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The Restaurant Reporter

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

BY ANDREW KNOWLTON

four-star food to go

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 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 Réve) 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)



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

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) ▶