

FOOD & WINE

Travel Issue

MAY 2012

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*from the
world's
best
travelers*

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Wines that can change your life

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trendspotting

FOODIE HOTELS

Artisanal picnic baskets, foraging tours, lobby vending machines that sell Pinot Noir, not Pringles: The best hotels have upped their food game.

By Chelsea Morse and Gina Hamadey
Photographs by Antonis Achilleos

ATLANTIC CITY'S HUGE NEWS

The Revel resort and casino opens this month with an impressive 1,898 rooms. revelresorts.com.

1,000

APPROXIMATE NUMBER OF STAFFERS AT RESTAURANTS, SHOPS AND SPA



14

NUMBER OF STAR CHEF RESTAURANTS, FROM MICHEL RICHARD, JOSE GARCES, MARC FORGIONE AND MORE



VANCOUVER

HISTORIC HOTEL CHEF
The 1927 Hotel Georgia has hosted celebrities ranging from Errol Flynn to Elvis Presley. Now under new owner Rosewood, it has a celebrity chef, David Hawksworth, who shows his rigorous European training at Hawksworth Restaurant. rosewoodhotels.com. >



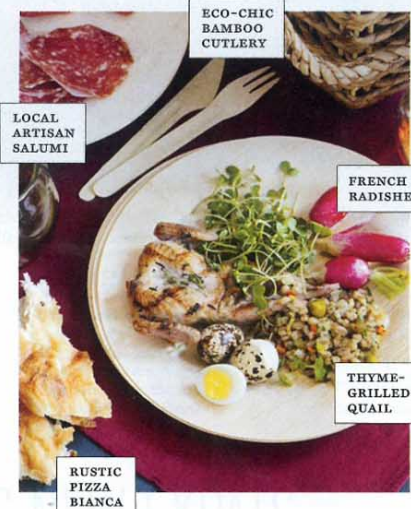
CHEF DAVID HAWKSWORTH CREATED THESE GLAZED-BEET-AND-BURRATA TOASTS (RECIPE, P. 36).

trendspotting

CURATED PICNIC BASKETS

NEW YORK CITY

Central Park picnics just got fancier: Alice Waters is now customizing baskets for Mandarin Oriental guests. She selected the assortment at right; a portion of the proceeds supports her Edible Schoolyard program. mandarinoriental.com.



RECIPE

glazed-beet-and-burrata toasts

Chef David Hawksworth serves an array of vegetable crostini at the bar of his namesake restaurant in Vancouver's Rosewood Hotel Georgia. To intensify the flavor of boiled beets and form a rich glaze, he cooks them a second time in sherry vinegar and sugar.

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TOTAL: 1 HR 15 MIN • 4 SERVINGS

- 3 beets (about ¾ pound total)
- 4 thyme sprigs
- 1 teaspoon black peppercorns
- 1 tablespoon red wine vinegar
- ½ cup sherry vinegar
- 2 tablespoons sugar
- 1 rosemary sprig

Salt

- Twelve 4-by-2-inch slices of dense whole-grain bread, brushed with olive oil and toasted
- ½ pound burrata cheese, cut into 12 pieces
- 12 small watercress sprigs
- Extra-virgin olive oil, for drizzling
- Flaky salt, such as Maldon, for garnish

1. In a medium saucepan, cover the beets with cold water. Add the thyme sprigs, black peppercorns and red wine vinegar

and bring to a boil. Simmer, partially covered, until the beets are tender, about 45 minutes, replenishing the water if necessary. Drain the beets, then peel and cut them into ¼-inch dice.

2. Return the diced beets to the saucepan. Add the sherry vinegar, sugar, rosemary sprig and ¼ cup of water and bring to a boil. Cook over moderately high heat until a syrupy glaze forms, about 12 minutes. Discard the rosemary sprig and season the beets with salt.

3. Top each whole-grain toast with a spoonful of the glazed beets, a piece of burrata and a sprig of watercress. Drizzle with extra-virgin olive oil, garnish with the flaky salt and serve.

MAKE AHEAD The glazed diced beets can be refrigerated overnight; gently reheat before serving.

WINE *Rosé Champagne has a nice richness that goes well with beets—plus, the colors match. Try the NV Fleury Brut.* ●