasses. "Choosing quality glassware, no matter what your budget, shows the passion you have for the enjoyment of wine," says Ward, whose favorite line is Riedel's stem-less glassware.

Steven Elsea, Vice President of Operations for **The Club** 214.793.7373, is likewise a devotee of Riedel's stemless glasses. For people who love entertaining, however, he recommends the affordable quality of Spiegellau Echkristall glasses. "They are durable," he says, "but still really allow for the character, flavor, and bouquet of the wine to come through nicely."

CHAMPAGNE

- Tall, narrow body for retaining carbonation and cold temperature
- Long stem for holding
 - Indentations for light refraction

WHITE

- Low-lying for light reflection
- Narrower body to retain cold temperature and prevent concentrated aroma
- Non-rolled rim for easy flow of wine
- Gently tapered

Connoisseur's tip: Because white wines are meant to be served chilled, it's important to hold the glass by the stem. Heat transferred from the hand when holding the body of the glass can change the flavor and aroma of the wine. Be careful not to allow white wines to aerate long periods of time; this can cause a sour aroma to develop. Also, be aware that some wines, like certain Chardonnay vintages, have a slightly acidic profile. In which case, rolled rims will keep the drinker from being put off by sharp concentrations of flavor.

Champagne: Champagne flutes are designed to be tall and narrow to retain carbonation and proper temperature. A light, airy wine, Champagne also benefits from a slightly concentrated bouquet, hence the narrow rim. In addition, the long stems on Champagne flutes allow for drinkers to hold the glass beneath the body, precluding the transfer of body heat.

ORANGE COUNTY
& LONG BEACH

Spring 2008

DINING OUT

the great restaurants of orange county & long beach



Listen Up

The eloquence
of **hush**

TASTES AND TRENDS TO FEED YOUR INNER FOODIE

Bye, bye bluefin! Time to change your tuna **12** :: Back to basics—Portraits of organic farming **28** :: Does this glass make my wine look fat? **38** :: Appetite for instruction—Be a global gourmand **44** :: Dave Carnie on Thomas Keller's sausage **130**





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GLASS ACT

There's more to glass selection than meets the eye

Several Orange County sommeliers offer guidance to their customers on how to properly pair wine with a glass, conveying the message that the right glasses are as important (if not more than) pairings with compatible foods.

Morry's of Naples | 5764 East 2nd Street, a wine shop that has evolved into one of Long Beach's favorite wine bars, features wine classes taught by Master Sommelier ELIZABETH SCHWEITZER, who also serves as Morry's top wine guru. "The glass is important in fine dining," she explains. "Use big bowls for big reds so the wine can aerate, white wine in a taller glass for a more concentrated bouquet. In more casual and bistro dining—which most of us experience frequently—the number one thing you should be sure of is that the glass is clean and free of odor, dust, lipstick, and water stains. The rim should be as thin as the restaurant can afford, and it's nice to have a wine glass with a stem."



When asked about buying glasses for home use, Schweitzer suggests customers buy what they can afford, and not necessarily the "top of the line"—unless they are ready for the maintenance involved. "A sturdy stem, a generous bowl and a thin rim are good guidelines when shopping for wine glasses," she advises. "Buying different glasses for different wines could lead to thousands of dollars. Most diners simply need a good white wine glass and a good red wine glass. After that, they can start collecting others, such as a small Riesling glass, single malt Scotch glass, Champagne glasses, etc., depending on their preferences."

(continued on page 41)

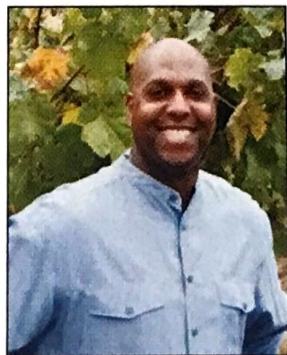


"You want to have a clear glass with no designs or coloring," says **HOLLY SMITH**, Wine Director/Sommelier of **ENO at the Ritz-Carlton Laguna Beach** | 1 Ritz-Carlton Drive, Dana Point.

"Choose a glass that will bring out the features of the wine. A glass that tapers at the top allows the wine to release more aromas and its specific characteristics. For certain wines, the thickness of the glass is important. A thin tulip-shaped glass should be used when drinking Champagne."

Smith also notes proper care and cleaning makes a huge difference: "I advise guests not to place glassware into the dishwasher or wash it with regular soap, as this results in broken glasses and a distorted taste. Instead, hand wash it with a special cleaner made for wine glasses/decanter and let it air dry on a special drying rack."

WILLIAM LEWIS, managing partner/sommelier of **The Winery Restaurant & Wine Bar** | 2647 Park Avenue, Tustin, affirms less is more when it comes to how much to pour into a glass. "We do a taste test with our staff to help them understand the importance of the right amount and shape of the glasses, and they do notice a difference," he says. "The bouquet is enhanced, and that's a good 65- to 75-percent of the taste. If you can't smell cherries or floral qualities, you don't taste them either. Customers give us lots of compliments on our Pinot Noir and Burgundy glasses, which hold up to 24 ounces. We pour only three to four, however, which usually has wine going to the largest opening of the



glass for maximum aeration, and leaves more room for those who like to swirl their wine to help it breathe."

According to **DANIEL GRAJEWSKI**, Wine Director at **Mr. Stox** | 1105 East Katella Avenue, Anaheim,

there is only one serious wine designer—Riedel. "All good sommeliers use Riedel for its variety and attention to detail." In fact, the variety has become so extensive that wine pairing just isn't a problem for Grajewski anymore. "With all of the stemware out there," he says, "there are very few wines that

are difficult to pair with the right glass." But what if this wine docent were left glass-less? "I'd drink out of any sort of cup," he laughs. "Wine left in the bottle is exposed to such little oxygen that it will barely change by the time it reaches your lips. Even a Styrofoam cup allows for oxygenation."

—Elyse Glickman



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