

bon appetit

ST. SCHOLASTICA'S COLLEGE
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NEW
RESTAURANTS
IN
AMERICA

THE RESTAURANT ISSUE

september



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FEATURES

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America's best new restaurants.

BY ANDREW KNOWLTON AND JULIA KRAMER

103 RESTAURANT OF THE YEAR

Collard-green melts and bologna creations that had us coming back for more. And more. Yep, our best restaurant of 2017 is a sandwich shop.

BY ANDREW KNOWLTON

110 TURN OVER A NEW LEAF

Step aside, leafy greens. Chicory is in.

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Natural wine, that is. Let's all drink to juicy reds, cool bars, and a brand-new (yet centuries-old) drinking obsession.

BY BELLE CUSHING AND MARISSA A. ROSS

124 WELCOME TO CUTLET COUNTRY

Breaded, fried, and delicious FTW.

BY EMMA WARTZMAN

126 GOD BLESS RED SAUCE AMERICA

Philly's Palizzi Social Club is serving up antipasti, stuffed shells with marinara, and cheesecake that would make nonna proud.

BY NIKITA RICHARDSON

134 SECOND TO NONE

From a tasting menu for six in a suburban food court to a reinvention of its iconic hot dog, one thing is obvious: Chicago is our City of the Year.

BY JULIA KRAMER

140 A PIE FROM THE SKY

This love child of a PB&J and an ice cream cake is the dessert of now.

BY CHRISTINE MUHLKE

142 A CUT ABOVE THE REST

All hail prime rib.

"WE WANT TO SERVE PEOPLE FOOD THAT TELLS A STORY, THAT WE CAN TALK ABOUT—TO GIVE THEM A CHANCE TO FEEL A PART OF IT ALL." —MASON HEREFORD, CHEF, TURKEY AND THE WOLF

THE RESTAURANT ISSUE

september

BA KITCHEN

**53
COOK THIS
NOW**

Plums aplenty.

BY CARLA LALLI MUSIC

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DINNER
TONIGHT**

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Master classic roasted potatoes.

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You don't have to go apple picking to get cider doughnuts.

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Mandoline your way to better food.

BY ANDY BARAGHANI

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HONOLULU**

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BY ASHLEY MASON

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BY DAVID WALTERS

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CHINESE FOOD
REIMAGINED IN
SAN FRANCISCO.

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THE RESTAURANT ISSUE

september

WE'RE
REALLY INTO
NATURAL
WINE.
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STARTERS

25 EVERYTHING BUT THE FOOD

Champagne buckets worthy of your bubbly • music to infuse the room • waiters who are better dressed than you are • paint colors that will pop • postcards and pens designed to be keepsakes • cocktail glasses shaped like puffer fish • in-house flower shops • and other restaurant trends we fell for this year.

ON THE COVER

A spinach-green dumpling filled with fava leaves and lamb at Mister Jiu's (see p. 116).
Photograph by Peden + Munk.

