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FOOD & WINE

TRAVEL ISSUE

MAY 2010

cook your way
around the world
60 best recipes



*Grilled-chicken tacos,
perfect with a
fruity Pinot Noir*
RECIPE P. 168

**chefs'
classics
made
easy**



insider's guide to great wine deals



NYC's Bar Pleiades serves artisanal cocktails and house-made charcuterie.

FOOD & WINE polled trusted correspondents around the globe to learn their most phenomenal discoveries—from mind-blowing restaurant dishes to unbelievable cocktails. Even the most in-the-know foodie will be surprised by the results.

PRODUCED BY Jen Murphy and Kate Krader

PANELISTS Matt Preston, Yukari Sakamoto, Anya von Bremzen, Jeremy Wayne, Gisela Williams

CONTRIBUTORS Grant Achatz, Jenny Adams, Ferran Adrià, An Massimo Bottura, Frank Bruni, Fiona Caulfield, Manu Chandri Roussel, Matt Goulding, Lesa Griffith, Ray Isle, Brad Johnson, Megan Krigbaum, Ivy Manning, Katrina Markoff, Amanda Mc Crystyl Mo, Erin Byers Murray, Jan Newberry, Arnie Nylander, Daniel Shelton, Heather Shouse, Jane Sigal, Michael Solon Stephen Whitlock, Angus Winchester **ADDITIONAL**

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NYC'S GREAT NEW HOTEL RESTAURANTS & BARS

Guests staying overnight at many of these hotels get a perk: The restaurant chefs do seriously good room service.

26. BAR PLEIADES Hotel: The Surrey **Chef:** Gavin Kaysen **Cocktail to Try:** La Terre, made with beet-infused gin. **Room Service Perk:** A mixologist will use a vintage bar cart for in-room cocktail-making lessons. *thesurrey.com.*