

NO-FUSS SUMMER ENTERTAINING

BON APPÉTIT

AUGUST 2002

AMERICA'S FOOD AND ENTERTAINING MAGAZINE

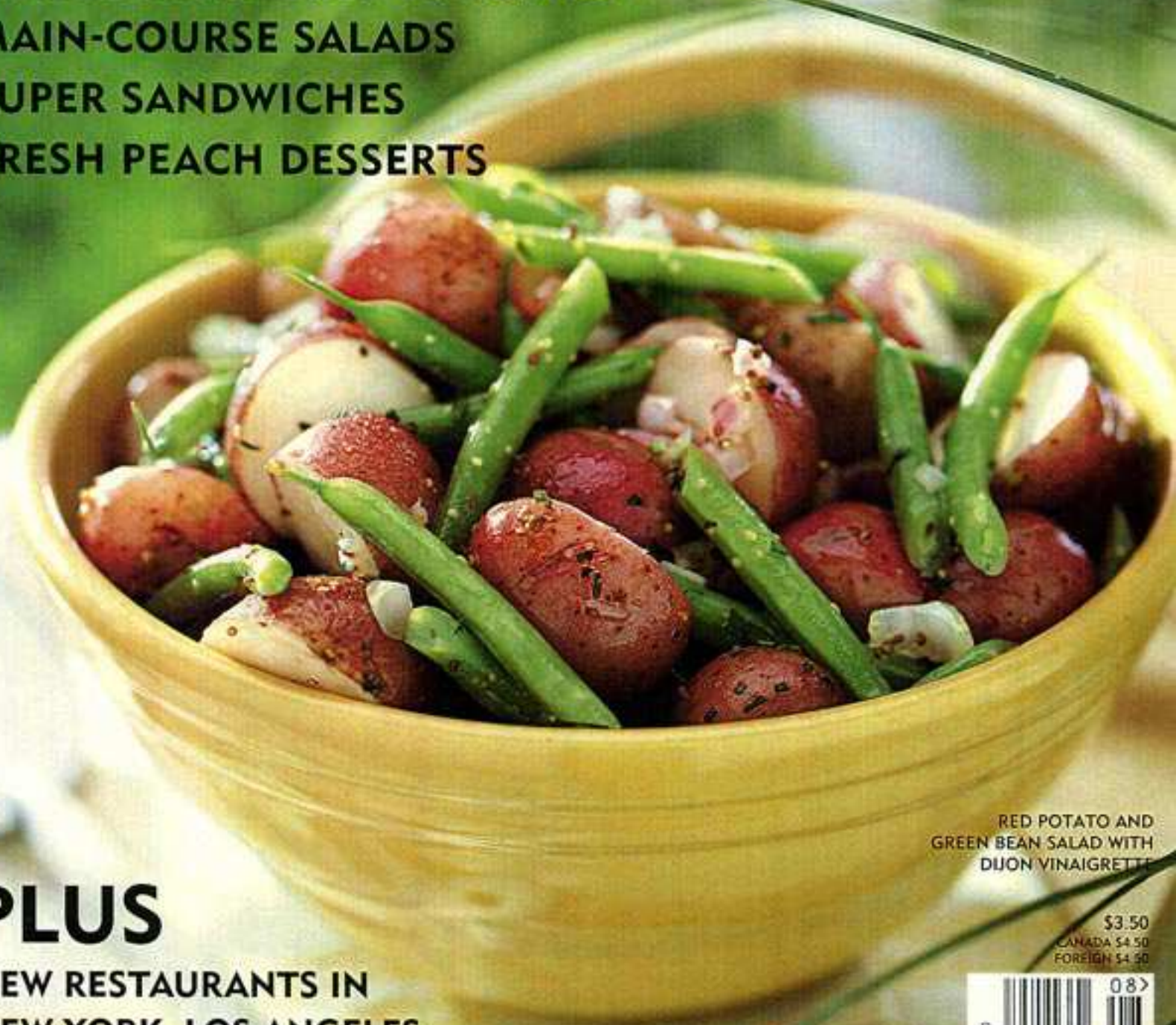
EASY DOES IT

SIMPLE BARBECUES & PICNICS

MAIN-COURSE SALADS

SUPER SANDWICHES

FRESH PEACH DESSERTS



RED POTATO AND
GREEN BEAN SALAD WITH
DIJON VINAIGRETTE

PLUS

**NEW RESTAURANTS IN
NEW YORK, LOS ANGELES,
HONG KONG & VANCOUVER**

\$3.50
CANADA \$4.50
FOREIGN \$4.50



The A List

THE SCOOP ON THE SCOOP

Relive your childhood at one of the country's best old-school ice cream parlors.

SOUTH PASADENA: Part apothecary, part gift shop, **FAIR OAKS PHARMACY AND SODA FOUNTAIN** is the perfect place to grab a stool and order a classic strawberry-flavored ice cream soda.

PHILADELPHIA: Since 1861, the bustling **BASSETS ICE CREAM** has been scooping the city's most desirable ice cream at the legendary Reading Terminal Market.

DANIA, FLORIDA: Just south of Fort Lauderdale, **JAXSON'S ICE CREAM PARLOR, RESTAURANT AND COUNTRY STORE**, which opened in 1956, churns out 60-plus homemade flavors, including mango and guava.

CHICAGO: For more than 80 years, people have headed to **MARGIE'S CANDIES** for their freshly made treats—fudge, ice cream, and the classic Turtle Sundae.

MANITOWOC, WISCONSIN: **BEERNTSEN'S CONFECTIONARY** has been a family affair since its opening in 1932. Today the multi-faceted sweet shop, located 30 miles south of Green Bay, dishes up sundaes like the Wisconsin Beauty and the Hog-n-Dog.

SALT LAKE CITY: Whether you order the sublime Canadian vanilla ice cream or the almost world-famous Cashew Conquistador, two things are certain at **SNELGROVE ICE CREAM PARLOR**: It's all made on the premises, and they serve it up with a smile.

—Andrew Knowlton

The Buzz...continued

and co-owner Christophe Lhopitault, who closed their restaurants, *Destinée* and *L'Actuel*, in quick succession. Soon after, they opened **OLICA** in the former *L'Actuel* space and were promptly awarded three stars from *The New York Times*. In a theatrical room of red and gold tones, Schillinger executes French cuisine with a slight Asian flair, like a savory Alsatian tart with bluefin tuna and wasabi. (145 East 50th Street; 212-583-0001)



COMPASS, several blocks north of Lincoln Center, was reborn from *Marika*, where Neil Annis was briefly executive chef. Annis and his new partners reconceived the restaurant, and now Annis believes that "the food I am doing at *Compass* sets it apart from other restaurants on the Upper West Side." Locals agree, especially when it comes to the lemon sole with caramelized cauliflower and pastry chef Jehangir Mehta's eclectic offerings, like chocolate-banana flan with tamarind sauce. (208 West 70th Street; 212-875-8600)

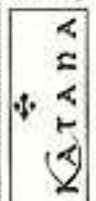


LOS ANGELES

With movie-star looks and real cooking talent, London-born chef Alex Scrimgeour was bound to excel in Los Angeles. The 30-year-old cut his teeth at *Stars* in San Francisco and *Saddle Peak Lodge* in Calabasas before opening **ALEX**. This new upscale spot is an exercise in simple elegance—think John Dory with mascarpone-whipped polenta. "I like comfort; I like lots of smaller courses; I like eclectic wine lists," says Scrimgeour. And we like Alex—uh, the restaurant, we mean. (6703 Melrose Avenue; 323-933-5233)



The owners of ultra-hip *Balboa* and *Sushi Roku* have scored again with **KATANA**, a neo-Japanese restaurant on the Sunset Strip. The dining room breaks ground in both its design (it sports a concrete bar) and its food concept (*robata yaki*, or "cooking over open flames"). The sushi and *robata* counter offers raw items from the land and sea that are fired up and presented to diners on long paddles. (8439 Sunset Boulevard; 323-650-8585)



From a Sicilian family with eight children, almost all of whom work in restaurants, youngest son Giacomino Drago could scarcely



GIACOMINO DRAGO OF PICCOLO PARADISO IN BEVERLY HILLS

LARRY WATSON

escape the family business. He moved to Los Angeles more than a decade ago and helped his brother open *Celestino* and *Drago*. With the stylish and masculine **PICCOLO PARADISO**, Giacomino has come into his own, presenting seasonal Italian dishes such as mushroom-filled gnocchi in a truffle fondue. (150 South Beverly Drive, Beverly Hills; 310-271-0030)



HONG KONG

Susan Jung, food and wine editor for the *South China Morning Post*, reports that **OLALA** is the only restaurant to be awarded five stars from the paper. What earned the accolades? The ever-changing family-style eight-course dinner featuring rustic French cuisine. Duck confit and tender lamb noisettes make frequent appearances. (G/F 1 Electric Street, Wan Chai; 011-852-2294-0450)

Since **LE HIBOU** opened late last year, it has been a hot spot. In a sophisticated black-and-white room, French chef Hervé Fouquet cooks up old-fashioned dishes such as *tournedos Rossini* and more innovative creations like fresh pea fricassee with ginger and grapefruit. (3 Mee Lun Street, Central; 011-852-2581-1887)

M AT THE FRINGE opened in 1989 and quickly gained a reputation as one of Hong Kong's most innovative restaurants. The establishment has had six chefs in its 13 years, "but the quality of the cuisine remains consistently high," says Jung—especially the crispy suckling pig with *borlotti* (cranberry) beans and the sticky toffee pudding. (2 Lower Albert Road, Central; 011-852-2877-4000) ❦